



DINNER MENU

Mon-Fri 6-8:30pm

STARTERS

GARLIC BREAD \$8

TRIO OF DIPS \$12

Warmed bread with a trio of house made dips

TURKISH BREAD \$9

Toasted Turkish bread with extra virgin olive oil, balsamic glaze & dukkah

ENTREES

SIGNATURE COFFEE HOUSE SOUP \$11

Roasted pumpkin & maple bacon with toasted sourdough

HARISSA CHICKEN \$16

Sweet sticky harissa coated chicken with a cous cous salad

OYSTERS

Natural Oysters with lemon

½ dozen \$17

dozen \$31

Kilpatrick Oysters

½ dozen \$21

dozen \$35

MAINS

BRAISED LAMB SHANK \$24

Slow braised lamb shanks with creamy garlic mash, broccolini & a rich tomato onion sauce

BARRAMUNDI \$22

Grilled barramundi with a mango, citrus, onion & rocket salad

CHICKEN BREAST \$28

Crispy skin chicken breast on cinnamon infused roasted sweet potato, green beans & grain mustard jus

VEGETABLE STACK \$21

Roasted eggplant, capsicum, zucchini & sweet potato stack in an olive, garlic & tomato sauce, fresh torn basil leaves topped with goats cheese

PORK BELLY \$29

Crispy skin pork belly with caramelised apples, creamy mash potatoes & green beans



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FROM THE GRILL

RUMP (300g)

300g local rump steak served with seasonal vegetables, chat potatoes & your choice of sauce

\$33

OUR SIGNATURE BEEF

300g rib fillet on parmesan, pancetta & garlic whipped potatoes with wild mushroom ragu, broccolini & bearnaise sauce

\$39

Sauces Gravy, Mushroom Sauce, Green Peppercorn, Red Wine Jus

SIDES

RUSTIC CHIPS

\$6

GARDEN SALAD

\$5

SEASONAL VEG

\$6

CHILDRENS MEALS

All \$12

All children's meals include a bowl of ice cream with your choice of toppings

SPAGHETTI BOLOGNAISE

House made bolognese on a bed of spaghetti

FISH & CHIPS

Tempura battered whiting with rustic chips & tomato sauce

CHEESEBURGER & CHIPS

House made beef patty with rustic chips & tomato sauce

DESSERTS

Ask our staff for our daily selection of desserts