

STARTERS

GARLIC AND HERB BREAD

With house-made garlic and herb butter.

8 -

TOASTED TURKISH BREAD with local Cantina Kick chilli pesto butter.

10 -

OYSTERS – subject to availability **GF**
NATURAL

Served with fresh lemon.

½ DOZ 18 -

1 DOZ 32 -

KILPATRICK

Served with bacon and Kilpatrick sauce

½ DOZ 22 -

1 DOZ 34 -

ENTREES

HALF LOCAL LOBSTER 250g*

With fresh lemon and cocktail sauce.

35 - subject to availability

BEEF FILLET with MUSHROOMS

With fried enoki and roasted king oyster mushroom & horseradish cream.

22 -

BEACHPORT BERKSHIRE PORK

With pickled fennel, and caramelized apple and chorizo.

18 -

TOMATO AND HALOUMI SALAD

With Robe sourdough crumb, balsamic, basil pesto and olive oil.

16 -

MAINS

SPAGHETTI AGLIO OLIO

Spaghetti with prawns, chilli, garlic herbs and lemon.

28 -

GREEK-STYLE LAMB RUMP **GF**

with butter confit potato, green beans, mint yoghurt and charred lemon.

34 -

MUSHROOM RISOTTO **GF**

With fried enoki, roasted king oyster mushroom, leeks, shaved parmesan and truffle oil.

28 -

CHARGRILLED BEEF Choices

Served with garlic and herb crushed potato, seasonal greens & house jus.

Locally produced 36* South Premium eye fillet 250g

40 -

Australian Grain Fed Wagyu Rump 350g

34 -

Locally produced 36* South Premium porterhouse 300g

34 -

.. add a taste of local lobster \$15 –
subject to availability

LEMONGRASS AND KAFFIR LIME CHICKEN BREAST **GF**

With steamed rice, seasonal greens and a yellow curry sauce.

28 -

PAN-SEARED ATLANTIC SALMON -

With cherry tomato, mint and green pea salad, and a caper and red wine vinaigrette.

32 -

CALLY CLASSICS

SEAFOOD PLATTER to share

Selection of seafood including battered local flake, Salt & Pepper squid, SA oysters, SA king prawns, baked Humpty Doo Barramundi, NZ mussels with garlic butter.

Served with chips and a garden salad, and tartare sauce.

95 -

With half a local lobster 250g*

130 – subject to availability

LOCAL FLAKE

Battered local flake served with chips and a garden salad, and tartare sauce.

1 piece 22 -

2 pieces 28 -

SALT AND PEPPER SQUID

served with chips and a garden salad.

26 -

CHICKEN SCHNITZEL

26 –

or

PORTERHOUSE BEEF SCHNITZEL

28 -

Served with chips and a garden salad.

Optional topping included

Traditional gravy, green peppercorn, mushroom, house jus, parmigiana.

SIDES

HOUSE CHIPS

With tomato sauce and aioli.

8 -

SEASONAL GREENS GF

With pepitas and sunflower seeds, lightly dressed with olive oil.

10 -

SIDE SALAD GF

Garden salad with lettuce, cucumber, carrot, red onion, tomato.

9 –

KIDS MEALS - all \$15

UNDER 12 years of age.

LOCAL BATTERED FLAKE with tomato sauce.

POPCORN CHICKEN with aioli/tomato sauce.

MINI STEAK

Kids size steak with gravy or tomato sauce.

All served with chips & garden salad.

SPAGHETTI CARBONARA

With crispy bacon and parmesan cheese.

DESSERTS

LEMON LIME CHEESECAKE

With gin and tonic jelly, lemon sorbet and caramelized lemon.

15 –

STICKY DATE PUDDING

With vanilla ice-cream and butterscotch sauce.

15 –

CHOCOLATE AND FRANGELICO GANACHE

With warm caramel sauce, peanuts, a chocolate shard and ice-cream. GF

15 –

CHEESE BOARD for 2

Vintage, South Cape brie and Roaring 40's blue cheese with local quince paste, lavosh & fruit.

25 –

KIDS ICE-CREAM GF

Served with your choice of chocolate or strawberry topping.

8 –



No menu changes unless dietary needs

*Lobster sizes may vary slightly