

Pelebrate Poday

To Start or Share

Garlic bread Garlic cheese bread add bacon \$2 Half Serve Full Serve

> \$4.90 \$7.90

> \$5.90 \$9.90

Warm Olives with Focaccia V \$9.90



With house baked rosemary and potato focaccia.

Salt and Pepper Calamari GF \$15.90



Fresh calamari flash fried with lightly dusted salt and pepper, seasoned with gluten free flours, served with aioli and lemon.

Pumpkin Loaf – House Made \$14.90

With tomato butter, confit garlic spread and hummus.

Chicken Lollipops \$16.90

Crispy fried chicken drumettes glazed with lemon and honey, garnished with sesame seeds.

Crispy Fish Tacos \$15.90

Crispy fried fish served in a soft white tortilla with shredded lettuce, Pico di Gallo, avocado and lime mayonnaise.

Prawn and Avocado Salad GF \$19.90



Fresh large ocean king prawns (6), avocado crown, citrus segment, and mixed lettuce salad, dressed with cocktail sauce.

Oysters	½ Doz	Doz
Natural oyster – served with lemon.	\$28.90	\$38.90
Kilpatrick- mix of Worcestershire, BBQ and	\$29.90	\$40.90
tabasco sauce, topped with bacon.		
Mixed – 3/3 or 6/6	\$29.90	\$40.90

DO YOU HAVE FOOD ALLERGIES?

To assist us in making sure you enjoy your meal and that we meet your dietary requirements, when ordering please advise our staff of any food allergies you or your guests may have. Gluten Free options are available on some of the menu items, ask our friendly staff for more information.













From The Wok

Low Mein Vegetable \$19.90

Mix of vegetables, hokkien noodles, tossed in dark and sweet soy sauce, toasted sesame seeds and spring onion.

add chicken \$6 beef \$7 prawns \$8

Kung Po Fish HOT HOT \$25.90

Sliced barramundi, dried chili, green shallots, ginger, garlic, peanuts and kung po sauce and served on rice.

Crispy Rainbow Beef \$21.90

Classic Chinese crispy beef, coated with sweet and sticky sauce served on Bok choy, rice and finished with chilli, capsicum and sesame seeds.

Dan Dan Noodle with Pork HOT \$22.90

Dandan noodle's, pork mince, Chinese choi sum, spicy sesame chili oil sauce, finished with peanut and spring onion.

To Follow

Maple Roasted Pumpkin Wedges VG GF \$18.90





Served with a salad of fresh rocket leaves, Puy lentils, dukkah, beetroot hummus, dressed with red wine and raisin vinaigrette.

Beef Cheek Ragu Pappardelle \$29.90

Slow cooked Thousand Guineas Beef Cheek, roasted tomatoes, Onion, fresh herbs, tossed through thick ribbon pasta and shaved parmesan.

200g Pork Tenderloin GF \$25.90

Served on a sweet potato mash, with plum and pineapple chutney, bok choy, mustard cream finished with crispy pork skin crumble.

Lamb Wellington \$34.90

Lamb loin filled with wild mushrooms duxelles, encased in butter puff pastry, baked golden served with beetroot purée, duck fat potatoes, wilted spinach and minted gravy.

Pan-Fried Barramundi GF \$36.90



Crispy skin barramundi with a puttanesca sauce of tomato, preserved lemon, olives, anchovy and capers, and pan fried gnocchi finished with creamy lemon butter and chive sauce.

Fisherman's Basket \$27.90

Battered fish, scallop, prawn, calamari, chips, salad, tartare sauce and a wedge of lemon.

Greek Stuffed Chicken Breast \$35.90

Chicken breast filled with spinach and soft Greek fetta, oven roasted, served with truffled mash, carrot puree, braised red cabbage and porcini mushroom sauce.

Classic Chicken Parmigiana \$25.90

Golden crumb chicken schnitzel topped with Napoli sauce, ham, cheese, served with chips and salad.

add pineapple \$2 avocado \$2

Prawn & Bacon Parmigiana \$29.90

Golden crumb chicken schnitzel topped with Napoli sauce, prawns, diced bacon, cheese and finished with hollandaise sauce.

Mexican Parmigiana \$28.90

Golden crumb chicken schnitzel topped with spicy Mexican slow cooked meat, roasted corn & tomato salsa, jalapeno and grilled cheese. Topped with quacamole and sour cream.

Vegan Parmigiana \$22.90

Golden fried plant-based schnitzel topped with pesto and a rich tomato Tuscan vegetable sauce and grilled vegan mozzarella.

