

# • FOOD MENU •

OYSTERS	THE GRILL	SEAFOOD
natural [6   12] (gf) <b>15   30</b>	<b>ventnor steak (gf)</b> <b>40</b> 500g MSA Grass Fed rump with legend topping, salad & fries	<b>butterfish</b> <b>17   25</b> battered, crumbed or grilled with salad & fries
kilpatrick [6   12] (gf) <b>16   32</b>	<b>300g scotch (gf)</b> <b>38</b> MSA Grass fed scotch fillet with salad & fries	<b>salt &amp; pepper squid</b> <b>27</b> with salad, fries & dipping sauce
STARTERS	MAINS	<b>crumbed prawns</b> <b>20   32</b> with salad & fries
garlic bread (v) <b>7</b>	<b>lambs fry &amp; bacon (gf)</b> <b>20</b> with mash & dienne sauce	<b>garlic prawns (gf)</b> <b>22   35</b> in a creamy garlic sauce served with rice
herb & cheese bread <b>8</b>	<b>cauliflower steak (v) (gf)</b> <b>22</b> served on a bed of ratatouille	<b>seafood plate</b> <b>33</b> battered butterfish, crumbed prawns, salt & pepper squid with salad & fries
soup of the day (gf) <b>8</b>	<b>Jamaican jerk chicken breast (gf)</b> <b>28</b> served with sweet potato mash & Jamaican cabbage	<b>N.T. barramundi</b> <b>35</b> oven baked & served on udon noodles in a red Thai curry sauce
wedges with sweet chili & sour cream <b>8</b>	<b>beef cheeks</b> <b>28</b> stout braised, served on a bed of lentil stew	<b>king george whiting</b> <b>27   35</b> battered, crumbed or grilled with salad & fries
crumbed camembert with plum sauce <b>14</b>	<b>slow cooked pork belly</b> <b>30</b> in orange & maple, with rice & Asian slaw	<b>spaghetti</b> <b>28</b> tossed with S.A. cockles, blue swimmer crab, cherry tomatoes, olive oil, garlic, chilli & white anchovies
spicy buffalo wings (gf) with ranch dressing <b>15</b>	<b>lamb shanks (gf)</b> <b>32</b> slow cooked in tomato, red wine & herbs, served on mash	KIDS (UNDER 12) includes soft drink
BURGERS	PIZZAS 10"	<b>chicken nuggets &amp; fries</b> <b>12</b>
moroccan spiced lentil burger (v) (gf) (vegan) <b>22</b> with lettuce, carrot, red onion, vegan mayo on a gf bun & fries	choice of tomato or BBQ base	<b>battered fish &amp; fries</b> <b>12</b>
southern fried chicken burger <b>22</b> with bacon, cheese, pineapple, lettuce, tomato, bourbon maple BBQ sauce & fries	<b>vegetarian</b> cheese, mushroom, roasted capsicum, onion, olives, baby spinach & pumpkin <b>22</b>	<b>spaghetti bolognaise</b> <b>12</b>
double beef & bacon burger <b>25</b> with cheese, onion, egg, BBQ sauce & fries add gluten free bun + 3	<b>hawaiian</b> cheese, ham and pineapple <b>22</b>	<b>chicken schnitzel &amp; fries</b> <b>12</b>
CLASSICS	<b>greek lamb</b> lamb, red onion, roasted capsicum & feta finished with rocket & tzatziki <b>23</b>	<b>grilled chicken &amp; fries</b> <b>12</b>
eggplant schnitzel with salad & fries <b>20</b>	<b>meatlovers</b> cheese, ham, salami, pepperoni, lamb & BBQ sauce <b>23</b>	DESSERTS
chicken schnitzel with salad & fries <b>23</b>	<b>chicken</b> cheese, chicken, bacon, mushrooms & pineapple <b>23</b>	<b>homemade sticky date pudding</b> <b>10</b>
beef schnitzel with salad & fries <b>23</b>	<b>supreme</b> cheese, ham, mushrooms, roasted capsicum, salami, olives, pineapple & anchovies <b>25</b>	<b>homemade crème caramel (gf)</b> <b>10</b> served with whipped cream
SAUCES & TOPPINGS	<b>gluten free base (gf) + \$2</b>	<b>homemade warm apple crumble</b> <b>10</b> served with ice cream
plain gravy, pepper, mushroom, dienne & bearnaise (gf) <b>2</b>		<b>homemade chocolate mousse (gf)</b> <b>10</b> served with whipped cream
parmigiana, Hawaiian, kilpatrick & Jabba's poutine <b>4</b>		<b>nut sundae</b> <b>10</b> with choice of topping, nuts, whipped cream & wafers
legend prawns, bacon & garlic sauce <b>8</b>		