

Where food and service work in harmony

ENTRÉE

Bruschetta - tomato & basil salsa with pan fried halloumi, pesto & balsamic glaze (v) \$14

Fresh local bread with trio of dips (hommus, olive tapenade & sun dried tomato) (gf optional) \$18

Burnt butter pumpkin gnocchi with poached egg, asparagus, confit garlic, pecorino, pine nuts & baked ricotta crumbs (v) \$18

Char siu pulled pork with danish feta, beans, baby beetroot salad & vinaigrette dressing (gf) \$20

Confit duck in lotus buns with herbs & asian glaze \$22

Tempura soft shell crab with chef's slaw, topped with pineapple and pear salsa, soy glaze & roasted sesame \$22

Pacific Oysters \$3.50 each
Natural, Mornay or Kilpatrick

MAIN

Fish of the day, please ask our waiter for tonight's special MKP

Vegetarian summer stack w/ baked filo pastry cups, cauliflower mornay au gratin & salsa verde dressing (v) \$30

Double crumbed milly hill lamb cutlets, served with sweet corn puree, skordalia, honey sautéed beans & carrots, topped with sage infused white wine sauce \$36

Corn fed chicken cashew served with coconut rice, asian veg & soybean chilli sauce (gf, df) \$36

Seared king prawns & scallops, with garlic cream sauce, pilaf rice, mango & chilli salsa & toasted focaccia \$38

OFF THE GRILL

Any of the following steak prices include your choice of a side & sauce

250gm Black Angus Sirloin (mb+3) \$40

300gm Jack Creek Wagyu Scotch Fillet (mb+3) \$44

220gm Grassland Tenderloin (mb+3) \$46

SIDES

House cut rosemary & sea salt chips with crème fraîche (v)

Waldorf salad dressed with greek yoghurt & toasted pepita seeds (v, h, gf)

Skordalia lemon infused mash potato (v, gf)

Steamed seasonal greens in garlic butter (v, gf)

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DESSERT

Kiwi fruit semifreddo with chocolate soil & caramelized pineapple \$16

Vanilla bean panna cotta with chocolate petite slice, lime jelly & strawberry coulis \$16

Chocolate mousse, honeycomb gelato sundae with black sesame tuile & summer fruits \$17

Bitter orange brulee with ginger brandy snaps & butterscotch ripple ice cream \$17

Cheese board with Byron Bay triple cream, Warrnambool vintage cheddar, grissini sticks, lavosh crackers, muscatel grapes, roasted macadamia nuts & quince paste \$25

Please ask our wait staff for gluten or dairy free dessert options

Liqueur Coffee's \$13

Sweet Irishman ~ Jameson whiskey, dash of bailey's & butterscotch schnapps, heavy cream caramel swirls

Burnt Orange Pearl ~ Cointreau, whipped cream, orange rind

Layered Hot Shot ~ Galliano, floaty espresso vanilla ice-cream side

Spanish Tango ~ Tia Maria, dash of rum, whipped cream, grated chocolate
(don't forget to ask for a little sugar syrup to sweeten things up)

Herbal tea's & espresso's
\$4 cup \$4.90 mug