

Entrée

Marinated kalamata & chilli green olives <i>(gluten free)</i>	7.5
Herb & garlic bread	6
Oysters natural with lemon & lime wedges <i>(gluten Free)</i>	12.5 / 22
Oysters kilpatrick style with san José bacon, worcestershire & tabasco sauce	15.5 / 26
Australian whole school prawns fried tapas style with a smoked paprika aioli	13.5
Tapas Plate:	14.5
roasted almonds with sea salt & paprika, prawns in crispy prosciutto, pickled red chillies, anchovy twists with salsa verde, mushrooms with spicy tomato sauce & stuffed green olives	
Bar Plate:	small 18 large 28
hommous, tzatziki & sun-dried tomato dips, sweet corn fritters, pate, smoked beef, vegetable frittata, chutney, kalamata olives, pickles & char-grilled pita bread	
Peking duck pancake, cucumber, spring onions & hoi-sin sauce	14.9
Spanish potato & manchego cheese croquettes with picada salsa of hazelnuts, lemon, parsley, garlic & talinga olive oil	14.9
Caramelised pork belly with chinese coleslaw of carrot, red onion, lebanese cucumber, cabbage & coriander	15.9
Crumbed lambs brains, basil parmesan mash, san jose bacon & tomato chutney	entrée 14.9 main 23.9

Entrée salads

Alaskan king crab salad with ruby grapefruit, lime, coriander, mint & rice vermicelli <i>(gluten free)</i>	15.9
Caesar salad – grilled bacon, cos lettuce, grana padano parmesan, croutons, chef's own dressing & poached egg	15.9
Hot smoked huon atlantic salmon with green beans, cucumber, water cress & yoghurt salad <i>(gluten free)</i>	14.9

Main Course

Tri-coloured roasted capsicum risotto with sweet corn, saffron, walnuts & goat curd <i>(gluten free)</i>	23.5
Salt & pepper baby squid with lime aioli & chips	22.9
Salt water barramundi served grilled or coopers beer battered with chips & salad	22.9
Garlic prawns tossed with flat rice noodles, asian greens & an eggwhite sauce <i>(gluten free)</i>	27.9
Marinated chicken breast on roasted pumpkin, chorizo & olives with an artichoke & roasted almond salsa <i>(gluten free)</i>	27.9
King henry pork cutlet, truffle potato mash & stone fruit chutney <i>(gluten free)</i>	27.9
Veal scalopine, prosciutto with porcini tagliatelle cream, spinach & sage	27.9
Honey mustard lamb rack with roasted potato & sweet potato, spring onion, tomato & glaze <i>(gluten free)</i>	29.9
300g Marinated scotch fillet, potato gratin, roasted red onions & caramelised balsamic vinegar <i>(gluten free)</i>	29.9
Hood burger with beef pattie, bacon, egg, cheese, lettuce & onion with chips	18.5
Hood steak sandwich with lettuce, tomato, beetroot, onion, bacon with chips & roasted garlic aioli	18.5
Chicken schnitzel, salad & chips with your choice of sauce	18.5
Porterhouse beef schnitzel, salad & chips with your choice of sauce	18.5
<i>Sauces: gravy, mushroom, pepper, dienne, parmigiana</i>	
Fish of the day	28.9
Pasta of the day	18.5
Curry of the day	18.5

SIDE DISHES

English spinach sautéed with butter & garlic	6
Crispy roasted potatoes with rosemary	5.5
Green vegetables with roasted almonds	6.5
Green leaf salad	5.5
Garden salad	small 3.5 large 6.5
Wedges with sour cream & sweet chilli	7.5
Bowl of chips	small 3.5 large 6.0