

TO SHARE

Natural [6] 16 [12] 32 (GF)

Kilpatrick [6] 17 [12] 34 (GF)

Garlic Bread 7 (V)

Herb & Cheese Bread 8

Soup of the Day 8 (GF)

Wedges 10
w/ Sweet Chili & Sour Cream

Crumbed Camembert 15
w/ plum sauce

Spicy Buffalo Wings 16 (GF)
w/ ranch dressing

Beef Nachos 22 (GF)
w/- guacamole, sour cream, tomato salsa, jalapeños & coriander

BURGERS

Moroccan Spiced Lentil Burger 23 (V) (GF) (VGN)
w/ lettuce, carrot, red onion, vegan mayo on a gf bun & fries

Southern Fried Chicken Burger 23
w/ bacon, cheese, pineapple, lettuce, tomato, bourbon maple BBQ sauce & fries

Double Beef & Bacon Burger 26
w/ cheese, onion, egg, BBQ sauce & fries
add gluten free bun 3

SCHNITTYS

Eggplant Schnitzel 20
w/ salad & fries

Chicken Schnitzel 23
w/ salad & fries

Beef Schnitzel 23
w/ salad & fries

SALADS

Warm Quinoa & Roast Pumpkin 24 (V) (GF) (VGN)
w/ kale, toasted almonds & moroccan dressing

Marinated Grilled Lamb Yiros 25
w/ mixed lettuce, red onion, cherry tomato, tzatziki sauce & toasted pitta wedges

Rainbow Lentil 26 (GF)
w/ grilled chicken tenderloins & balsamic glaze

PLEASE NOTE
Nuts, soy, dairy, seafood & gluten products are used in our kitchen. Although we do our best to ensure cross contamination does not occur, traces of these products may be present. Please inform our team if you have an allergy.

CHECK OUT OUR DAILY SPECIALS



GRILL SELECTION

300g Scotch 39 (GF)
MSA Grass fed scotch fillet with salad & fries

Ventnor Steak 42 (GF)
500g MSA Grass Fed rump with legend topping, salad & fries

MAIN EVENT

Lambs Fry & Bacon 21 (GF)
w/ mash & diane sauce

Cauliflower Steak 23 (V) (GF) (VGN)
served on a bed of ratatouille

Jamaican Jerk Chicken Breast 29 (GF)
served w/ sweet potato mash & Jamaican cabbage

Beef Cheeks 29
stout braised, served on a bed of lentil stew

Slow Cooked Pork Belly 31 (GF)
in orange & maple, with rice & Asian slaw

Lamb Shanks 33 (GF)
slow cooked in tomato, red wine & herbs, served on mash

Butterfish [1] 17 [2] 26
battered, crumbed or grilled with salad & fries

Salt & Pepper Squid 28
w/ salad, fries & dipping sauce

Crumbed Prawns [E] 20 [M] 33
w/ salad & fries

Garlic Prawns [E] 22 [M] 36 (GF)
in a creamy garlic sauce served with rice

Seafood Plate 34
battered butterfish, crumbed prawns, salt & pepper squid
w/ salad & fries

N.T. Barramundi 36
oven baked & served on udon noodles in a red Thai curry sauce

King George Whiting [1] 27 [2] 36
battered, crumbed or grilled with salad & fries

Seafood Spaghetti 29
tossed with S.A. cockles, blue swimmer crab, cherry tomatoes, olive oil, garlic, chilli & white anchovies

PLEASE NOTE: ANY MENU MODIFICATIONS WILL INCUR AN EXTRA CHARGE // 15% PUBLIC HOLIDAY SURCHARGE APPLIES // (V) VEGETARIAN // (VGN) VEGAN // (GF) GLUTEN FREE

PIZZA

10" Pizza with a choice of tomato or BBQ base

Vegetarian 22
cheese, mushroom, roasted capsicum, onion, olives, baby spinach & pumpkin

Hawaiian 22
cheese, ham and pineapple

Greek Lamb 23
lamb, red onion, roasted capsicum & feta finished with rocket & tzatziki

Meatlovers 23
cheese, ham, salami, pepperoni, lamb & BBQ sauce

Chicken 23
cheese, chicken, bacon, mushrooms & pineapple

Supreme 25
cheese, ham, mushrooms, roasted capsicum, salami, olives, pineapple & anchovies

Gluten Free Base 3 (GF)

KIDS (UNDER 12)

includes soft drink or juice

Chicken Nuggets 13
w/ fries

Battered Fish 13
w/ fries

Spaghetti Bolognese 13

Chicken Schnitzel 13
w/ fries

Grilled Chicken 13
w/ fries

FLIP ME FOR DRINKS & DESSERTS
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SAUCES & TOPPINGS

Plain Gravy, Pepper, Mushroom, Garlic, Diane & Bearnaise 2 (GF)

