

# Freshwater

BAR + GRILL

## Starters

**Garlic Bread** **VE**

**Cheesy Garlic Bread** **VE**

**Bruschetta** **VE**

Vine ripened tomatoes, red onion, garlic, basil, balsamic and a squeeze of lime

**M** **V**

**7** **8**

**8** **9**

**13** **15**

## Oyster Bar

**Natural (6)** **DF GF**

Fresh natural oysters served with fresh lemon

**Kilpatrick (6)** **DF**

Oysters baked with smokey bacon, worcestershire and BBQ sauce

**Rice Wine Vinaigrette (6)** **DF GF**

Fresh oysters drizzled with Japanese style vinaigrette

**M** **V**

**21** **24**

**24** **27**

**24** **27**

## Shares

**Salt and Pepper Squid** **GF DF**

Lightly dusted in house salt and pepper squid served with lemon and tartare

**Bang Bang Cauliflower** **DF**

Crumbed sweet and tangy cauliflower tossed in chilli served with sriracha mayonnaise

**Mushroom Arancini (6)** **VE**

House-made crumbed arancini balls served with garlic aioli

**Crispy Buffalo Wings**

House marinated spicy buffalo wings served with zesty ranch dressing

**M** **V**

**16** **18**

**14** **16**

**14** **16**

**16** **18**

## Sides

**Garden Salad** **GF VG**

Tossed garden salad with lemon vinaigrette

**Seasoned Wedges** **VE**

Served with sour cream and sweet chilli sauce

**Bowl of Chips** **GF VG**

**House Made Slaw**

**Green Mixed Vegetables**

**Sweet Potato Fries** **GF VG**

**Rosemary and Sea Salt Roasted Potatoes** **GF**

House seasoned roasted crispy potatoes served with sour cream

**M** **V**

**10** **12**

**12** **14**

**9** **10**

**6** **8**

**6** **8**

**10** **12**

**10** **12**

## Kids meals

**Fish Cocktails and Chips** **DF**

**Nuggets and Chips** **DF**

**Spaghetti Napolitana** **VE**

Served with a side of parmesan cheese

**Sausage, Mash and Gravy**

**M** **V**

**12** **13**

**12** **13**

**12** **13**

**12** **13**

*All served with ice cream for dessert*

## Salads

**Calamari Salad** **DF**

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

**Greek Chicken Salad** **GF**

Grilled marinated chicken with cherry tomatoes, red onion, cucumber, olives and feta, drizzled in a zesty lemon vinaigrette

**Apple and Walnut Salad** **VE GF**

Crunchy pink lady apple tossed with rocket, candied walnuts and goats cheese, drizzled with balsamic reduction

**M** **V**

**23** **25**

**24** **26**

**23** **25**

**M** MEMBERS

**V** VISITORS

**DF** DAIRY FREE

**GF** GLUTEN FREE

**VE** VEGETARIAN

**VG** VEGAN

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## Mains

	M	V
<b>Barramundi Fillet GF</b> Josper pan fried barramundi served with chips, salad, tartare and fresh lemon	32	34
<b>Roast of the Day GF</b>		
SMALL	19	24
LARGE	22	26
<i>Ask our friendly staff for today's roast</i>		
<b>Creamy Garlic Prawns GF</b> King prawns in a creamy white wine and garlic sauce with jasmine rice and seasonal vegetables	32	34
<b>Beer Battered Fish and Chips</b>		
SMALL	19	24
LARGE	22	25
<i>Beer battered flathead served with chips, salad, lemon and tartare sauce.</i>		
<b>Crumbed Lamb Cutlets (3)</b> Parmesan and herb crusted lamb cutlets on creamy mash potato, roast vegetables with red wine jus and mint jelly	36	39
<b>BBQ Pork Ribs DF GF</b> Baby back ribs in sticky BBQ sauce served with sweet potato fries and slaw		
HALF	25	29
FULL	37	40

## Schnitzels

	M	V
<b>Classic Crumbed Schnitzel</b> Lightly crumbed chicken breast schnitzel	24	26
<b>The Parmy</b> Crumbed chicken schnitzel topped with shaved leg ham, napolitana sauce and mozzarella cheese	28	30
<b>Crispy Bacon Cheese Topper</b> 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
<b>Creamy Garlic Prawn Pasta</b> Grilled king prawns, confit garlic, shallots, parsley, white wine cream reduction, shaved grana padano topped with watercress	34	36
<b>Three Cheese Tortellini VE</b> Creamy roast tomato reduction, white wine, garlic and fresh basil topped with grated grana padano	29	31
<b>Chicken Pesto Pasta VE</b> House made basil pesto tossed with al dente penne, sundried tomatoes finished with a shaving of parmesan cheese	28	30

## Josper Grill

	M	V
<b>30-Day Dry Aged Viking Cutlet +500g</b>	58	62
<b>Rump Steak 350g</b>	32	36
<b>Scotch Fillet 325g</b>	39	42
<b>Eye Fillet 280g</b>	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)

- Creamy Garlic Prawn Topper (GF)

## Burgers

	M	V
<b>FG Burger</b> House made dry aged beef patty, pickles, lettuce, tomato, beetroot, cheese and our signature burger sauce	24	26
Make it a double	5	6
<b>Signature Cheese Burger</b> House made dry aged beef patty with pickles, mustard, ketchup and American cheese	22	24
<b>Southern Fried Chicken</b> Buttermilk soaked fried chicken thigh, lettuce, pickles, American cheese and spicy comeback sauce	23	25
<b>Wood Fired Mushroom Burger VE</b> Whole roasted mushroom, pickles, lettuce, ketchup, mustard and American cheese	22	24

*All served on toasted milk buns with chips*

**M** MEMBERS   **V** VISITORS   **DF** DAIRY FREE   **GF** GLUTEN FREE   **VE** VEGETARIAN   **VG** VEGAN

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.