

LET'S EAT AUTUMN 2019

WE PROUDLY SERVE LOCAL FOOD & PRODUCE AND
MAKE ALL OUR OWN SAUCES IN-HOUSE

SNACKS

Beer Batter Fries - Aioli - Tomato Sauce	8.5
Flat Bread - Sundried Tomato Pesto - Feta	12.5
House Loaf - Olive Tapenade - Whipped Butter	9.5
Crispy Chicken Wings - Sriracha Aioli - Lemon	13.5
Soy Chicken Spring Roll - Sweet Tomato Dip	9.5
Crispy Squid Bites - Aioli - Sweet Chilli	9.5
Beer Batter Onion Rings - Tomato Sauce	9
Seasoned Wedges - Bacon - Cheese - Sour Cream - Sweet Chilli Sauce	13
Shiitake Mushroom Dumpling - Honey Kimchi Dip	12.5
Broccoli Bites - Smoky Aioli	8.5

SMALL PLATES

Sliders - Grilled Chicken - Salad Mix - Chipotle Mayo	17
Soft Shell Tacos (3) - Grilled Beef - Roquette - Roasted Onion	18
Roasted Chicken Salad - Garlic Croutons - Chilli Peanut Dressing	17.5
BLAT - Bacon - Lettuce - Avocado - Tomato - Grilled Turkish	18.5
Polenta Crumbed Squid Salad - Chilli Lime Glaze - Cucumber Peanut Salsa	19
Smoked Seafood Chowder - Grilled Bread	18
Chicken Caesar Salad - Bacon - Egg - Croutons	18.5
Scallops - Potato Fritter - Bacon - Sweet Onion Puree	19.5
Roasted Beetroot Salad - Feta - Roasted Walnut - Balsamic Reduction	17.5
Smoked Salmon Open Sandwich - Slow Roasted Tomato - Pine Nut - Anchovy Dressing	18
Bruschetta - Charred Peppers - Mozzarella - Grilled Onion - Pesto	16.5
Steak Sandwich - Tomato Capsicum Relish - Grilled Turkish	18.5

MAINS

Rib Eye - Blue Cheese Potato Gratin - Sautéed Silver Beet - Vine Tomato - Green Pepper Sauce	35
Lamb Rack - Seeded Mustard Potato Puree - Black Olive Tapenade - Charred Cabbage - Pomegranate Molasses	36
Confit Duck - Fettuccini - Spinach - Bacon - Roasted Shallots - Red Wine Jus	34
Slow Roasted Pork Belly - Kumara Mash - Arugula - Garlic Croutons - Grilled Apple	34
Fish of the Day - Parmesan Grilled Broccolini - Butter Sautéed Potato - Sun Dried Tomato - Spinach - Pesto	33
Risotto - Butter Nut - Toasted Pine Nuts - Spinach - White Wine Cream Sauce	28
Battered Fish - Fries - Salad - Tartare - Fresh Lemon	25
Fettuccini - Tomato - Spinach - Cream Sauce - Parmesan - Chicken or Prawn	26 / 28

BURGERS 19.5 (all served with Fries - Aioli)

Beef - Onion Rings - Capsicum Relish
Chicken - Bacon - Brie
Battered Fish - Tartare

PLATTERS 48

Gintrap Platter - Chicken Spring Roll - Beetroot Feta - Rare Roast Beef - Fried Chorizo - Bread - Dips - Potato Skins - Grilled Prawns
Mariner Platter - Grilled Scallops - Chilli Prawn Skewers - Crumbed Goujons - Mussels - Squid - Hot Smoked Salmon - Soft Shell Crab
Taco Platter to share - 2 of each - Grilled Chicken - Beetroot - Crumbed Fish - Bacon

SIDES

Garden Salad - Vinaigrette	6.5
Sauté Vegetables	8
Potato Skins - Sour Cream	7
Grilled Broccolini - Bacon	8

PIZZAS 22

Salami - Chorizo - Mushroom - Olives - Capers
Baby Spinach - Roasted Pumpkin - Pine Nut - Feta
Beef - Kransky - Bacon - Guinness BBQ Sauce
Chicken - Charred Capsicum - Red Onion - Chipotle
Smoked Salmon - Capers - Cream Cheese

DESSERTS 15

Tiramisu - Crème Anglaise - Chocolate Ice Cream
Pistachio Pannacotta - Honey Fig Ice Cream - Berry Compote
White Chocolate Apricot Bread Pudding - Caramelised Banana
Apple Tarte Tatin - Kapiti Vanilla Bean Ice Cream
Kapiti Ice Cream Selection - 4 flavours - Chocolate Ganache - Coulis
Whitestone Camembert - Fig and Date Chutney - Crackers



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IS LIQUID

Sanity

