



Breads

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| Turkish bread with trio of dips | 7.0 |
| Garlic or herb bread | 4.3 |
| Crispy dinner roll | 2.7 |

Fresh Oysters

Seasonal from Coffin Bay (SA) or New Zealand

| | Small (5) | Large (10) |
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| Natural | 15.5 | 22.5 |
| Kilpatrick grilled with a bacon, Worcestershire sauce and brandy marinade | 16.5 | 23.5 |

Entrees

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| Soup chef's daily selection | 9.80 |
| Seafood chowder prepared with local reef and shell-fish, white wine and cream. Served thick and chunky with a crispy dinner roll | 15.5 |
| Avocado prawns local king prawns with cocktail sauce | 16.5 |
| Salt and pepper calamari served with a fresh lime, coriander and chilli dressing | 15.5 |
| Spinach and ricotta ravioli served with a Napolitan sauce | 14.5 |
| Prawn and mango spring rolls served with a refreshing mango, mint and lemongrass salsa | 16.5 |

Mains

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| Vegetarian stack char grilled eggplant, capsicum, zucchini and field mushroom with grilled haloumi cheese and a balsamic reduction | 23.5 |
| Veal scaloppini with Marsala thin veal scaloppini pan fried with field mushroom, herb mash and vegetable greens served with a Marsala cream sauce | 28.5 |
| Roast duck with red wine and blueberry served with sweet potato mash, blanched baby spinach and a blueberry red wine sauce | 29.5 |
| Eye filet "Mignon" with roast potato and seasonal vegetables, topped with sauce béarnaise | 35.5 |
| Reef and Beef flare grilled Tasmanian rib fillet topped with local prawns and reef- bug meat. Served with a white wine and creamy grilled cheese sauce, seasonal vegetables and potatoes | 36.5 |

Seafood

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| Pesto crusted Atlantic salmon Tasmanian Atlantic salmon with fresh basil pesto, served on Asian greens with a basil dressing | 29.5 |
| Chilli reef-bugs local reef bugs, butter-fried and oven baked with chilli sauce on a rice timbale and salad | 38.5 |
| Reef special hot and cold seafood platter offering you a selection of chilled prawns, reef-bugs, oysters natural, salt and pepper calamari, beer battered fish, chips and seafood sauces | 38.5 |
| Hot and cold ocean platter indulge in our sumptuous hot and cold seafood platter of chilled prawns, reef-bugs, oysters natural, oysters kilpatrick, garlic prawns, salt and pepper calamari, prawn cutlets, beer battered fish, chips and seafood sauces | for one 60.0 for two 120.0 |

Our house specialities

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| Fillet of barramundi macadamia North Queensland's famous fish, pan fried and served on mesculin lettuce, a spiced sweet pawpaw and mango relish and a potato and coriander rosti, topped with lemon butter and roasted macadamia nuts | 33.5 |
| Fillet of coral trout with reef-bug meat pan fried reef trout fillet, served on sweet potato mash and bokchoy, topped with reef-bug meat and a fresh lemongrass, ginger and coriander spiced cream sauce | 38.5 |

Sides

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| Fried mushrooms | 5.0 |
| Chips | 5.0 |
| Garden salad | 5.0 |
| Caesar salad | 5.5 |
| Fresh vegetables | 5.0 |
| Steamed rice | 5.0 |

Desserts

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| Crème brulee served with fresh strawberries and a raspberry coulis | 13.5 |
| Chocolate pudding warm and soft centred served with chocolate fudge and vanilla ice cream | 13.5 |
| Profiteroles choux pastry puffs pocketed with a Cointreau patissiere cream and topped with warm chocolate rum sauce | 13.5 |
| Warm mango and passionfruit crepe served hot and filled with cream cheese, Bacardi rum and mango, topped with a passionfruit coulis, Chantilly cream and roasted macadamia nuts | 13.5 |
| Homemade ice cream cassata set in sponge cake with praline toffee, roasted nuts and glazed fruit | 13.5 |
| Cheese platter chef's selection of Australian and imported cheeses. Served with crackers, nuts and dried fruit | 15.0 |

Menu prices are inclusive of GST tax

A 15% surcharge applies on all Sundays and public holidays