

From the bar

Olives – warm sicilian olives, evoo	9
Oysters –	
natural	32 60
kilpatrick	34 66
mornay	36 68
mix	36 68
bloody mary shooters	12
focaccia – made inhouse, warmed served with cultured butter	13
salumi plate – selection of cured meats, marinated artichoke, focaccia	28

to start

chicken liver parfait – citrus jelly, pear chutney, focaccia	23
split prawns – chard, glazed with garlic butter	19
scallops – pan seared, finished with a touch of beurre blanc	27
lamb chops – glazed with balsamic caramel, grilled, rustic chimichurri	23
chard peaches – stracciatella, prosciutto, basil oil	21
steak tartare – done classic, lotus root chips	28
king fish – crudo, lemon vinegarette	27

mains

eye fillet 280gm	58
cape grim tasmania, grass fed, mb 6+, cauliflower, celeriac puree, balsamic glaze	
butchers cut	mp
creamy pepper sauce	5
red wine jus	5
duck breast – crispy skin, duck breast served pink, fried polenta, leek, orange	47
veal cotoletta – radicchio salad, red wine jus	42
catch of the day	mp
spatchcock – farm style, parsnip puree, served with seasonal veg, pot jus	48

pasta – house made

tortellini – trio of cheese, spinach, beurre	38
saffron risotto – king prawns, cherry tomato, shimeji mushroom, evoo	46
spaghetti vongole – traditional, garlic, chilli, white wine, parsley, evoo	42

sides

garden salad	15
chefs greens	16
cauliflower gratin	16
pommes puree	15
fries with aioli	12

The Gilroy
Bar & Eatery

At The Gilroy we don't charge CC fees, weekend surcharges, we just want to serve good food and drinks without all the extras.

We'd love for you to part of our staff loyalty program.

A small 6% contribution added to your total bill that goes directly to supporting our amazing team.

Prefer not to Participate? Just let your waiter know – its completely optional.