



ENTREES

Soup of the day <i>Freshly made soup. Please ask your waiter for today's variety</i>			\$9.50
Bruschetta <i>Crisp garlic bread, tomato, shredded basil and virgin olive oil</i>			\$12.75
Pizza breads <i>Garlic, cheese and olive</i> <i>Basil, red onion and pesto</i>			\$7.95 \$7.95
Creamy seafood chowder <i>Prawn cutlet, scallop, squid and bite-sized snapper pieces bound in a rich creamy veloute laced with white wine and herbs</i>			\$19.95
Half shell scallops <i>Grilled with caper and lime butter</i>			\$20.75
Warm mushroom salad <i>Oyster, swiss brown and shitake mushrooms tossed in garlic and herb butter laid on toasted ciabatta bread</i>			\$18.50
Traditional caesar salad <i>Crisp cos lettuce, parma ham, poached egg and anchovies topped with croutons and freshly shaved parmesan cheese</i>			\$16.00
Oysters <i>Tempura fried with fresh ginger and coriander dipping sauce</i> <i>Kilpatrick</i>		Half a Dozen \$21.50 \$22.50	Dozen \$34.50 \$35.50
Flash fried salt and pepper squid <i>Scored squid, rocket and red onion salad accompanied by garlic aioli</i>			\$18.50
Traditional prawn cocktail <i>Crisp cos lettuce, peeled prawns coated in Marie rose sauce with crispy croutons</i>			\$19.75