

Vegan Menu

- Cauliflower & Chickpea, Tabbouleh Salad infused with Mint, Parsely, Pomegranate & Raisins \$16
Vegan Pizza– Tomato Base, Sweet Potato, Chilli, Pine nuts, Capsicum & Spanish Onion \$25
Zucchini, Feta & Leek Gratin (Vegan option on request, vegan cheese no feta, vegan crustini) \$32
Vegan Burger—Vegan Buns, Vegan Cheese, cabbage, kfc chilli sauce & lettuce \$29
Hummus w/ Sicillian Olive Salsa (Vegan bread)\$16
Vegan dumpling — pickled purple cabbage, Pak choy & kfc chilli sauce \$16
Broccoli & Crunchy Grain Salad \$18 (No feta, no lime dressing)
Broccolini, Hummus & Almonds (Vegan butter) \$12
Korean Fried Cauliflower (Fried in canola oil, allow 20mins) \$16
Rocket Leaves w/ Olive Oil & Lemon Juice (No Lime Dressing) \$9.5
Steamed Rice \$6

Ceoliac / Gluten Free

- Eye Fillet 250g, Rosti, Mushroom or Bernaise sauce \$48
Fish of the Day– Local & Oven Baked with Salad or GF pasta substitute (fish not floured) \$40-\$48
Thai Beef Salad– 150g Scotch fillet, Coriander, Peanuts (no Noodles or Crispy Fried Shallots) \$35
Lemon Chicken—24hr marinated w/ quinoa, chickpea, pomegranate & feta salad, raita \$38
Garlic Prawns-Sauteed in Garlic, Cream & Steamed Rice \$32
Scallops wrapped in bacon w/ honey sesame glaze \$22
Kingfish Civiche– tigermilk, chilli, lime & coriander (GF Crostini) \$21
All pizzas are available with GF Bases \$29-\$33
Broccoli & Crunchy Grain Salad \$18 w/ Chicken \$27
Lamb Rump– braised w/ blistered tomato, asparagus, potato gratin, red wine jus \$42
King Prawn Risotto, (8) sauteed with garlic, wine, citrus & parmesan \$42
Octopus– Local Abrolhos, kalamata, feta, cucumber, red onion, cherry tomato \$34
Oysters (6) natural or Kilpatrick \$32
Dressed Rocket Leaves w/ Parmesan \$9.50
Strawberry, Walnut, Radish & Feta Salad nuts \$12
Broccolini & hummus, Almonds \$12

Please advise waitstaff when ordering as some meals are adjusted from our normal cooking methods to accommodate your dietary requirements.

Please advise of any other allergies / requirements as not all ingredients are listed on the menu.

Dairy Free

Sweet Potato Wedges (No Aioli) \$14

Fish Taco's w/ Mexican Charred Corn Salsa & Sriracha Mayo \$20

Oysters (6) natural or Kilpatrick \$31

Thai Beef Salad– 150g Scotch fillet, Coriander, crispy noodles, peanuts, fried shallots nuts \$35

Octopus– Local Abrolhos, kalamata, cucumber, red onion, cherry tomato (no feta) \$34

King Prawn Risotto sauteed with Garlic, wine, citrus (No Parmesan) \$40

Steamed Rice \$6

Kingfish Civiche– tiger milk, chilli, lime & coriander (Nuttelex Crostini) \$21

Broccolini, Hummus, Almonds \$11.5

Korean fried cauliflower \$15

COD– Local & Oven Baked (Must Notify us of No Dairy when Ordering) \$40-\$48

Strawberry, Walnut, Radish & Feta Salad nuts (No Feta) \$12

Broccoli & Crunchy Grain Salad \$18 w/ Chicken \$26 (no feta)

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