



IN HOUSE DINING MENU

ENTREE

SOUP OF THE DAY	8
GARLIC BREAD	6
OYSTERS KILPATRICK or GARLIC	
- 1/2 dozen	19
- dozen	28
CHARRED HALLOUMI with Spinach, Walnuts & Cranberries	13



MAINS

COQ AU VIN - an old style Coq Au Vin Chicken supreme cut with Veg in a Red Wine Sauce on Rice Pilaf	28
SOUS VIBE PORK LOIN CHOP (GF) on an Apple Risotto, Pine Nuts & Steamed Greens	28
RIB EYE (GF) 400gm Rib Eye cooked to your liking, served with Smashed Crispy Potato & Chick Pea Salad	35
SMOKED COD AND PRAWN PIE (GF) topped with Mash & served with Garlic Bread	22
CHICKEN PESTO PENNE PASTA with Sundried Tomatoes, Mushroom, Bacon with a Creamy Pesto Sauce	20
SEAFOOD PLATTER (GF) - 1 Crumbed Fish, 2 Oysters, 2 Battered Prawns, 2 Scallops, Salt & Pepper Squid, served with Salad & Chips	
- 1 person	29
- 2 person	50
CHICKEN PARMI served with Chips & Salad	22

DESSERT

DESSERTS OF THE DAY	10
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If you have any special dietary requirements, please ask to see the Chefs