

Where food and service work in harmony

STARTERS

Garlic panini with gremolata (v) \$14

Mediterranean bruschetta – sundried tomato, olive, feta, basil pesto & crispy pancetta (optional) \$18

ENTRÉE

Duck spring rolls with micro salad & plum sauce \$24

Thai beef salad – marinated beef tenders, herb salad, cashews, & fried vermicelli (df, gf, h) \$21

Lemon pepper calamari with cucumber herb salad, saffron & apple cider aioli \$22

Stuffed Mushroom cup with basil risotto, balsamic glaze, topped with parmesan crumb (v, gf, h) \$22

Pacific Oysters \$ 4.5 each

Natural – with mignonette dressing

Kilpatrick

Mornay

MAIN

Fish of the day, please see your waiter for tonight's special MKP

Char siu pork cutlet – roasted spiced chats, pickled vegetables, salty pork crackle w/ char sui dressing (gf, df) \$38

Prosciutto wrapped chicken breast – stuffed with sundried tomato butter, corn puree, Broccolini & kipfler potatoes w/ red wine jus (gf, df) \$36

Quinoa & grilled vegetables – char grilled zucchini, eggplant, roma tomatoes & capsicum, fetta, & rocket

w/ a honey mustard dressing (v, h, df, gf) \$32

OFF THE GRILL

Any of the following steak prices include your choice of a side & sauce

220g Eye fillet \$48

250g Scotch fillet \$48

(add surf and turf to any of your steaks) \$10

SIDES (Additional sides for \$12 single serve or \$16 for two person)

Beer batter chips w/ aioli (v)

Rocket & pumpkin salad w/ honey mustard dressing (gf, v, h)

Green beans in almond butter (gf, v, h)

Skordalia (Greek mash potato) (h, gf, v)

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DESSERT

Fruit of the forest cheese cake w/ mango couli, meringue, strawberries & vanilla ice cream \$17

Honeycomb Semifreddo w/ blueberry syrup, toasted pistachios & coconut crumb \$18

Peppered crème brulee w/ brandy snaps, & dark chocolate obsession ice cream \$18

Dark chocolate & espresso panna cotta w/ poached raspberry compote, chocolate soil & chantilly cream \$18

Affogato – espresso shot, vanilla ice cream, sesame seed tuile & liqueur of your choice \$19

Mango Sorbet w/poached raspberry compote & fresh berries \$ 17 (gf df h)

HOT BEVERAGES

Liqueur Coffee's \$16

Sweet Irishman ~ Jameson whiskey, dash of Bailey's & butterscotch schnapps, heavy whipped cream & caramel swirls

Burnt Orange Pearl ~ cointreau, heavy whipped cream, orange rind

Layered Hot Shot ~ Galliano, floaty espresso vanilla ice-cream side

Spanish Tango ~ Tia Maria, dash of rum, whipped cream, chocolate grate

Herbal tea's & espresso's
\$5 cup \$5.90 mug

(gf) Gluten Free (df) Dairy Free (V) Vegetarian (h) Healthy
15% Public Holiday Surcharge . ALL Plus Discounts Apply to a la carte menu