

PASTA & RISOTTO

		ent	main
^	Assorted seasonal mushroom and pea risotto with bacon and shaved parmesan (bacon optional)	22	29
^	Roasted pumpkin and chicken risotto with fetta, sweet chilli and roquette (chicken optional)	22	29
^	Traditional linguini carbonara, bacon, spring onion, cream, parmesan and egg yolk	22	29
^	Penne pasta with napoli sauce, olives, capers, spring onion, crispy pancetta and anchovies (anchovies optional)	22	29
	Linguini marinara, fresh assorted seafood pan seared, finished with garlic, parsley and olive oil	25	38
	Risotto pescatore, fresh assorted seafood pan seared with napoli sauce, garlic, parsley, finished with shaved parmesan	25	38

POULTRY & MEAT

^	Eye fillet 250g char grilled, served with a red wine jus and roasted rosemary potatoes		38
	Eye fillet 250g char grilled, with pan seared fresh assorted seafood, finished in a white wine and garlic butter on roasted rosemary potatoes		52
^	Chicken involtini, breast fillet filled with spinach, tomato, parmesan and pancetta oven baked with a veloute sauce		36
^	non seafood		

OYSTERS

	½	dz
Natural – fresh lemon and vinaigrette	18	34
Beer battered – light beer batter with a sweet chilli sauce		
Kilpatrick – grilled bacon and worcestershire sauce		
Thermidore – baked in light mustard cheese sauce finished with reggiano parmesan		
Mornay – baked in a creamy cheese sauce finished with reggiano parmesan		

MUSSELS

Steamed with white wine, roasted garlic, butter and parsley	25	
Steamed with napoli sauce, fresh tomato, onion, coriander and fresh chilli	25	

SCALLOPS

	ent	main
Scallops lightly floured, pan fried with a garlic aioli dipping sauce	24	36
Scallop skewers, wrapped in bacon char grilled, served with fresh lime and chive dressing with jasmine rice	26	38
Scallops on the half shell, served with a choice of:	22	34
Thermidore – baked in a light mustard cheese sauce finished with reggiano parmesan		
Mornay – baked in a creamy cheese sauce finished with reggiano parmesan		
Garlic – white wine, garlic butter and parsley		
Battered – light beer batter with a house made tartare sauce		

PRAWNS (all served with steamed jasmine rice)

	ent	main
Garlic king prawns with white wine, roasted garlic, butter and parsley	25	38
Chilli king prawns coated in a light crispy batter tossed in a <u>spicy chilli</u> sauce		
King prawns pan fried with a sweet barbeque and capsicum jam sauce		
King prawns pan fried tossed with roasted garlic, chilli, ginger and spring onion batters		
Coconut king prawns crumbed in shredded coconut with a mango and plum dipping sauces		
King prawns pan fried with cracked black pepper, garlic, lemon juice, spring onions and butter		

MORETON BAY BUGS

	ent	main
Bug tails lightly battered, dressed with honey and toasted sesame seeds	25	40
Moreton bay bug halves pan seared in a sweet barbeque and capsicum jam sauce served with jasmine rice	30	48
Moreton bay bug halves pan seared with white wine, roasted garlic and parsley served with jasmine rice	30	48

FRESH SOUTHERN CRAY FISH (market price)

- Natural – thinly sliced medallions served with dipping sauces and lemon mounted on shaved ice
- Thermidore – baked in light mustard and cheese sauce
- Garlic – warmed in white wine, roasted garlic, butter and parsley
- Chilli and garlic – fresh chopped chilli and garlic finished with olive oil
- Mornay – baked in a creamy cheese sauce
- Ginger – warmed in a fresh ginger, spring onion and cream sauce

MIXED SEAFOOD PLATTERS FOR TWO PERSONS OR MORE

PLEASE ASK OUR STAFF TO HELP CREATE YOUR OWN PLATTER

Mixed seafood platter **A - \$80 per person**

Oysters natural

Oysters Kilpatrick

Pan seared moreton bay bug halves with white wine, garlic, butter and parsley

Calamari fritti lightly floured and deep fried served with a tartare sauce

Scallops lightly floured, pan fried with a garlic aioli dipping sauce

Scallops thermidore served on the half shell with a creamy cheese and mustard sauce

King prawns pan fried with cracked black pepper, garlic, lemon juice, spring onions and butter

Garlic king prawns with white wine, roasted garlic, butter and parsley

Scampi spring rolls, light garlic and ginger seasoning, with a sweet chilli dipping sauce

Steamed mussels with napoli sauce, fresh tomato, onion, coriander and fresh chilli

Mixed seafood platter **B - \$100 per person**

Oysters natural

Oysters Kilpatrick

Pan seared moreton bay bug halves with white wine, garlic, butter and parsley

Pan seared moreton bay bug halves in a sweet barbeque and capsicum jam sauce

Bug tails lightly battered, dressed with honey and toasted sesame seeds

Calamari fritti lightly floured and deep fried served with a tartare sauce

Scallops lightly floured, pan fried with a garlic aioli dipping sauce

Scallops thermidore served on the half shell with a creamy cheese and mustard sauce

King prawns pan fried tossed with garlic, ginger, chilli and spring onion batters

Garlic king prawns with white wine, roasted garlic, butter and parsley

Coconut king prawns crumbed in shredded coconut with mango and plum dipping sauces

Scampi spring rolls, light garlic and ginger seasoning, with a sweet chilli dipping sauce

Steamed mussels with napoli sauce, fresh tomato, onion, coriander and fresh chilli

SIDES

Roasted rosemary potatoes	8
Beer battered chips	8
Garden salad, mix lettuce, tomato, onion and cucumber with a seeded mustard dressing	10
Roquette and parmesan salad with a balsamic and virgin olive oil dressing	12
Greek salad, tomato, cucumber, kalamata olives, red onion and fetta	14
Tomato and red onion salad with fresh basil, virgin olive oil and sea salt	12
Sautéed assorted seasonal mushrooms with fresh garlic slithers and parsley	9
Steamed seasonal vegetables	10
Basket of pita bread served warm	4.5
Steamed jasmine rice	4

**Please inform our staff for any special dietary requirements or allergies
(we cannot guarantee traces of nuts are not in any of our products)**