

Freshwater

BAR + GRILL

Starters

	M	V
Garlic Bread VE	7	8
Cheesy Garlic Bread VE	8	9
Warm Mediterranean Olives VG GF	7	8
Bruschetta VE Vine ripened tomatoes, red onion, garlic, basil, balsamic and a squeeze of lime	13	15

Shares

	M	V
Salt and Pepper Squid GF DF Lightly dusted in house salt and pepper squid served with lemon and tartare	16	18
Karaage Chicken Strips GF House dusted karaage chicken strips served with kewpie mayonnaise	14	16
Mushroom Arancini (6) VE House-made crumbed arancini balls served with garlic aioli	14	16
Pork Belly Bites DF GF In house slowly cooked pork belly, in crispy bite size pieces with sriracha mayo and side slaw	14	16

Kids meals

	M	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

All served with ice cream for dessert

Oyster Bar

	M	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

Sides

	M	V
Garden Salad GF VG Tossed garden salad with lemon vinaigrette	10	12
Seasoned Wedges VE Served with sour cream and sweet chilli sauce	12	14
House Made Slaw	6	8
Green Mixed Vegetables	6	8
Bowl of Chips GF VG	9	10
Sweet Potato Fries GF VG	10	12
Wagyu Fat Crispy Roasted Potatoes GF VG	10	12

Salads

	M	V
Calamari Salad DF Squid lightly dusted in salt and pepper on a fresh garden salad, served with a Thai style dressing and crispy noodles	24	26
Lemon and Herb Chicken Salad DF GF Lemon and herb poached chicken with a fresh garden salad drizzled with a zesty lemon vinaigrette	23	25
Falafel Salad Bite sized falafel on a freshly tossed salad drizzled in citrus vinaigrette with a side of homemade hummus	23	25

M MEMBERS

V VISITORS

DF DAIRY FREE

GF GLUTEN FREE

VE VEGETARIAN

VG VEGAN

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Mains

	M	V
Slow Cooked Lamb Shank Braised lamb shank in red wine jus served with potato and steamed greens	32	34
Barramundi Fillet GF Josper pan fried barramundi served with chips, salad, tartare and fresh lemon	32	34
Roast of the Day GF SMALL LARGE Ask our friendly staff for today's roast	19 22	24 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 Beer battered flathead served with chips, salad, lemon and tartare sauce.	19 22	24 25
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
BBQ Pork Ribs DF GF Baby back ribs in sticky BBQ sauce served with sweet potato fries and slaw HALF FULL	25 37	29 40

Schnitzels

	M	V
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

Sweets

Please check the specials for all things sweet

Pasta

	M	V
Creamy Garlic Prawn Pasta Grilled king prawns, confit garlic, shallots, parsley, white wine cream reduction, shaved grana padano topped with watercress	34	36
Beef Shin Ragù Slow cooked beef, fresh pappardelle with Italian tomatoes and red wine jus topped with grana padano	32	34
Pumpkin and Sage Ravioli VE Roasted pumpkin and sage in a burnt butter emulsion with fresh lemon	27	29

Josper Grill

	M	V
30-Day Dry Aged Viking Cutlet +500g	58	62
Rump Steak 350g	32	36
Scotch Fillet 325g	39	42
Eye Fillet 280g	44	48

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

Sauces

- Creamy Mushroom
- Creamy Peppercorn
- Gravy
- Red wine Jus (GF)
- Creamy Diane
- Creamy Confit Garlic (GF)

Burgers

	M	V
FG Burger Juicy 180g dry aged beef patty, pickles, lettuce, tomato, beetroot, cheese and our signature burger sauce Make it a double	24 5	26 6
Southern Fried Chicken Buttermilk soaked fried chicken thigh, lettuce, pickles, 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

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While we do our best to minimise cross contamination, please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish.

If you have any allergies please inform our staff when ordering.