Wagyu Beef Burger \$24.90

Wagyu beef burger patty, served on a brioche bun, with cheese, caramelized onion, bacon, lettuce, tomatoes, pickle, aioli, mustard sauce, onion rings and chips.







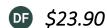






Sesame Tuna Niçoise GF





Pan seared sesame crusted tuna (cooked pink) served on a salad of mixed leaves, green beans, cherry tomatoes, cucumber, potato, olives, egg and finished with French dressing.

Broccoli and Quinoa Salad V GF \$19.90





Chilled florets of broccoli, quinoa, avocado, pumpkin seeds tossed through a tahini and yoghurt dressing.

add chicken \$6 prawns \$8

Caesar Salad



\$19.90

Cos lettuce, bacon, shaved parmesan cheese, croutons, boiled egg with a Caesar dressing.

prawns **\$8** add chicken \$6

calamari \$7 anchovy \$2

Kids Meals \$13.90

Our kids' meal comes with your choice of sauce, drink and ice cream, plus a kid's activity pack.

Chicken nuggets with chips Fish with chips Cheeseburger with chips Napoli pasta with cheese

Dessert \$14.90

Pavlova

Passion fruit curd, Chantilly cream, fruit salsa and seasonal fruit.

Ginger, Coconut and Lime Panna Cotta





Mango puree, berry compote & candied walnuts.

House Made New York Cheesecake

With berry sauce, cream, fresh berries and white chocolate curl.











From The Grill

All steaks served to your liking and are served with chips, salad and house made dressing or mash and steamed vegetables.

400g Rump Steak \$44.90

Thousand Guiness Shorthorn – grain fed 150 days Marble score 2+

300g Scotch Fillet \$48.90

Yard Stick British Bred Beef – grain fed

200g Eye Fillet \$45.90

Royal Angus/Hereford finished on grain fed 70days – light marbling

300g Sirloin \$42.90

Thousand Guiness Shorthorn – grain fed 150 days Marble score 2+

200g Rump Surf and Turf \$34.90

Beef City Black Angus/Hereford – grain fed 70 days, topped with creamy garlic prawns and calamari.

300g Barkers Creek Pork Cutlet \$30.90

300g Club T Bone \$32.90

Royal Angus/Hereford grain fed 70 days. A slight marbling ensuring tenderness and flavour.

200g Royal Rump \$19.90

Royal JBS 70 day grain fed with light marbling profile provides a natural balance of tenderness and flavour.



With a number of award-winning brands, such as Yardstick, Riverina Black Angus and Thousand Guineas.











Sauce

Creamy mushroom sauce, red wine gravy, Peppercorn sauce, Dianne sauce, Garlic creamy sauce or Mustard sauce

Toppers

Creamy garlic prawns	\$10
Onion rings	<i>\$7</i>
Salt and pepper calamari	\$8

Sides

Cauliflower mornay	<i>\$7</i>
Onion rings with aioli	\$8
Side salad	\$6.50
Large bowl of chips	\$9
Small bowl of chips	\$5.50
Mashed potato	<i>\$7</i>
Beet and apple salad	\$8.50
Spanish potatoes bravas	\$7.50
Side of roast vegetable	\$7
Side of steamed vegetable	\$6.50

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Classics

Lunch \$15.90 M \$21.90 NM Dinner \$19.90 M \$26.90 NM

Grilled Chicken Breast

Grilled chicken breast with chips, salad and mustard sauce or mashed potatoes and vegetables.

Quiche of the Day (ask staff for the filling of the day)

Creamy egg filling with chef filling in a buttery pastry case and a side salad.

Roast Of the Day



Overnight roast served with roasted and steamed vegetables and gravy.

200g Chicken Breast Schnitzel

Chips, salad and your choice of sauce or mashed potatoes and vegetables.

Grilled or Battered fish

Choice of battered fish or lemon butter grilled fish with chips, salad, house-made tartare sauce and lemon or mashed potatoes and vegetables.

Lambs Fry

Lamb liver, bacon and onion gravy, served with creamy mashed potatoes.

Garlic Prawns



Fresh prawns, garlic and cream, served with rice.

Beef Sausage GFO



Served with mash, vegetables, gravy and onion rings.

Beef Rissole

Served with mash, vegetables and gravy or chips and salad.

200g Pork Steak

Served with chips, salad and mustard sauce or mashed potatoes and vegetables.

Pasta Ratatouille 🕠







Mixed roasted tomatoes, onion, basil, eggplant, bell pepper, zucchini, finished in a sugo sauce served with gluten free penne pasta and parmesan.

add chicken **\$6**

beef **\$7**









