

ENTREE

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| Marinated Kalamata & chilli green olives <i>(gluten free)</i> | 7.5 |
| Herb & garlic bread | 5 |
| Oysters natural with shallots & red wine vinegar <i>(gluten free)</i> | 10.5 / 21 |
| Oysters kilpatrick style with san José bacon, worcestershire & tabasco sauce <i>(gluten free)</i> | 12.5 / 23 |
| Tapas Plate: roasted almonds with sea salt & paprika, prawns in crispy prosciutto, pickled red chillies, anchovy twists with salsa verde, mushrooms with spicy tomato sauce & stuffed green olives | 14.5 |
| Bar Plate: hommous, tzatziki & sun-dried tomato dips, sweet corn fritters, pate, smoked beef, vegetable frittata, chutney, kalamata olives, pickles & char-grilled pita bread | small 16 large 26 |
| Roasted mushroom & cherry tomatoes, crispy polenta, rocket & bulgarian fetta with salsa verde <i>(gluten free)</i> | 14.5 |
| Smoked rainbow trout with a salad of warm crispy potatoes, green beans & watercress <i>(gluten free)</i> | 14.5 |
| Prawn & chicken larp, red onion, coriander, mint, toasted crispy rice & fried shallots <i>(gluten free)</i> | 15 |
| Crumbed goat's cheese on a salad of witlof, radicchio, rocket, walnut & dried turkish figs with honey mustard vinaigrette | 14.5 |
| Caesar salad – grilled bacon, cos lettuce, grana padano parmesan, croutons, chef's own dressing & a poached egg | 14.5 |
| Warm braised rabbit on a salad of shaved fennel & apple with tuna aioli <i>(gluten free)</i> | 14.9 |
| Braised pork belly with green paw paw, ginger, cucumber, coriander & red shallot salad <i>(gluten free)</i> | 14.9 |
| Crumbed lambs brains on mashed potato with caramelised onions, meaty speck & glaze | entrée 14.9 main 23.9 |

MAIN COURSE

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| Potato gnocchi with roast pumpkin, tomato, spinach, ricotta & basil <i>(gluten free)</i> | 21.5 |
| Salt & pepper baby squid with lime aioli & chips | 19.5 |
| Salt water barramundi served grilled or coopers beer battered with chips & salad | 19.5 |
| Puerto-Rican paella of chicken, smoked chorizo, green pepper, prawns, mussels, dory & saffron <i>(gluten free)</i> | 25.9 |
| Char-grilled polenta crusted chicken breast, cauliflower fritter & a sauce of roasted capsicum, tomato & almond | 24.9 |
| King Henry pork cutlet, wild mushroom risotto with apple & shallot confit <i>(gluten free)</i> | 26.9 |
| Braised duck leg with a radish cake, choy sum & a soy, ginger & tamarind jus <i>(gluten free)</i> | 28.9 |
| Venison with roasted rhubarb pudding, steamed bok choy & pomegranate molasses | 28.9 |
| Char-grilled 400gm MSA rib eye, sweet corn polenta muffin & smoked tomato chutney | 28.9 |
| Hood burger with beef pattie, bacon, egg, cheese, lettuce & onion with chips | 16.9 |
| Chicken schnitzel, salad & chips with your choice of sauce | 16.9 |
| Porterhouse beef schnitzel, salad & chips with your choice of sauce <i>Sauces: gravy, mushroom, pepper, dianne, parmigiana</i> | 16.9 |
| Fish of the day | 25.9 |
| Pasta of the day | 16.5 |
| Curry of the day | 16.5 |

SIDE DISHES

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| Crispy roasted potatoes with rosemary | 5.5 |
| Green vegetables with roasted almonds | 6.5 |
| Green leaf salad | 5.5 |
| Garden salad | small 3.5 large 6.5 |
| Wedges with sour cream & sweet chilli | 6.5 |
| Hot chips | small 3.5 large 6.0 |