

ENTREES & SHARE PLATES

ALL DAY MENU

OYSTERS

NATURAL ½ DOZEN 25

NATURAL DOZEN 45

KILPATRICK ½ DOZEN 27

KILPATRICK DOZEN 47

BREAD WITH WHIPPED BUTTER & PEBRE 20

Freshly baked house-made bread served with whipped butter, pebre, parsley oil and a touch of fresh lemon. V / GF

BURRATA 25

Creamy burrata served over a dry tomato base mix with cherry tomatoes, finished with sea salt and extra virgin olive oil.
V / GF

BEEF TARTARE 27

Diced premium beef steak, delicately mixed with chives, finely diced onion, dijon mustard and worcestershire sauce, seasoned with sea salt and cracked black pepper, then topped with a fresh egg yolk. Served with freshly baked crostini.
GFO

SALMON CARPACCIO 27

120g fresh smoked salmon served with avocado purée, fresh basil, ginger served with crostini and finished with extra virgin olive oil.
DFO/GFO

SALT & PEPPER SQUID 18

Crispy fried squid drizzled in soy caramel, served with a side of fries & a sweet and spicy dynamite sauce. GFO/DFO

PORK BELLY 20

Six slow-braised pork belly bites, fried until perfectly crispy and coated in a sweet and spicy Gochujang glaze. Served with crispy seasoned chips. GF / DF

COBB LOAF 20

Warm artisan cobb loaf served with a rich, creamy mushroom, spinach and bacon filling. VO

HALOUMI 20

Four crispy fired sticks served with spiced tomato relish and lemon. Squeeze the lemon for a citrus kick. V/GF

BAKED BRIE 28

Roti wrapped braked brie wheel served with red wine poached pear, candied nuts and a drizzle of local honey. V

TRUFFLE FRIES 15

Crispy fries with champagne truffle cheese sauce, chives. V / GF

CHICKEN SLIDER 20

Korean fried chicken thigh served on our apple daikon slaw with home made sweet & spicy gochujang sauce and Japanese mayo on a warm milk bun. GFO/DF

PORK SLIDER 20

Masterstock braised pork belly, fried and tossed in our ginger beer caramel on a crunchy apple daikon slaw with nam prik and miso mayo on a warm milk bun. GFO/DF

CHARCUTTERIE BOARDS

SMALL 40 / LARGE 75

Kenilworth smoked cheddar / Woombye triple cream Brie/ Berrys Creek Gippsland Oak Blue
Choose two locally sourced cheeses, served with a selection of cured meats, fresh made dips, breads, crackers, and an assortment of accompaniments. VO / GFO

GF = This dish does not contain gluten

GFO = This dish may be prepared gluten-friendly on request.

DF = This dish does not contain dairy

DFO = This dish may be prepared dairy-free on request.

V = This dish is suitable for vegetarians

VO = This dish may be prepared vegetarian on request.

VG = This dish is suitable for vegans

VGO = This dish may be prepared vegan on request.

SIGNATURE PLATES

AVAILABLE 12PM - 3PM & 4.30PM - 7.30PM

FROM THE GRILL

200G PREMIUM EYE FILLET (6+) 47

Premium pasture-raised P/C 6+ eye fillet,, cooked to your liking and served with broccolini, crispy skin-on potatoes, or salad and your choice of house-made sauce. GFO/DFO

300G OAKY BLACK GRAIN-FED RUMP (MB 5/6) 29

300g Oakey Black grain-fed rump, cooked to your preference and served with broccolini, crispy fried potatoes, or salad and your choice of house made sauce or gravy. GFO/DFO

350G GRASS-FED MSA RIB FILLET (MB 4/5 MSA) 43

Premium 350g MSA grass-fed rib eye fillet, grilled to your liking and served with broccolini, crispy fried potatoes, or salad and your choice of house made sauce or gravy. GFO/DFO

300G OAKY BLACK GRAIN-FED PORTERHOUS (MSA 6+) 48

Premium Oakey Black Grain-Fed Striploin, renowned for its rich beef flavour and perfect balance of tenderness and marbling. Chargrilled to your liking and served with broccolini, crispy skin-on potatoes, or salad and your choice of sauce. GFO/DFO

1.2KG PARWAN PRIME TOMAHAWK 99

An impressive 1.2kg Parwan Prime grass-fed Angus tomahawk, expertly grilled and served with crispy skin-on fries and our signature homemade creamy mushroom sauce. GFO/DFO

Gravy/Sauce: Regular Gravy, Mushroom Sauce, Pepper Gravy, Garlic Sauce

MAINS

CHICKEN PARMIGIANA 25

Crispy crumbed chicken breast topped with a rich Napoli sauce, semi-dried tomatoes and melted Parmesan cheese. Served with fresh garden salad and crispy seasoned chips.

CRISPY SKIN ATLANTIC SALMON 30

Pan-seared Atlantic salmon with perfectly crispy skin, finished with aromatic garlic butter. Served with creamy nutmeg mashed potato and tender broccolini.

WAGYU BURGER 24

180g premium Wagyu beef patty with lettuce, tomato, pickles, melted cheese and our signature burger sauce, served on a toasted brioche bun with crispy skin-on chips. DFO

PASTA

SEAFOOD LINGUINI 25

Black linguine with a selection of fresh seafood, delicately tossed in a creamy garlic butter and white wine sauce, finished with Parmesan and fresh herbs..

SPAGHETTI BOLOGNESE 22

Traditional slow-cooked beef bolognese tossed through your choice of pasta, finished with shaved Parmesan cheese.

SALAD

CAESAR SALAD 25

Crisp cos lettuce tossed in a house-made truffle Caesar dressing with shaved Parmesan and golden croutons. GFO

ROCKET & PEAR SALAD 25

Fresh rocket and sliced pear tossed with a house dressing of olive oil, wholegrain mustard and aioli. V/GF/DF

DESSERT

Please ask our friendly staff for the weekly chef's dessert option