

# TAPAS SELECTION

**Roulade of Tasmanian Smoked Salmon** and citrus and herb infused  
marscapone, with seasoned toasts and crispy capers **10**

**Chilli, Cheese and Lemon Arzoncini Balls (5) (v) 9**

**Moroccan Lamb Skewers (3)** with mint yogurt **9**

**Peking Duck Spring Rolls (2)** with sticky soy dipping sauce **9**

**Thai Style Fish Cakes (3)** with sweet chilli aioli **10**

**Pan Roasted Mushrooms** in 3 cheese and cracked pepper sauce **(v,c) 8.5**

**Crispy Beef Tenderloin Strips** glazed with a hot n sour sauce,  
with fresh coriander **(c) 9.5**

**Crispy Chorizo Strips (c) 8**

**Pan Seared Green Olives** tossed with chilli and garlic **(v,c) 8.5**

**Roasted Garlic, Oregano and Chilli Tomatos (4) (v,c,l) 8**

**Coffin Bay Oysters (4)** Kilpatrick or Natural **10**

**Crispy Crumbed Seasoned Squid** with sweet chilli and lime aioli **9**

**Grilled Halloumi** with hazelnut gremolata **(v,c) 8.5**

## SIDE ORDERS

**Garlic and Chive Cobb Loaf 7.5**

**Crusty Sourdough with Tuscan olive oil and dukkah spices 6.5**

**Classic Garden Salad (v,c) 6.5**

**Traditional Greek Salad (v,c) 8 / lg 18**

**Steakhouse Fries** with sweet chili aioli **6.5**

**Sautéed Greens (v,c) 6.5**

**Mash and Peas (v,c) 6.5**

**Petite House Caesar (v) 7.5**

Please feel free to ask our staff about any dietary requirements

*c = coeliac    v = vegetarian    l = low fat option*

# MAINS

**Traditional Caesar Salad**, cos lettuce, croutons, crispy bacon, shaved parmesan in our own creamy dressing (anchovies and coddled egg optional) *Plain 18 / Chicken 25.5 / Seafood 29.5*

**Fresh King Prawn Salad**, comprising roquette leaves, avocado, cherry tomatoes, mango and bean shoots with a sticky chilli and sweet ginger glaze *Small (3 prawns) 18.5 / Large (6 prawns) 26.5 (c,l)*

**King George Whiting**, *crispy beer battered or lightly grilled*, served with garden salad, steakhouse fries, our own tartare and lemon **26.5**

**Chicken or Veal Parmigiana** our ever popular, with rich tomato concasse, Virginian ham and mozzarella **25.5**

**Chicken Breast Schnitzel** **24.5**

**Veal Schnitzel**, grilled and topped with sage, parmesan, lemon and capers **25.5**

**Bernie's Linguini Marinara**, scallops, prawns, calamari, crab claws and local mussels, tossed through your choice of a *rich creamy tomato sauce with a dash of chilli, olive oil based or creamy garlic sauce*, finished with grana parmesan and cracked pepper **29.5**

**Crispy Skinned Atlantic Salmon**, resting upon a lemon and dill infused risotto, with a fresh summer salsa of tomato, cucumber Spanish onions and herbs *(c,l)* **28**

**Garlic and Rosemary Marinated Lamb Strap Salad**, tossed through a salad of roquette, roasted capsicum, persian fetta, Spanish onion and cherry tomatoes, with a light lemon and chive aioli *(c)* **27**

**Seared Pork Scotch** with sticky Asian influenced glaze, resting upon a five spice pilaf and wilted bok choy *(c,l)* **28.5**

**Veal Piccata**, simmered with baby corn, dutch carrots, asparagus, lemon and capers, served with crispy kipfler slivers *(c)* **28**

**Linguini Tossed with Mild Smoked Chicken Breast** tossed with semidried tomatoes, avocado, spinach, herbs and parmesan in a creamy white wine sauce **24.5**

**Chargrilled Vegetable Terrine**, layered with spinach and ricotta, with sticky capsicum coulis, balsamic reduction and basil oil, served with a petite Greek salad *(v,c,l)* **22.5**

**Rich Pumpkin Risotto** with persian fetta and roquette, finished with grana parmesan and almond gratin *(v,c)* **23**

**Roasted Breast of Chicken** stuffed with Tuscan influenced tapenade, wrapped in prosciutto, upon a vegetable frittata, with sautéed asparagus and a rosemary and citrus infused creamy sauce *(c)* **27.5 (allow 20mins)**

**Petite Eye Fillet (180gm)** with your choice of rich field mushroom, green peppercorn, Dianne or garlic butter **31**

**Eye Fillet (300gm)** with your choice of rich field mushroom, green peppercorn, Dianne or garlic butter **35**

**New York Sirloin (300gm)** with your choice of rich field mushroom, green peppercorn, Dianne or garlic butter **34**  
*(allow 20min for WD/VWD)*

*Other accompaniments available : hot English mustard, wholegrain mustard, mild English mustard, Dijon mustard, horseradish crème - Please ask our waiting staff*

**No Split accounts Only one type of discount offer per sitting**