

Starters

Mediterranean mix of marinated olives V	6.00
Potato & Rosemary Pizza - crisp pizza with finely sliced potato, rosemary, garlic and mozzarella cheese, topped with sour cream V	9.50
Garlic & herb sour dough cob loaf (for 2) V	8.50
Bruschetta Traditional - freshly chopped tomato, pesto, red onion & basil topped with balsamic V	10.90
Bruschetta Mediterranean Vegetables - roasted marinated red peppers, grilled eggplant & garlic V	10.90
Trio of home made dips with warm Turkish bread V	14.90

Entrees & Sharing dishes

Stir Fried Asian Vegetables and Silken Tofu - king mushrooms, baby corn, bok choy & bamboo shoots finished with soy, lemon grass, ginger, chilli & rice wine topped with crispy tofu and Asian herbs V	16.90
Spanish Crab and Fish Croquettes - creamy crab, fish and cheese croquettes lightly fried, served with saffron, garlic aioli, orange and fennel herb salad	17.90
Panko Prawns - crispy fried crumbed prawns served with marinated bean shoot & vegetable salad, ponzu dipping sauce and toasted sesame mayonnaise	18.50
Calamari lightly floured and fried, served on rocket & parmesan salad with red pepper and garlic aioli	Entree 16.90 Main 26.90
Chicken Satay Sticks served with Vietnamese coleslaw & spicy peanut satay sauce GF	16.90
Sugar Cured Atlantic Salmon served with baby capers, pickled red onions, salmon pearls, lime mayo and micro herbs	17.90
Fresh Natural Oysters with Chef's cocktail sauce & bread - choose from	
• 4 oysters	12.00
• 8 oysters	21.00
• 12 oysters	26.00
Oysters Kilpatrick with bacon & Worcestershire sauce - choose from GF	
• 4 oysters	15.00
• 8 oysters	24.00
• 12 oysters	29.00

Salad Meals

Caesar - baby cos lettuce, crisp honey bacon, croutons, anchovies, poached egg & creamy balsamic dressing	19.50
with chicken	25.90
with smoked salmon	26.90
Thai Prawn & Mango Salad - tossed with Asian herbs & leaves in a tangy tomato chilli dressing GF	27.90
Vietnamese Chicken Salad - slow cooked fragrant chicken breast served with tangy Vietnamese coleslaw with Asian herbs & lime, finished with tamarind ginger sauce GF	25.90
Greek Lamb - marinated char grilled lamb rump on a Greek salad, tossed in lemon oil & finished with salsa verde GF	28.90

From the Wok

Wok Tossed Peking Duck and Scallops - shredded Peking duck and sea scallops tossed with Chinese broccoli, water chestnuts and Asian spices, wrapped in fine soya omelette topped with a master stock broth	28.90
Wok Fried Marinated Chicken tossed with Asian greens, water chestnuts & hokkien noodles, finished with sweet soy & chilli sauce	24.90
Tender Sliced Charsui Pork Belly - stir fried with prawns, Asian vegetables and cashews with soy and a hint of chilli & ginger	25.90
Prawns & Calamari, Vietnamese Style sautéed with fresh chilli, tomato, fish sauce, lemongrass & pepper, finished with herbs & lime, served with steamed rice GF	27.90

Pasta & Risotto

<i>(Imported Camaroli Ferron rice used for all risotto dishes & Artisan made pasta from Abruzzo, Italy)</i>	
Sicilian Marinara - fresh fish and shell fish sautéed in garlic and olive oil tossed with spaghetti, finished with Sicilian pistachio pesto, fresh tomato and parmesan	28.90
Gnocchi with Lamb Ragout - fresh homemade gnocchi served with slow braised lamb shoulder with tomato, olives, herbs, peppers and lemon	27.90
Gnocchi Also Available with Napoli sauce of chunky tomato, herbs & topped with parmesan V	22.90
Mushroom Risotto - Swiss brown, shitake, abalone, button & porcini mushrooms, cooked in vegetable stock with thyme & baby spinach, finished with a parmesan wafer and truffle oil V GF	24.90
Goats Cheese & Pesto Ravioli - served with king mushrooms, braised eggplant and cherry tomatoes, oregano beurre blanc and parmesan V	25.90
Chicken Risotto - chicken breast with peas, basil, crispy prosciutto topped with grana and a parmesan wafer GF	26.90

