

Breads and Appetizers

Garlic & chive cob loaf **6.0 (v)**

Schiacciata with camembert, rosemary & garlic **12.0 (v)**

Olive pull apart bread with balsamic & olive oil **9.0 (v)**

Soup of the day served with dinner roll **8.0**

South Australian Coffin Bay Oysters:

Natural with Cocktail Sauce

Half dozen **16.0**

Full dozen **24.0 (gf)**

Kilpatrick

Half dozen **18.0**

Full dozen **28.0**

(v) Vegetarian • (gf) Gluten Free • (gfm) Gluten Free Modified
Sorry no separate accounts.



Entree

Australian prawns wrapped in bacon, coriander, jasmine rice, satay sauce **17.0 (gf)**

Eye fillet, fried egg, rocket, feta, roasted beet & crispy sour dough **17.0**

Chicken Caesar salad of cos lettuce, bacon, egg, anchovies, croutons, parmesan, seeded mustard dressing **16.0**

New Zealand salt and pepper squid and lime aioli **16.0 (gf)**

Dukkah crusted eggplant, bocconcini, basil pesto, roasted capsicum & tomato relish **16.0 (v)**

Chicken risotto with pumpkin, pea and feta **16.0 (gf)**



From the Char-Grill

Grass-fed beef & lamb of the Limestone Coast Region hand selected by F.T Shelton & Son butchers.

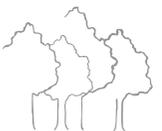
Prime eye fillet, potato galette, baby carrots, parsnip & tawny jus **35.0 (gf)**

500g Beef rib-eye on the bone served with onion rings and French mustard **48.0**

Herb crusted lamb rack served with potato galette, baby carrots, parsnip & mint jelly **45.0**

Mayura Full Blood Wagyu

Grain-fed 9+ score Wagyu rump, served with a rocket, pine nut and shaved parmesan salad (300g) **45.0 (gf)**



Braised beef and red wine pie, pea and mint puree with house made ketchup **26.0**

Roasted spring chicken with macadamia nut crumble, fresh mozzarella, prosciutto chips and asparagus coulis **27.0**

Creamy mixed mushroom and fungi risotto **22.0 (v) (gf)**

Seafood Linguine of Australian prawns, New Zealand squid, cherry tomatoes, red peppers, chilli, fresh basil and toasted bread crumbs **26.0**

Confit duck leg, warm beetroot, orange, feta, wilted baby spinach & walnut salad **30.0**

Pan seared Australian barramundi, lemon beurre blanc, basil & chilli oil, roasted potatoes, green beans and fish crackling **30.0 (gf)**

Braised beef cheek, mashed potato, dried onion, garlic chips & fennel **27.0 (gf)**

Fresh King George whiting in Coopers Pale Ale batter, served with shoestring fries, coleslaw and tartar sauce **35.0**

Pork Belly with roasted cauliflower and cauliflower puree, prune salad and pork rinds **30.0 (gf)**

Seafood plate of barramundi, Coopers Pale Ale battered King George whiting, Australian prawns, South Australian Kilpatrick oysters, New Zealand lemon peppered squid served with coleslaw, shoestring fries, tartar sauce and cheek of lemon **45.00**



Side Dishes

Shoestring fries **6.0 (gf) (v)**

Mashed potato **6.0 (v)**

Green beans, pancetta, pine nuts **7.0 (gf)**

Seasonal vegetables & olive oil **6.0 (gf) (v)**

Garden salad **6.0 (gf) (v)**

Beetroot, parsley, sticky balsamic salad **6.0 (gf)**

Sea salted chat potato & chive sour cream **6.0 (v)**

Peas, feta & lemon pressed olive oil **5.0 (gf)**

Coleslaw **6.0 (gf) (v)**

Roasted vegetables **6.0 (gf) (v)**



Dessert

Warm chocolate brownie, vanilla double cream & chocolate crumb **10.0**

Chocolate parfait, chocolate fudge, white fudge & chocolate crumb **10.0**

Sticky date pudding with butterscotch sauce and vanilla ice cream **10.0**

Vanilla pannacotta, strawberry puree, white fudge, fresh strawberry, meringue & white chocolate **10.0 (gf)**

Adult's Only Sweets

Affogato of vanilla bean ice cream your choice of liqueur and Mikro Coffee Shot with Commodore house made rocky road **12.5**

Mikro Coffee Bean Espresso Martini, Kahlua Liqueur, Polish Vodka, White Creme De Cacao and Commodore house made rocky road **12.5**

Lemon Gelato topped with lemon rind accompanied by cream of limoncello shot **14.5**

Cheese

Brie, vintage cheddar, blue cheese, dried fruit, quince paste and water crackers **16.5 (for 2)**



Coffee

Locally roasted organic Mikro coffee accompanied by the Commodore's House made rocky road **4.2**

Spice or vanilla Chai Latte sprinkled with nutmeg accompanied by the Commodore House made rocky road **4.2**

Hot Chocolate **4.2**

Mocha **4.2**

Liqueur Coffee

Mikro coffee accompanied by your favourite liqueur finished with cream and nutmeg

Irish - Jameson Irish Whiskey **12.0**

Monks - Frangelico Hazelnut Liqueur **12.0**

Roman - Galliano liqueur **12.0**

Mexican - Kahlua coffee rum based liqueur **12.0**

Jamican - Tia Maria dark coffee liqueur **12.0**

German - Butterscotch Snapps liqueur **12.0**

All served with house made Commodore rocky road.



Premium Infused tea by T2

Enjoy our selection of Infused herbal and just T2 loose-leaf tea.

Cup **\$3.80** Pot **\$5.20**

Daintree (black)

Pure Australian, this bold bright tea still has light and dainty elements. Very low in caffeine with a light, smooth flavour

Just Peppermint

Sensationally minty, sweet and smooth, a clean uplifting and vibrant classic.

China Jasmine

This blend of green and oolong tea with jasmine blossoms is mellow and refined. The flavour is floral and earthy, brisk and fresh.

Just Chamomile

the classic tisane of Egyptian flower buds, honey sweet and calming with a refined and sublime flavour.

English Breakfast

Classic traditional blend of Sri Lankan broken-leaf teas. Stimulating and aromatic, full bodied, bright coppery liquor with a bright and brisk flavour.

Earl Grey

A flavoured black tea from Sri Lanka - Full flavoured and elegant with good body, a bright bergamot overtone and a slightly smokey finish.

Melbourne Breakfast

A warm and sweet brew with depth of character. Versatile, refreshing and appealing, this is a morning staple that keeps telling a different story on each new day.

French Earl Grey

A French twist which is oh-so-fruity. With hints of peaches, apricots and zesty citrus, a field of sunflowers, rose, cornflower and hibiscus perform a delicious dance.

