

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. #

44.00

Roasted Barramundi Fillet

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

36.00

King George Whiting Fillets

Served grilled or battered with thick cut chips, green salad & aioli.

35.00

500-gram Rib Eye Steak

Served with battered onion rings, green beans & red wine reduction sauce.

39.90

250-gram Eye Fillet Steak

Served with Potato & thyme terrine, Dutch carrots, broccolini and green peppercorn sauce. gf

38.50

Eye Fillet Steak and Crayfish Tail

Served with potato & thyme terrine, seasonal vegetables & red wine reduction sauce. gf

48.50

Pan Roasted Duck Breast

With grilled orange, savoy cabbage & bacon, duck leg spring roll & red wine reduction sauce. #

35.00

Herb & Panko Crumbed Lamb Cutlets

Braised vegetable ragu', broccolini & Salsa Verde.

34.00

Roasted Chicken Breast Supreme

With creamy mashed potato, mushroom & bacon sauce, broccolini. gf

29.50

Pan Seared Ora King Salmon

Served with pea puree', Clams, peas, sugar snaps & potato mousse gf

39.00

Seafood Linguini

Linguini pasta with mussels, scallops, fish, king prawns, garlic & tomato Napoli.

35.50

SIDES 9.50

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. **Small 7.50 Large 10.50**

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.
16.50

Cheese and garlic pizza with sour cream.
13.50 gluten free 15.50

Tomato & mozzarella pizza with basil pesto.
14.50 gluten free 16.50

Rosemary & sea salt pizza bread with green olive tapenade.
13.50 gluten free 15.50

Char grilled sour dough, olive oil & balsamic.
8.50

Garlic & chive focaccia bread
8.80

Entrées

Tasting plate for two

Chef's selection, abalone with soy dipping sauce, prosciutto wrapped scallops with cauliflower cream, pork belly with caramel vinegar and duck spring roll.
29.90

Soup

House made, utilizing seasonal produce, served with crusty sour dough bread.
10.50

Abalone

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

Blue Swimmer Crab & Prawn Tortellini

Served with a sweet corn velouté.
21.00

Pan Seared Scallops

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

Slow Braised Pork Belly

Served with orange & fennel salad, caramel vinegar glaze. gf
18.50

Pumpkin Gnocchi

Green peas, broad beans, mushrooms, carrot puree. v
18.50

Citrus & Gin Cured Ocean Trout

With avocado, cream, citrus, wasabi & herbs.
19.50

Oysters

Natural
With sherry vinegar & chives
3.80 each

Deep fried
Wasabi & pickled ginger
4.80 each

Kilpatrick
Crispy bacon, black sauce
4.80 each

Dessert

Warm Soft centered chocolate pudding

Served with raspberry coulis, raspberry macaroon, and pistachio nut ice-cream.
13.50

Apple & Rhubarb Crumble

With vanilla bean ice-cream
ice cream
13.50

Chocolate Delice'

Rich Chocolate Mousse, chocolate & hazelnut biscuit base,
Salted caramel ice cream, chocolate wafer.
13.50

Sticky Date Pudding

With a butterscotch sauce & salted caramel ice cream.
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 Bean and Passionfruit Panna cotta

Served with passionfruit sorbet, meringues & seasonal Berries. gf
13.50

House Made Ice-Cream

2 scoops 6.00

3 scoops 8.00

Please ask waiter for available flavors

Check out our extensive cocktail list to accompany your dessert

Coffee

Cappuccino

Café latte

Flat white

4.00 cup 4.90 mug

Espresso

3.90

T2 Pot of tea

4.00

"Affogato" espresso, liqueur and ice-cream.

14.50

Coffee with house Port, or Muscat.

11.50