



STARTERS

Garlic bread French baguette sticks with garlic infused butter and ablend of herbs cooked goldenx 2 \$6.00x 4 \$10.00Add cheese+ \$2.50+ \$4.50Add bacon and cheese+ \$3.50+ \$6.00

Oysters Kilpatrick topped with crispy bacon bites, dash of Worcestershire sauce mixed with tomato sauce and tabasco served with lemon wedges (gf) (df) x 1 \$4.50 x 6 \$24.00

Buffalo chicken wings fried crispy golden and coated with mild spiced buffalo sauce served with ranch sauce and fresh celery stick bites

x5 **\$15.00** x 10 **\$25.00**

Stuffed zucchini flower (3) filled with ricotta and lemon, crispy battered served with lime, aioli, yellow box honey and parmesan cheese (v) \$16.00

Warm marinated Australian olives (150gm) served with toasted sourdough bread (v) (gf on request) (df) (vegan) \$12.00

Vegetarian spring rolls (4) served with leafy petite salad mix and sweet chilli sauce (v) \$15.00

Twice cooked chat potatoes roasted and fried crispy tossed through lemon, garlic and oregano oil topped with fetta cheese, fresh basil and sour cream \$16.00

Bowl of crispy coated potato chips with tomato sauce or gravy

Small **\$7.00** / Large **\$10.00**

FROM THE OCEAN

Whole baby snapper grilled served on a bed of banana leaves with creamy capers, dill and garlic sauce topped with salad of julienne cucumbers, carrots, rocket leaves, white pickle radish and fresh herbs (*qf*)

Barramundi with prawn skewer grilled barramundi with roasted chats broccolini, sundried tomatoes, creamy garlic white wine and baby capers sauce topped with a grilled prawn cutlet (3) skewer (gf) \$34.00

Crispy skin salmon fillet served with niçoise salad, fresh green beans, roasted baby chat potatoes, cos leaves, olives, cherry tomato, Italian red wine vinegar dressing and lemon wedge (gf) (df) \$34.00

Beer battered flathead served with chips, salad, lemon wedges and tartare sauce \$26.00

FROM THE GARDEN

Moroccan spiced broccoli salad roasted broccoli cutlets, chickpeas hummus, baby spinach, pickled onion, pomegranate, pumpkin seeds and lemon garlic vinaigrette (v) (vegan) (gf) (df) \$24.00

Lamb and couscous salad stir fried marinated lamb, pearl couscous, cherry tomato, cucumber, baby spinach and mixed leaves, toasted pinenuts, fetta cheese and minty dressing (df on request) \$28.00

Vietnamese chicken salad pulled chicken meat, cabbage slaw, capsicum, cucumber, carrots, fresh red onion, crunchy peanuts, mint, coriander and Vietnamese dressing (gf) (df) \$26.00

Caesar salad cos lettuce, anchovies, shaved parmesan cheese, bacon, crispy croutons, poached egg and Caesar dressing \$22.00

Add - Stir fried beef + \$7.00 / Stir fried lamb + \$7.00 / Grilled prawns + \$8.00 / Grilled chicken + \$7.00

SIDES & SAUCES

FROM THE GRILL

of two sides and a sauce

300gm porterhouse grilled to your preference and served with choice of two sides and a sauce

300gm scotch grilled to your preference and served with choice

Make surf and turf with a grilled prawn skewer and creamy garlic white wine sauce +\$8.00

Twice cooked pork belly bites (250gm) pork belly braised in master stock and roasted tossed through sticky caramel and char siu sauce served with steamed rice, Pak choy, fresh mint and coriander, cucumber, beans sprout, chilli, spring onion and sesame seeds (*gf on request*) (*df*) \$36.00

Slow cooked beef brisket (250gm) served with roasted potatoes, mixed cabbage coleslaw, port wine reduction pan Jus and crispy battered onion rings (gf on request) \$38.00

PIZZA

\$32.00

All on a 10-inch homemade sourdough base with Mozzarella cheese

All our sourdough dough is vegan, gf base and vegan cheese available on request + \$6.00

Margherita tomato sugo, basil, fresh tomatoes, sea salt and mozzarella cheese (v, vq on request) \$19.00