Parmigiana, Hawaiian, Kilpatrick 4

Legend 8
prawns, bacon & garlic sauce

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WHITE WINE

SAUVIGNON BLANC

		GLS	BTL
Shaw Family 'Cordelia'	Adelaide Hills	8.5	37.0
K1 By Geoff Hardy	Adelaide Hills		40.0
Wicks	Adelaide Hills	9.0	40.0
Chain of Ponds	Adelaide Hills	9.0	40.0
Bird in Hand	Adelaide Hills		50.0
Shaw & Smith	Adelaide Hills	12.0	55.0

RIESLING

		GLS	BTL
Auld Family 'Wilberforce'	Eden Valley	9.0	40.0
Eldredge	Clare Valley	9.0	40.0
Jim Barry 'Watervale'	Clare Valley	9.0	40.0
Tim Adams	Clare Valley	9.5	42.0

CHARDONNAY

		GLS	BTL
Annie's Lane	Clare Valley		35.0
Brands Laira	Coonawarra		42.0
Pepperjack	Barossa Valley	10.0	45.0

PINOT GRIS / GRIGIO

		GLS	BTL
Shaw Family 'Josephine'	Adelaide Hills	8.5	37.0
Bleasdale	Adelaide Hills	9.0	40.0
Chain of Ponds 'Amelia's Letter'	Adelaide Hills		40.0

FIANO

		GLS	BTL
Oliver's Taranga	McLaren Vale	11.0	50.0

MOSCATO

		GLS	BTL
Banrock Station	Riverland	6.0	30.0
Brown Brothers	Victoria		30.0

RED

SHIRAZ

		GLS	BTL
Shaw Family 'Windjammer'	McLaren Vale	8.5	37.0
Paxton Organic	McLaren Vale	9.5	45.0
Hentley Farm 'Villain & Vixen'	Barossa Valley	10.0	45.0
Auld Family 'Strawbridge'	Barossa Valley		45.0
Eldredge 'Blue Chip'	Clare Valley	11.0	50.0
Taylor's 'Jaraman'	Clare Valley	11.0	50.0
Kalleske 'Moppa'	Barossa Valley		50.0
Two Hands 'Gnarly Dudes'	Barossa Valley		50.0
Langmeil 'Valley Floor'	Barossa Valley		55.0

CABERNET SAUVIGNON

		GLS	BTL
Shaw Family 'Monster Pitch'	McLaren Vale	8.5	37.0
Bleasdale " Mulberry Tree "	Langhorne Creek	9.0	40.0
Wynns 'Siding'	Coonawarra	9.0	40.0
Jim Barry 'Cover Drive'	Clare Valley		45.0
Redman	Coonawarra		55.0

MERLOT, GRENACHE & PINOT NOIR

		GLS	BTL
Yalumba 'Y' Merlot	South-Eastern Australia		35.0
Elephant in the Room Pinot Noir	Limestone Coast		35.0
Mr Mick Merlot	Clare Valley	9.0	40.0
Hentley Farm Grenache	Barossa Valley	10.0	45.0
Devils Corner Pinot Noir	Tasmania	10.0	45.0

TEMPRANILLO & SANGIOVESE

		GLS	BTL
Running With Bulls Tempranillo	Barossa Valley		40.0
Coriole Sangiovese	McLaren Vale	11.0	50.0
Oliver's Taranga Tempranillo	McLaren Vale	12.0	55.0

ROSÉ

		GLS	BTL
Wirra Wirra 'Mrs Wrigley'	McLaren Vale		35.0
Eldredge 'Kitty'	Clare Valley	9.0	40.0
Bird in Hand	Adelaide Hills		45.0

SPARKLING

WHITE

		GLS	BTL
Varichon & Clerc (200mL)	France		11.0
Di Giorgio (200ml) Pinot Noir Chardonnay	Lucindale		12.0
Bird in Hand (200mL)	Adelaide Hills		15.0
Bird in Hand Pinot Noir Chardonnay	Adelaide Hills		45.0
Jansz	Tasmania		50.0
Mumm NV	France		70.0

PROSECCO

		GLS	BTL
DeBortoli King Valley	Victoria		35.0
Grant Burge	Barossa Valley		38.0

DESSERTS

Homemade Sticky Date Pudding_12
w/ ice cream

Homemade Crème Caramel_12 (GF)
w/ whipped cream

Homemade Warm Apple Crumble_12
w/ ice cream

Homemade Chocolate Mousse_12
w/ whipped cream

Nut Sundae_12
w/ choice of topping, nuts, whipped cream & wafers

