



valentines day

SHARE PLATES

ENTREE

OYSTER PLATE | \$50

4 x Natural with cream fraiche
+ salmon caviar
4 x Kilpatrick, Skara bacon, house sauce
4 x grilled with Cafe de Paris butter
4x panko crumbed, chipotle mayo

MAIN

SEAFOOD PLATTER | \$75

Ale battered Coorong mullet, chargrilled
prawns, salt + pepper squid, grilled scallops,
crispy potatoes, Greek salad, tartare,
aioli, lemon

CHARCOAL GRILLED

FILLET STEAK (500G) | \$75

Crispy potatoes, roast heirloom carrots, local
Ngeringa greens, Bernaise sauce,
red wine jus (cooked medium rare)

DESSERT

ICE CREAM SUNDAE | \$18

Vanilla bean ice cream, warm chocolate fudge,
salted caramel popcorn, roasted peanuts,
whipped cream + a cherry on top