

STARTERS

Garlic Bread (V)	\$10.00
Ciabatta (V) With Dukkah & Olive Oil	\$11.00
Wedges (V) With Sweet Chilli Sauce & Sour Cream	\$14.00
Chips (V) With Aioli	\$12.00
Spicy Buffalo Wings 1/2kg with Ranch Dressing	\$18.00
Bao Buns (3) Pork Belly, Asian Pickled Veg & Hoi Sin Sauce	\$18.00
Popcorn Cauliflower (V) With Chilli & Maple Sauce	\$16.00
Natural Oysters (GF) With Seafood Sauce & Lemon	\$22.00 For 6 \$40.00 For 12
Kilpatrick Oysters With Bacon & Kilpatrick Sauce	\$24.00 For 6 \$42.00 For 12
Peking Duck Spring Rolls With Plum & Chilli Sauce	\$16.00

BURGERS

Vegan Burger (GF, V, VGN) Black Bean Pattie, Lettuce, Tomato, Grated Carrot, Vegan Avocado Mayo with Fries on a Gluten Free Bun	\$27.00
Cajun Chicken Burger Chicken, House-made Slaw, Lettuce, Tomato, & Chipotle Sauce With Fries	\$28.00
Angus Beef Burger Beef Pattie, Bacon, American Cheese, Red Onion, Tomato, American Mustard & Tomato Sauce with Fries	\$28.00

SALADS

Teriyaki Chicken Poke Bowl (GF) With warm Marinated Chicken, Edamame Beans, Avocado, Carrot, Cabbage, Sprouts and Cucumber	\$32.00
Caesar Salad With Cos Lettuce, Bacon, Croutons, Parmesan Cheese, Anchovies, Egg & Caesar Dressing	\$26.00
Add Grilled Chicken Tenderloins	\$8.00
Roasted Pumpkin (GF, V, VGN) With Rainbow Lentils, Vegan Feta, Baby Spinach, Carrot & Beetroot With House-made Vinaigrette Dressing	\$27.00

SCHNITZELS (Served with Salad & Fries)

Eggplant Schnitzel (V)	\$25.00
Chicken Schnitzel	\$27.00
Beef Schnitzel	\$27.00
Crumbed Calamari Schnitzel	\$28.00

THE GRILL (Served with Salad & Fries)

300g Scotch MSA Grass Fed Scotch Fillet	\$46.00
300g Rump MSA Grass Fed Rump	\$41.00

MAIN EVENT

Butterfish Battered, Crumbed or Grilled with Salad & Fries	\$22.00 1 Fish \$32.00 2 Fish
Vegan Jungle Curry (GF, V, VGN) Tofu, Eggplant, Mushrooms & Asian Vegetables in a Red Curry Paste with Jasmine Rice	\$30.00
Salt & Pepper Squid With Salad, Fries and an Asian Style Dipping Sauce	\$34.00
Crumbed Prawns With Salad & Fries	\$26.00 For 6 \$39.00 For 12
Lamb Shanks Slow Braised in Tomato & Herbs served on Mash	\$39.00
Pork Belly Steak With Maple & BBQ Glaze, Corn, Wedges & Salad	\$40.00
Prawn Spaghetti Prawns, Baby Spinach & Sun-Dried Tomatoes in a Creamy Garlic Sauce	\$38.00
Sumac Atlantic Salmon (GF) With Roasted Fennel, Lemon & Herb Dressing with Sweet Potato Mash	\$40.00
Catch of the Day Crumbed or Battered With Salad & Fries	\$38.00
Seafood Plate 1 Piece Battered Butterfish, 3 Fresh Prawns, Salt & Pepper Squid with Salad and Fries	\$40.00

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.

PIZZA (12" Pizza with Choice of Tomato or BBQ Base)

Vegetarian Cheese, Mushroom, Roasted Capsicum, Onion, Olives, Baby Spinach & Pumpkin	\$28.00
Hawaiian Cheese, Ham & Pineapple	\$28.00
Greek Lamb Cheese, Lamb, Red Onion, Roasted Capsicum & Feta, finished with Rocket & Tzatziki	\$29.00
Meatlovers Cheese, Ham, Salami, Pepperoni, & Lamb	\$29.00
Chicken Cheese, Chicken, Bacon, Mushrooms & Pineapple	\$28.00
Supreme Cheese, Ham, Mushrooms, Roasted Capsicum, Salami, Olives, Pineapple & Anchovies	\$31.00
Margherita Cheese, Fresh Tomato & Basil	\$28.00
Gluten Free Base	\$4.00

KIDS (Under 12 / Includes Soft Drink or Juice)

Chicken Nuggets with Fries	\$16.00
Battered Fish with Fries	\$16.00
Spaghetti Bolognese	\$16.00
Chicken Schnitzel with Fries	\$16.00
Cheese Burger with Fries	\$16.00

DESSERTS

House Made Sticky Date Pudding With Butterscotch Sauce & Ice Cream	\$14.00
Eton Mess Crisp Meringue with Berries, Chantilly Cream & Raspberry Coulis	\$14.00
House Made Chocolate Mousse (GF) With Whipped Cream	\$14.00
Nut Sundae With Wafer & Choice of Topping	\$14.00

SAUCES & TOPPINGS

Plain Gravy / Pepper / Mushroom / Garlic / Diane / Bearnaise	\$3.00
Parmigiana / Hawaiian / Kilpatrick	\$5.00
Bacon, Avocado & Cheese	\$6.00
Legend Prawns, Bacon & Garlic Sauce	\$9.00