Fish & Seafood

Old Fashioned Fish & Chips with tartare sauce & garden salad	24.90
Grilled Fresh Flake with basil mayonnaise, chips & garden salad	26.90
Garlic Prawns sautéed with shallots in a creamy sauce served with jasmine rice	27.90
Atlantic Salmon Fillet , grilled and served on a nicoise salad of green beans, roasted peppers, kipfler potatoes, olives & soft boiled egg with creamy balsamic dressing GF	29.90
Whole Grilled Flounder with lemon beurre blanc served with chips and wilted Tuscan greens	35.90
Seafood Platter - chilled and fried mixed seafood – prawns, calamari scallops, fish fillets served with tartare, salad and chips	36.00

Chargrills

<i>Tasmanian grass fed, MSA graded, marble score of 3 plus</i>	
Aged Porterhouse (350g) GF	37.90
Aged Eye Fillet (250g) GF	38.90
Premium Cape Grim Beef Rib-eye (500g) GF	42.90
<i>All steaks served with chunky home-made chips, grilled field mushroom & wilted Tuscan greens. Your choice – pepper sauce, forest mushroom, port wine jus or herb butter</i>	

Other Specialities

Chicken Parmigiana - crumbed chicken breast with smoked ham, chunky tomato basil sauce & melted cheese served with chips and garden salad	25.90
Premium Parmigiana - crumbed chicken breast with prosciutto, tomato basil sauce, kalamata olives, marinated feta, finished with pesto and served with chips and a garden salad	27.90
Baby Veal coated in lemon, parmesan & herb crumbs served with rocket, poached pear & parmesan salad and pommes Anna	29.90
BBQ Prime Beef Rib - 20 hour slow cooked spice rubbed beef rib, served with homemade smoky BBQ sauce, red coleslaw & chunky chips GF	32.90
Murray Valley Pork Rib-eye (350g) chargrilled & served with cauliflower cheese fritter, balsamic red cabbage and apple cider sage jus	32.90
Lambs Fry & Grilled Smoky Bacon - herb coated grilled lambs liver, served with carrot & potato mash, grilled smoky bacon, roasted baby onions and port mustard seed jus	25.90
Duck Breast Sous Vide - tender juicy duck breast served with layered potato, bacon and chestnut cake, beetroot relish, green pepper thyme jus and baby carrots	34.90

Desserts

Vanilla Bean Cream Brulee served with berry compote and double cream GF	14.90
Home Baked Lemon Tart with cream and vanilla ice cream	14.90
Banana Rum Caramel & Raisin Pudding with chocolate fudge sauce and chocolate ice cream	14.90
Crepes Suzette - warm French crepes in an orange and liqueur sauce, served with orange foam, mandarin sorbet and candied citrus	14.90
A Selection of the Finest Ice Creams & Sorbets from Ricketts Point served with home made sesame and chocolate tuilles	14.90
Ricketts Point Ice Cream @\$5.00 per scoop	

PLEASE PLACE YOUR FOOD ORDER AT THE SERVERY

V – Vegetarian GF – Gluten Free

FUNCTIONS FOR ALL OCCASIONS

Birthdays, Anniversaries, Engagements and other private functions

Available areas:

Dining Room, The Gallery & Roof Top Garden Terrace e.bar and the 1848 Bluestone Lounge

Old England Gift Cards available for purchase

– enquire at Reception –

A full & comprehensive wine and beer list is available at the bar

Below we have suggested some wines from our range for your consideration

Fleurs De Lys NV Sparkling		200ml	7.90	
		150ml	250ml	Bottle
Yealands Sauvignon Blanc	Marlborough NZ	9.00	14.50	40.00
Bella Riva Pinot Grigio	King Valley VIC	9.00	14.50	40.00
T'Gallant Juliet Moscato	Mornington Peninsula	9.50	14.50	40.00
Seven Trick Pony Chardonnay	McLaren Vale SA	9.50	14.50	40.00
De Bortoli Woodfire Shiraz	Heathcote	10.00	15.00	42.00
Sevenhill Inigo Cabernet Sauvignon	Clare Valley SA	11.00	16.30	45.00
Howard Vineyard Rose	Adelaide Hills	12.00	16.30	45.00
Penfold's Max Chardonnay	Adelaide Hill SA	14.00	18.00	50.00
Premium Reds				
Coldstream Hills Pinot Noir	2016 Vintage	14.50	21.00	60.00
Wynns Black Label Cabernet	2013 Vintage	14.50	21.00	65.00
Wolf Blass Grey Label Shiraz	2014 Vintage	19.90	26.00	79.00
Penfolds Bin 28 Shiraz	2015 Vintage	19.90	26.00	79.00