

Freshwater

BAR + GRILL

Starters & Shaves

	M	V		M	V
Garlic Bread	7	8	Peking Duck Spring Rolls DF	12	14
Cheese Bread	8	9	Four spring rolls with sweet chilli dipping sauce		
Bruschetta	16	18	Arancini Balls VE	12	14
Toasted flat bread with tomatoes and goat's cheese			arancini balls with rosemary salt and shaved parmesan		
Trio of Dips	16	18			
Freshly made trio of dips, served with flatbread					
Salt & Pepper Squid DF	22	24			
Salt & pepper squid with sriracha aioli					
Grilled Sea Scallops GF	22	24			
Half shell scallops in creamy garlic, white wine sauce and crusted mozzarella					
Thai Prawn Vermicelli & Tofu Spring Rolls DF	12	14			
Four spring rolls with sweet chilli dipping sauce					

Oyster Bar

Natural 1 Dozen GF DF	28	30
Soy and Mirin 1 Dozen GF DF	30	32
Kilpatrick 1 Dozen GF DF	32	34

Mains

	M	V		M	V
Creamy Garlic King Prawn GF	32	34	Beer Battered Flathead DF	23	25
King Prawns in a creamy white wine and garlic reduction with steamed jasmine rice and seasonal vegetables			Beer battered flathead served with chips and salad		
Seared Atlantic Salmon GF DF	28	30	Vege Bowl VE DF GF	22	24
Seared Atlantic Salmon with wasabi pea crush, whipped mash potato, Tokyo micro salad and kewpie mayo			Roasted garden vegetables, seasonal greens and green goddess citrus dressing		
Pork Schnitzel	23	25	Prawn Pasta	34	36
Pork Schnitzel with cajun slaw, feta, sweet potato fries and blue cheese sauce			Green prawns, confit garlic, shallots, parsley, white wine cream reduction, shaved grana padano and watercress		
BBQ Pork Ribs GF DF	34	37	Lamb Cutlets	34	37
Full baby back ribs in sticky bbq sauce served on sweet potato fries with chipotle slaw			Parmesan and herb crusted lamb cutlets on creamy mash potato, garden roasted vegetables with red wine jus and mint jelly		
Panko Chicken Schnitzel	23	25	Vegetable Lasagne VE	22	24
Panko crumbed schnitzel, tossed side salad, fries and your choice of sauce			Roasted vegetable, spinach, goats cheese and roasted pinenuts and watercress balsamic salad		
Classic Chicken Parmigiana	27	29	House Chicken Salad	24	26
Panko crumbed chicken schnitzel topped with shaved leg ham, napolitana sauce, mozzarella cheese with chips and slaw salad			Crumbed chicken, ranch, cherry tomato, cucumber and shaved pecorino cheese		
			Salt & Pepper Squid Salad DF	24	26
			Asian style salt and pepper squid with dehydrated shallots, Asian dressing and crispy noodles		

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— The Jospur Grill —

An elegant combination of a grill and an oven, its fuelled only by charcoal and reaches a table temperature up to 350 degrees, this heat seals the moisture in the produce whilst smoking and grilling at the same time. The Jospur charcoal oven is a unique piece of equipment that produces a distinct & individual flavour.

Jospur Grill

M V

Locally Sourced Dry Aged Meats

Signature Dry Age	55	58
Viking Cutlet 500g+ GF DF		
Rump Steak 350g GF DF	30	34
Scotch Fillet 325g GF DF	38	42
Eye Fillet 280g GF DF	42	46

With your choice

Creamy mash potato and steamed vegetables

or

Chips and fresh garden salad

Sauce

Red wine jus, Pepper, Diane,

Creamy mushroom, Creamy garlic, Gravy

Burgers

M V

Beef Burger

24 26

Stockman beef burger, 200g beef pattie, pepper jack cheddar, caramelised onions, beetroot, tomatoes, bbq aioli on a toasted brioche bun served with chips

Schnitzel Burger

22 24

Crumbed chicken breast, smashed avocado, tomato, sweet chilli topped with garlic mayo on a toasted brioche bun served with chips

Vege Burger VE

22 24

Mixed vegetable cumin pattie, lettuce, tomato with chipotle mayo on a toasted brioche bun, served with chips

Sides

M V

Garden Salad VG

10 12

Greek Salad VE

16 18

Chips GF VG

8 9

Wedges VG

12 14

Served with sour cream and sweet chilli

Sweet Potato Fries VG GF

10 12

Served with aioli

Crispy Onion Rings VG DF

12 14

Served with aioli

Kids Meals

M V

Fish Cocktails and Chips

12 13

Sausage, Mash and Gravy

12 13

Nuggets and Chips

12 13

Spaghetti Napolitana VE

12 13

Sweets

Please check specials board for all things sweet