

# Starters

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<b>Garlic Bread</b>	<b>7.0</b>
<b>Soup of the Day</b> Served with a crusty bread roll	<b>9.5</b>
<b>Australian Scallops</b> Seared Scallops served with a Cauliflower Puree and Pine-nut Butter	<b>16.5</b>
<b>Mango Chilli Coconut Prawns</b> West Australian Prawns and Mango Cheeks simmered in Chilli Coconut Milk, served with Jasmine Rice and a Potato Gaufrette Basket	<b>17.0</b>
<b>Tempura Calamari</b> Lightly battered Calamari served with homemade Garlic Aioli	<b>14.0</b>
<b>Premium Coffin Bay Oysters</b>	
Natural	½ Doz <b>16.0</b> / 1 Doz <b>30.0</b>
Kilpatrick	½ Doz <b>18.0</b> / 1 Doz <b>33.0</b>
Rum and Pineapple Granita	½ Doz <b>17.0</b> / 1 Doz <b>32.0</b>
<b>Green Lip Mussels</b> Green Lip Mussels with Chorizo Sausage and a Saffron, Chilli Tomato Sauce	<b>14.5</b>
<b>Tasting Plate</b> Double crumbed Camembert, Scallop and Prawn Wonton, Mixed Nut Cluster, Marinated Green Olives, Quince Paste and Crackers	<b>18.0</b>

# Mains

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<b>Atlantic Salmon</b> Pan-fried Salmon Fillet on Asian Greens and finished with a Honey Soy Glaze	<b>32.0</b>
<b>Snapper Slasher - A Kalbarri Favourite!</b> Local oven-baked fish with Bruschetta Topping, served with Greek Salad	<b>32.0</b>
<b>Fish of the Day</b> Local pan-fried fish served on a bed of sautéed Asian Greens	<b>Market Price</b>

# Mains

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<b>Veal Oscar</b>	<b>34.0</b>
Veal Medallions topped with Tiger Prawns, Asparagus served on Mash Potato and finished with Tomato Hollandaise	
<b>Lamb Cutlets</b>	<b>36.0</b>
Moroccan spiced French Lamb Cutlets with Goat Cheese and Salad Greens	
<b>Pan Fried Chicken Breast</b>	<b>32.0</b>
with creamy Mash Potatoes, Asparagus and classic Egyptian Dukkah	
<b>Prime Australian Scotch Fillet</b>	<b>33.0</b>
Char grilled Scotch Fillet served with sautéed Asian Greens and a choice of Sauces; Creamy Pepper, Mushroom Creamy Garlic Creamy Mustard	
<b>Beetroot Tart</b>	<b>30.0</b>
Warm Puff Pastry, Baby Spinach, Goats Cheese, Grape Tomatoes, Walnut Puree, Pistachio Crumble and a Balsamic Glaze	

# Sides

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<b>Chips</b> with Tomato Sauce and Aioli	<b>8.0</b>
<b>Greek Salad</b>	<b>7.0</b>
Baby Greens, Danish Feta, Green Olives, Red Onion and Capsicum with Extra Virgin Olive Oil and Balsamic	
<b>Garden Salad</b>	<b>7.0</b>
Baby Greens, Tomato, Carrot, Capsicum and Snow Peas	
<b>Seasonal Vegetables</b>	<b>9.0</b>

# Children's Meals 14 years and under

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Steak with Chips and Salad	<b>14.0</b>
Grilled Fish with Chips and Salad	<b>14.0</b>
Grilled Chicken with Chips and Salad	<b>11.0</b>
Chicken Nuggets with Chips and Salad	<b>10.0</b>