



STARTERS

- GARLIC BREAD (2) (V)** \$8
Cheesy garlic bread. \$13
- BRUSCHETTA (2) (V)** \$15
Tomatoes, fresh basil, Spanish onion, topped with feta & balsamic glaze.
- SAGANAKI (GF) (V)** \$19
Grilled saganaki cheese served with cherry tomatoes & fig paste.
- CHILLI & GARLIC PRAWNS (GF)** E \$22 M \$43
Tiger prawns pan tossed in chilli & garlic, served with rice & coriander.
- POPCORN CHICKEN (GF)** \$17
Crispy coated chicken bites served with peri peri sauce.
- TRIO OF DIPS** \$18
Housemade dips served with bread & tortillas.

SEASONAL STARTERS

- KOREAN CAULIFLOWER (V) (GF)** \$14
Lightly battered cauliflower bites, fried with a sweet & sour sauce on spring onions.
- GRILLED KING PRAWN** \$25
Fresh King prawns served with a mango salsa & avocado mousse.

- OYSTER BAR -

NATURAL (GF)
(6) \$26 (12) \$44

KILPATRICK (GF)
(6) \$30 (12) \$51

THAI
(6) \$28 (12) \$48

SEAFOOD

- ATLANTIC SALMON (GF)** \$39
Atlantic salmon served on beurre blanc sauce topped with capsicum, carrots & parmesan potatoes.
- FISH & CHIPS (GF)** \$35
Gummy fillets grilled or battered, served with chips, salad, tartare & lemon.
- THE CREPE (GF)** \$38
Prawns, gummy & scallops cooked in a creamy garlic, onion & white wine sauce, wrapped in a crepe with chips & salad.
- LIME PEPPER CALAMARI (GF)** Half \$27 Main \$36
Flash fried calamari with lime pepper seasoning and egg whites served with chips, coleslaw & aioli.
- SEAFOOD FOR ONE (RG)** \$47
Fresh local fried gummy shark, lime pepper calamari & three kilpatrick oysters, served with chips & salad.
- PLATTER FOR TWO (RG)** \$109
Six kilpatrick oysters, fried local gummy shark, pickled octopus pieces, calamari, prawn skewers & mussels tossed in a creamy garlic sauce, served with chips, salad & sourdough.

PASTA & RISOTTO

- SPAGHETTI CARBONARA** \$29
Bacon, onion & garlic pan tossed with eggs, parmesan, spaghetti & cream.
- SUMMER GREEN RISOTTO (GF) (G) (V)** \$29
Broccolini, baby spinach & beans tossed through arborio rice and basil oil, finished with parmesan. ADD chicken +\$10
- LINGUINE ALLE VONGLOE** \$34
Fresh clams, garlic & herbs, tossed through linguine in a light white wine chilli sauce.
- STEAK & MUSHROOM RISOTTO** \$38
Creamy arborio rice slowly simmered in a rich savory broth, folded in sautéed mushrooms & bacon finished with tender slices of perfectly seared steak & topped with parmesan.

Please advise staff of any food allergies or nut allergies when placing your order
(GF) Gluten Free (RG) Gluten Free on Request (V) Vegetarian (G) Vegetarian on request.



MAINS

AVOCADO CAESAR SALAD \$27
 Cos lettuce, avocado, bacon, croutons, parmesan topped with a poached egg with Caesar dressing
 ADD chicken or Calamari. + \$10

SRI-LANKAN CURRY (V) (G) (RG) \$28
 Vegetables & cashews slow cooked in Sri Lankan spices served with eggplant pickles, rice & papadam.

SINGAPORE NOODLES \$35
 Stir - fried rice noodles tossed with tender chicken, prawns, chorizo & crisp vegetables, infused with fragrant spices.

CHICKEN SCHNITZEL Half \$26 Main \$32
 Panko crumbed chicken breast topped with gravy, chips & salad.

CHICKEN PARMIGIANA Half \$27 Main \$35
 Panko crumbed chicken breast topped with ham, Napoli & melted mozzarella with chips & salad.

AUSSIE PARMIGIANA \$39
 Panko crumbed chicken breast topped with bacon, egg, barbecue sauce & melted mozzarella with chips & salad.

STEAK PIE \$26
 Homemade premium steak pie with prime beef served on mash, finished with vegetables & gravy.

