



CATCH

Life's too short to eat bad food!

bread

HOUSE MADE BREADS

Cobs are for 1-2 or 4	6.5 / 9.5
w olive oil & balsamic reduction	
+ bacalao style trevally & sautéed leek	6
+ potted prawns	7
+ kingfish and smoked trout rilletes	8.5
+ mixed olive selection	6

oysters

FRESHLY SHUCKED

Natural	6	13
	12	26

TASTE OF EIGHT

Oyster shooter, three natural, two deluxe hot & two deluxe cold	20
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Bloody Mary Shooter

Kilpatrick	6	8
	12	16.5
		32

entree

SEAFOOD CHOWDER

Classic medley of local seafoods in creamy veloute chowder	16
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PIRI PIRI PRAWNS

Marinated King prawns in chilli on steam greens w lemon myrtle infused sauce	18
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CHILLI MUSSELS

Spring Bay black mussels cooked w chilli, tomato and white wine, served w crusty bread	18
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LEMON PEPPER SQUID

Lemon pepper crusted squid w mixed leaves and mild spiced rice vinegar and palm sugar dressing	16
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POTATO GNOCCHI

Filled w spinach and fetta, w napoli, baby spinach, shaved parmesan and truffle oil	17
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SOFTSHELL CRAB & KING PRAWN

TEMPURA w thai salad and nam jin dipping sauce	18
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RABBIT CANNELLONI

Confit of local white rabbit braised in wild mushroom sauce and wrapped in fresh pasta	19
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mains

TEMPURA FISH FILLETS

Everybody's favourite. Fresh white fish, house made tartare, aged vinegar and hand cut wedges	25
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SMOKED FISH & SCALLOP PIE

Smoked trevally and scallops in a veloute sauce pot pie served w sautéed potatoes	27
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SEARED TASMAN OCEAN TROUT

on green pea mash w corn, cherry tomato and spanish onion salsa	32
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BLUE-EYE TREVALLA

w white bean puree, tomatoes, hazelnuts, beans and red wine sauce	32
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YELLOW FIN TUNA

on crisp sushi rice, sesame dressed greens w soy and truffle reduction	34
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SEAFOOD AGLIO OLIO

Fresh selection of prawns, mussels, calamari, scallops, white and red fish tossed w garlic olive oil and linguini	28
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VEAL SHANKS

Braised Mediterranean veal shanks on parsnip and potato mash	1/ 25	2/ 32
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PUMPKIN AND CHIVE WAFFLE

House-made pumpkin and chive waffle w char-grilled vegetables, chickpea puree and minted yoghurt	25
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from the char

300g SCOTCH FILLET	32
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350g PORTERHOUSE	32
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300g EYE FILLET	35
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FREE RANGE CHICKEN	29
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RIB OF VEAL	32
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All served w spring onion mash, red wine jus, house condiment tray w bernaise sauce, caramelised onion, seeded mustard aioli and caramelised beetroot.

for two

CRISPY SKINNED WHOLE SNAPPER

w chat potatoes, baby beetroot and tarragon salsa. If available.	64
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SEAFOOD PAELLA

Rustic style, rabbit, mussels, prawns, fish chorizo, saffron and calasparra rice	60
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REEF 2 BEEF

Aged 600g Rib Eye, Garlic King Prawns and selection of condiments	70
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sides

CAULIFLOWER, FENNEL & LEEK GRATIN	8.5
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BRAISED PEAS w mint and pancetta	8.5
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ROCKET, PEAR & WALNUT SALAD w aged sherry vinaigrette	7.5
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HAND CUT WEDGES	7.5
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ZUCCHINI FRITTERS	9
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ROASTED BEETROOT, PUMPKIN & FETTA SALAD	7.5
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CREAMY SPRING ONION & POTATO MASH	7.5
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STEAMED GREENS	8.5
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1 BILL PER TABLE