

freshly shucked oysters (6 or 12) (gf)
natural – 18/34
kilpatrick – 22/40

garlic bread mini loaf -9

artisan sour dough - 12
evoo , balsamic, dukka

duck pate * - 15
red onion jam, baguette

grilled chorizo & olives -15
lime, charred flat bread

s & p squid – 18
chipotle aioli

grilled haloumi* – 19
spinach & grain salad,
ribbon cucumber, quinoa & fruit & nuts,

esperance slipper lobster* -22
grilled, garlic butter
summer salad

cold mezz * - 28
parma ham, house relish, beetroot whip,
marinated olives, fetta, charred bread

vegetarian tart – 19
seasonal veg tart, local goats cheese,
grilled asparagus, reduced balsamic

texan chicken burger - 21
smoked chicken, southern slaw & chipotle
sauce, shoestring fries

steak sandwich - 25
beetroot relish, swiss cheese, tomato,
leaves, red onion jam, ciabatta, chips

inn

mahogany creek

menu

g **chicken ceasar salad* -28**
r cos, bacon, crispy egg, anchovy mayo

a **beef short rib* -32**
z dirty potatoes, corn salsa, bbq glaze

e **inn parmigiana – 33**
o potato & bacon salad, aioli, asparagus

r **huon salmon* - 34**
s beetroot puree, seasonal char veg,
h dill buerre blanc, goats curd

a **lamb gnocchi - 30**
r sweet potato gnocchi, braised lamb ragu,
e roast pumpkin, cherry tomato, spinach, fetta

barramundi - 35
n/w barra, coleslaw, shoestring fries, gribiche

pork belly - 39**
potato & herb galette, apple relish, prosciutto &
asparagus, pedro ximenez glaze

330 g sirloin * – 38

600g ribeye * - 58

potato & herb galette or hand cut chips
asparagus

select -- cafe de paris butter - red wine jus-
creamy peppercorn sauce

garden salad - 9

evoo & balsamic dressing

rocket pear & salad -14

blue cheese, walnuts

shoestring fries - 8 or hand cut chips - 12
served with smoked aioli

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wed- friday
happy hour specials 5- 6

selected gls wine & all pints - 7

s **wednesday** **parmi & pint 25**

m **thursday** **pasta & pizza's - all 15**

o **friday** **live music 5-8**

k **saturday** **kep's burger night**

d **sunday** **roast & live music 2-6**

hand rolled pizza menu available at bar

warm quince pie 14

wattle seed brulee 14

bread and butter pudding 15

flourless chocolate tart * - 14

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local gelato two scoop – 14

vanilla - rum & raisin, coconut, pistachio,
ferrero, mango, served with house made
honey cone

two cheese – 23 three cheese – 27

blue cows best cheese

maffra cheddar – spanish blue -

creamy french brie with quince, fruit

olive & fig cracker, lavosh, potato cracker

produce sourced locally & range free when
available or in season & all food is made in
house

* gluten free or option available

one bill per table atm in entry foyer

eftpos-visa & mastercard accepted

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