

Starters	М	V
Garlic Bread VE	7	8
Cheesy Garlic Bread VE	8	9
Warm Mediterranean Olives VG GF	7	8
Bruschetta VE Oven roasted cherry tomatoes, red onion, garlic, basil, balsamic and a squeeze of lime	13	15
Shaves	М	V
Salt and Pepper Squid GF DF Squid lightly dusted in salt and pepper served with lemon and tartare	16	18
Crispy Fried Tofu VG Served with Chinese sweet and sour sauce	13	15
Mushroom Arancini (6) VE House made crumbed arancini balls served	14	16
with garlic aioli		

Burgers	М	V
FG Burger Juicy 180g grass-fed beef patty, lettuce, tomato, beetroot, cheese and our signature burger sauce	24	26
Make it a double	5	6
Southern Fried Chicken Buttermilk soaked fried chicken thigh, lettuce, pickle, American cheese and spicy comeback sauce	23	25
Veggie Burger VE Veggie patty, lettuce, tomato, beetroot, truffle aioli and hummus	22	24
All served on toasted milk buns with chips		

From The Sea	М	V
Natural (6) DF GF Fresh natural oysters served with fresh lemon	21	24
Kilpatrick (6) DF Oysters baked with smokey bacon, worcestershire and BBQ sauce	24	27
Rice Wine Vinaigrette (6) DF GF Fresh oysters drizzled with Japanese style vinaigrette	24	27
Grilled QLD Sea Scallops (6) GF Half shell scallops with confit garlic butter, proscuitto and an almond crumb	23	25

Schnitzels	М	
Classic Crumbed Schnitzel Lightly crumbed chicken breast schnitzel	24	26
The Parmy Crumbed chicken schnitzel topped with shaved leg ham, napolitana sauce and mozzarella cheese	28	30
Crispy Bacon Cheese Topper Lightly crumbed chicken breast schnitzel topped with crispy bacon, melted cheese and chives	28	30

All served with chips, salad and your choice of sauce

Calamari Salad DF
Squid lightly dusted in salt and pepper on a fresh garden salad, served with a Thai style dressing and crispy noodles

Lemon and Herb Chicken Salad DF GF
Lemon and herb grilled chicken with a fresh garden salad drizzled with a zesty lemon vinaigrette















Nains	М	V
Pan Fried Atlantic Salmon GF Crispy skin salmon on a bed of citrus risotto, salsa verde, lemon and extra virgin olive oil	32	34
Roast of the Day GF	19	24
LARGE Ask our friendly staff for today's roast	22	26
Creamy Garlic Prawns GF King prawns in a creamy white wine and garlic sauce with jasmine rice and seasonal vegetables	32	34
Beer Battered Fish and Chips		
SMALL LARGE	19 22	24 25
Beer battered flathead served with chips, salad, lemon and tartare sauce.	22	23
Crumbed Lamb Cutlets (3) Parmesan and herb crusted lamb cutlets on creamy mash potato, roast vegetables with red wine jus and mint jelly	36	39
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BBQ Pork Ribs DF GF Baby back ribs in sticky BBQ sauce served		
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BBQ Pork Ribs DF GF Baby back ribs in sticky BBQ sauce served with sweet potato fries and slaw HALF	25 37	
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BBQ Pork Ribs DF GF Baby back ribs in sticky BBQ sauce served with sweet potato fries and slaw HALF FULL Garden Salad GF VG Tossed garden salad with lemon vinaigrette	37 M	29 40 V
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Pasta	М	V
Creamy Garlic Prawn Pasta Grilled king prawns, confit garlic, shallots, parsley, white wine cream reduction, shaved grana padano topped with watercress	34	36
Marinara Pasta Fresh seafood medley with king prawns in a creamy garlic napolitana sauce with parmesan and lemon	31	33
Ricotta and Lemon Gnocchi VE House made gnocchi in confit garlic, baby spinach, cherry tomatoes, lemon burnt butter topped with pine nuts and grana padano	27	29

Josper Grill	М	
30-Day Dry Aged Viking Cutlet +500g	58	62
Rump Steak 350g	32	36
Scotch Fillet 325g	39	42
Sirloin 350g	38	41
Eye Fillet 280g	44	48

All served with a choice of chips and garden salad or creamy mash potato and buttered seasonal vegetables

- CREAMY MUSHROOM GRAVY CREAMY DIANE • CREAMY PEPPERCORN • RED WINE JUS (GF)
 - CREAMY CONFIT GARLIC (GF)

Kids Meals	М	V
Fish Cocktails and Chips DF	12	13
Nuggets and Chips DF	12	13
Spaghetti Napolitana VE Served with a side of parmesan cheese	12	13
Sausage, Mash and Gravy	12	13