Hawaiian tomato sugo, ham, pineapple and mozzarella cheese **\$23.00**

Supreme tomato sugo, bacon, pepperoni, mushroom, olives, capsicum, onion, bbq sauce and mozzarella cheese \$26.00

Peri peri chicken tomato sugo, peri peri chicken, red onion, capsicum, baby spinach, mozzarella cheese and drizzle of peri peri mayo sauce

\$25.00

\$42.00

\$45.00

Roasted pumpkin and fetta tomato sugo, roasted butternut pumpkin, fetta cheese, rocket leaves, onion, mozzarella cheese and pesto sauce (v)

\$24.00

Add - Prawns + \$6.00 / Ham + \$2.00 / Pepperoni + \$2.00 / Salami + \$2.00 / Chicken + \$4.00 / Fetta cheese + \$3.00 / Mushroom + \$2.00 / Egg + \$4.00 / Olives + \$2.00

10% Surcharge Applies on Public Holidays

TO GRAB

Tropical chicken burger lettuce, beetroot, pineapple, cucumber pickles, onion, crumbed chicken, cheese and sweet chilli sauce on toasted brioche bun with a side of chips \$26.00

Beef burger with cheese lettuce, cucumber pickles, bacon, onion, tomato sauce, American mustard in a soft toasted brioche bun with a side of chips \$24.00

Fish tacos crunchy whiting, mixed cabbage slaw, avocado, Pico de Galo, chipotle sauce, tortilla bread and fresh coriander, with a side of chips

Steak sandwich (180gm) scotch fillet, lettuce, onion, pickles, pineapple, beetroot, tomato relish, and cheese in grilled sourdough bread, with a side of chips \$28.00

Beef and beans nachos corn chips loaded with slow cooked beef and beans, Mexican cheese, Pico de Galo, coriander, crispy shallots and sour cream \$24.00

FROM THE PANS

Chicken scallopini sliced chicken breast seared until golden, cooked with mushrooms, capers in a creamy marsala wine sauce, served with buttery mashed potatoes, broccolini, green beans and fresh snow pea tendrils (gf) \$32.00

Prawn linguine pasta Australian prawns, garlic, onion, tomato, chilli and white wine sauce, tossed through linguine pasta and fresh basil **\$30.00**

Fresh potato gnocchi and lamb ragu slow cooked lamb ragu, basil, rich tomato sauce, home made potato gnocchi, parmesan cheese and spinach \$28.00

Butter chicken marinated chicken cooked in a sweet rich mild spiced tomato, butter, cashews, and cream sauce served with fragrant steamed basmati rice and crispy pappadum (gf on request) \$30.00

Pad Thai stir fried rice noodles, egg, beans sprouts, spring onion, coriander, crunchy peanuts, prawn crackers, pad Thai sauce and with your choice of protein (chicken/prawns /tofu) \$28.00

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CHICKEN SCHNITZELS

Crumbed then fried, served with choice of two sides

Plain with choice of sauce

Parma tomato sugo, bacon and cheese

Mexican avocado, sour cream, corn chips and Pico de Galo

Hawaiian tomato sugo, bacon, pineapple and cheese

Highland bacon, garlic butter and gravy

Stockman onion, garlic, mushroom, bacon, herbs and gravy

Small (150gm) \$23.00 / Large (280gm) \$28.00

DESSERTS

\$26.00

Ice cream sundae

trio flavour ice cream (salted caramel, chocolate, vanilla)

fresh whipped cream honeycomb and caramel popcorn \$14.00

Pavlova passionfruit, cream and strawberry (gf)

\$12.00

Sticky date pudding with butterscotch sauce and ice cream

\$14.00

White chocolate and raspberry fudge served with raspberry coulis, cream and strawberry (gf) \$12.00

KIDS MENU Under 12 only

All \$10.00 + Add activity pack, drink and ice cream \$7.50

Beer battered flathead with chips, lemon, and tartare sauce.

Tempura chicken nuggets with chips and tomato sauce.

Grilled kids fish with choice of sides (chips, salad, vegetables, mash) (gf on request)

Kids burger beef patty, cheese and tomato sauce on a toasted bun with a side of chips

Kids pasta lamb ragu served with linguine

KIDS DESSERT

Kids vanilla ice cream

with choice of toppings (chocolate and strawberry)

\$6.00

