

MAIN

Fish Platter

"Pippies specialty"

Crisp beer battered local fish fillets, garlic scallop, fresh oyster, crumbed calamari & prawns, Portland bay bug, king prawns, chips and green salad. #

39.90

Roasted Barramundi Fillet

Served with green pea puree, lemon risotto, asparagus and grilled tiger prawns. #

34.50

500-gram Rib Eye Steak

Served with green beans, potato croquette and red wine reduction sauce gf

39.50

Eye Fillet Steak with Crayfish

Half a grilled crayfish tail, potato & thyme terrine, seasonal vegetables & a red wine reduction sauce. gf

47.50

250-gram Eye Fillet

Served with hand cut chips, broccolini & a green peppercorn sauce. #

37.00

Pan Roasted Duck Breast

Served with Confit duck leg, spiced red cabbage, carrot puree, carrots, & a blackberry jus'. gf

34.50

Tasmanian Salmon Fillet

Served with a light coconut curry sauce, saffron potatoes, broccolini & green peas. #

33.00

Rack of Lamb

Served with Harissa spiced pumpkin, green beans and beetroot.

34.00

Roasted Chicken Supreme

Wrapped in prosciutto and served with crunchy Kipfler potatoes, peas, beans, bacon & mustard jus. gf

29.50

Fish and chips

Fish of the day served with a sumac spiced coleslaw. Thick cut chips and tartare sauce. #

29.00

Seafood Linguini

Linguine pasta with mussels, scallops, salmon, king prawns, garlic & tomato Napoli.

35.00

SIDES 9.00

Broccolini with toasted almonds, olive oil.

Button mushrooms with garlic butter.

Garden salad

Roast pumpkin with honey & pecan nuts.

Roast kipfler potatoes with rosemary.

Green beans with onion and bacon.

Bowl of chips with aioli. **7.50**

Customers are advised that due to high costs of doing business on public holidays a surcharge of 10% will apply to all accounts

Starters

House made dips for two, with grilled flat bread and olives.
16.00

Cheese and garlic pizza with sour cream.
13.00 gluten free 15.00

Tomato & mozzarella pizza with basil pesto.
14.00 gluten free 16.00

Rosemary & sea salt pizza bread with green olive tapenade.
13.00 gluten free 15.00

Char grilled sour dough, olive oil & balsamic.
8.50

Garlic & chive focaccia bread
8.50

Entrées

Tasting plate for two

Chef's selection, abalone with soy dipping sauce, prosciutto wrapped scallops with cauliflower cream, pork belly with apple puree and duck spring roll. #
29.00

Soup

House made, utilizing seasonal produce, served with crusty sour dough bread.
9.90

Abalone

Southwest farmed abalone, grilled, served with citrus salad and sticky soy dipping sauce. gf
19.90

Salad of King Prawns

Grilled king prawns served with crab cakes, gremolata & preserved lemon.
22.00

Pan Seared Scallops

Prosciutto wrapped scallops with cauliflower cream, raisin and caper vinaigrette. gf
19.90

Slow roasted Pork Belly

With a buttermilk crust, orange & fennel salad & caramel vinegar. gf
18.90

Seafood Cocktail

Prawns, Scallops, Portland bay bug with apple and rock melon
in a Marie Rose sauce, cos lettuce and lemon
19.90

Pumpkin Gnocchi

with Oyster mushrooms, Broad beans and carrot puree v
Entrée 18.00 Main 29.50

Oysters

Natural
With sherry vinegar & chives
3.50 each

Deep fried
Wasabi & pickled ginger
4.00 each

Kilpatrick
Crispy bacon, black sauce
4.00 each

Dessert

Warm Soft centered chocolate pudding

Served with raspberry coulis, vanilla bean ice cream & honeycomb chards.
13.50

Apple & Rhubarb Crumble

With custard ice cream
13.50

Sticky Date Pudding

With a butterscotch sauce & salted caramel ice cream.
13.50

Lemon and Lime Cheese Cake

Gingernut biscuit base, lemon cheesecake, lime jelly,
lemon curd, meringues and berries.
13.50

Banana Split

Banana & white chocolate filled crepe, topped with banana ice-cream,
whipped cream & chopped nuts on a bed of chocolate sauce
13.50

Vanilla Panna cotta

Raspberry jelly, berries, meringues and raspberry sorbet. #
13.50

Check out our extensive cocktail list to accompany your dessert

Hot Drinks

Cappuccino

Café latte

Flat white

Macchiato

4.00 cup 4.90 mug

Espresso

3.90

T2 Pot of tea

4.00

“Affogato” espresso, liqueur and ice-cream.
13.00

Coffee with house Port, or Muscat.
10.50