



## TAPAS & SHARE PLATES

Choose 3 tapas or shareplates and receive complimentary Rawsons bread

<b>Coffin Bay Oysters</b> Natural, Kilpatrick, or Ponzu Dressing (DF) 3 Oysters <b>14</b> 6 Oysters <b>23</b> 12 Oysters <b>44</b>	<b>Cucumber Stracciatella</b> <b>15</b> Spanish onion, dill, burrata cheese, olive oil and chilli (V, GF)
<b>House Made Creamy Hummus</b> <b>10</b> Lemon juice, hazelnuts, spanish olives, cumin, extra virgin olive oil (GF, V, VG)	<b>Boquerones Bruschetta</b> <b>16</b> White anchovies, caramelised onion, dill, shaved fennel
<b>Lemon &amp; Basil Burrata Cheese</b> <b>16</b> Lemon zest, extra virgin olive oil, fresh basil	<b>Marinated Olives</b> (V, VG, GF) <b>7</b>
<b>Edamame Beans</b> <b>10</b> With Nori salt (V) (GF)	<b>Pulpo a la Gallega</b> <b>18</b> Octopus drizzled with sweet paprika, lemon, extra virgin olive oil (GF)
<b>Kingfish Sashimi</b> <b>23</b> Thick citrus dressing, chives, fried garlic, wagyu flakes	<b>Seared Canadian Scallops</b> <b>25</b> Creamy Sancerre sauce, hazelnut, chives, crispy pork dust
<b>Crispy Salt &amp; Pepper Squid</b> <b>20</b> Crispy basil leaves, chilli, citrus wedge, spicy mayo	<b>Tempura King Prawns</b> <b>24</b> Four prawns dipped in tempura batter and wasabi
<b>Cantimpalo Spicy Spanish Salami</b> (GF) <b>12</b>	<b>Mini Sourdough Baguettes</b> <b>7</b> Pepe Saya butter
<b>Sautéed Rodrigues Chorizo</b> <b>12</b> Honey and red wine glaze (GF)	<b>Garlic Bread Loaf</b> <b>12</b> Infused garlic oil (V)
<b>Aged Prosciutto</b> <b>18</b> Thinly sliced (GF)	<b>Rawsons Bread</b> <b>12</b>

## SALADS

<b>Mexican Salad</b> <b>22</b> Crispy taco bowl, iceberg lettuce, black beans, mozzarella cheese, avocado, tomato salsa, sweet corn and sour cream (V)	<b>Caesar Salad</b> <b>22</b> Cos lettuce, bacon, egg, croutons, parmesan cheese, white anchovies and homemade Caesar dressing (V)
<b>Cucumber Stracciatella Salad</b> <b>21</b> Spanish onion, dill, burrata cheese (VG, GF)	Add grilled chicken supreme (200g) <b>+12</b>

## FROM THE GRILL

All Grills are served with large roast potato, sour cream and chives, casava flour and sauce of your choice

<b>Dry-Age Scotch Fillet 250g</b> <b>48</b> Kilcoy Blue Diamond 100-day grain fed marble score 5-6+ (GF)	<b>Signature Smoked Rump Cap 250g</b> <b>31</b> 58°C slow cooked (medium or cooked through) Kilcoy 100-day grain fed marble score 2+ (GF)
<b>Pork Cutlet Steak 300g</b> <b>38</b> Bone-in loin cut, free range Australian pork, apple sauce (GF)	<b>Dry-Age Sirloin 300g</b> <b>45</b> Ebony Black Angus 100-day grain fed marble score 2+ (GF)
<b>Kilcoy Blue Diamond Rib Eye 350g</b> <b>55</b> Grass fed, marble score 5-6+ (GF)	<b>Ebony Black Angus Beef Tenderloin 180g</b> <b>44</b> 100-day grain fed marble score 2+ (GF)
<b>Vegetarian Steak 300g</b> <b>30</b> Cannellini bean base, made in house (V)	<b>Tomahawk 1.2kg</b> <b>159</b> 120-day dry aged (GF)

## SIGNATURE MAINS

<b>Australian Red Snapper</b> <b>38</b> Pan-fried live caught snaper with apple balsamic glaze, tomato salsa (GF, DF)	<b>Crispy Skinned Pork Belly</b> <b>34</b> Sautéed smoked bacon, roast potato tossed with brussels sprouts, red wine jus (GF, DF)
<b>Pan-Seared Salmon</b> <b>38</b> Truffled pea puree with seared scallops, sautéed mushroom and crispy quinoa (GF)	<b>Seafood Laksa</b> <b>39</b> Rice vermicelli noodles, coconut milk, selection of seafood, egg, tofu, bean sprouts, chilli and Thai basil leaves (GF, DF)
<b>Prawn Spaghetti</b> <b>35</b> King prawns tossed with fresh herbs, white wine and garlic butter sauce	<b>Pan-Seared Chicken Supreme</b> <b>33</b> Spiced sweet potato and parsnip puree, baby broccolini and mustard seed (GF)
<b>Crumbed Veal Schnitzel</b> <b>35</b> Lemon and pepper seasoning, mashed potato and choice of sauce	<b>Saffron Seafood Risotto</b> <b>39</b> Mussels, prawns, octopus and fish served with a delicate saffron arborio risotto (GF)

## SHARE MAINS

<b>Lamb Kleftiko</b> <b>73</b> Slow roasted ½ lamb shoulder, roast potato, zucchini, baby carrots, truss tomatoes, tzatziki, Rawsons bread
<b>Whole Snapper</b> <b>63</b> Infused with ginger, shallots, chilli, honey soy sauce, served with jasmine rice (DF)

## SAUCES & SIDES

Harissa roast baby carrots with labneh (V, GF)	FOR 1 <b>9</b>	FOR 2 <b>16</b>
Maple bacon brussels sprouts (GF, DF)	<b>7.5</b>	<b>14</b>
Baby broccolini garlic and chilli (GF, DF)	<b>7</b>	<b>12</b>
Crispy steak chips	<b>7</b>	<b>12</b>
Creamy mash potato (GF)	<b>7</b>	<b>12</b>
Port wine jus (GF)	<b>5</b>	
Bearnaise (GF)	<b>5</b>	
Peppercorn (GF)	<b>5</b>	
Mushroom (GF)	<b>5</b>	
Pepe Saya butter	<b>3</b>	