- ON THE SIDE -

CHIPS W/ AIOLI \$8

SWEET POTATO CHIPS \$12

GARDEN SALAD \$6

SEASONAL VEGETABLES \$8

SEASONAL SPECIALS

PUMPKIN RAVIOLI (V) \$30
 Handmade roasted pumpkin ravioli tossed in a sage brown butter sauce with pine nuts & ricotta.

LAMB CUTLETS \$42
 served with sweet potato mash, seasonal vegetables and a rich red wine jus.

SATAY CHICKEN (GF) \$28
 Chicken marinated in a rich aromatic spice blend served on rice topped with a creamy peanut sauce.

PORK SLIDERS (2) \$24
 Slow-cooked pork in sliders with coleslaw, served with chips.

THAI CHICKEN CURRY (GF) \$29
 Tender chicken simmered in a rich, creamy coconut sauce infused with authentic thai spices served on rice finished with prawn crackers and a thai salad.

FROM THE GRILL

Steak sauce - Traditional gravy, mushroom gravy, peppercorn gravy or Garlic butter,
 ADD creamy garlic seafood sauce \$24

PORTERHOUSE (300G) (GF) \$44
 Steak cooked to your liking served with rosemary roasted potatoes, Your choice of salad or coleslaw & sauce.

EYE FILLET (250G) (GF) \$55
 Steak cooked to your liking served with potato croquettes. Your choice of salad or coleslaw & sauce.

BEEF BURGER \$26
 Home made beef patty with fried onion rings, cheese, lettuce, tomatoes, tartare & tomato relish served with chips.

CHICKEN SCALLOPINI \$34
 Sliced chicken breast tossed in a creamy white wine sauce with bacon & mushrooms served with mashed potatoes & broccolini.



KIDS

All \$16
 Free kids ice cream with your choice of topping:
 Chocolate Strawberry Sprinkles

PIZZA, HAM, CHEESE, TOMATO

PARMA TENDERS & CHIPS

CHICKEN NUGGETS & CHIPS

CREAMY CHEESE PASTA

CHEESE BURGER SLIDERS (2)

DRINKS

SOFT DRINKS

Pepsi, Pepsi max, Lemon squash, Raspberry lemonade, lemonade, dry ginger ale, lemon lime bitters, ginger beer.

JUICES

Apple, Orange, Pineapple, Cranberry.

MILKSHAKES

vanilla, strawberry, chocolate, banana, blue heaven, caramel.

COFFEE

Latte, Cappuccino, flat white, long black, macchiato, mocha, chai latte, hot chocolate.

TEAS

English breakfast, earl grey, peppermint, green

SENIORS

- BANGERS AND MASH** \$26
English pork sausages served on mashed potato finished with onion gravy
- CHICKEN PARMIGIANA** \$26
Panko crumbed chicken breast topped with ham, Napoli & melted mozzarella with chips & salad
- FISH & CHIPS (GF)** \$27
Gummy fillets fried or grilled, served with chips, salad, tartare & lemon.
- QUICHE** \$25
flaky pastry filled with sauteed mushrooms, spinach, pumpkin, eggs & melted cheese. baked to a light, creamy finish.
- SEAFOOD CREPE (GF)** \$37
Prawns, gummy & scallops cooked in a creamy garlic, onion & white wine sauce, wrapped in a crepe with chips & salad.
- CALAMARI (GF)** \$26
Lime pepper calamari flash fried, served with chips, coleslaw & aioli.

DESSERTS

- AFFOGATO AL CAFFÉ** \$18
A shot of Frangelico and espresso poured over vanilla bean ice cream & topped with chocolate flakes.
- BAILEY'S CHOCOLATE MOUSSE** \$15
A silky, indulgent chocolate mousse infused with smooth Baileys Irish cream served with pistachios.
- LEMON TART** \$17
Homemade tart bursting with lemon curd, served with berries, mascarpone & meringue.
- CRÈME BRÛLÉE (RG)** \$15
Sugar crusted cold set custard served with a dollop of cream, shortbread crumb, vanilla bean ice cream & fresh strawberries.
- SUMMER CREPE** \$16
Homemade crepe filled with seasonal fruit & Nutella topped with maple syrup, chia seeds & served with vanilla bean ice cream.

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SPIRITS

SCOTCH / WHISKEY

Grants The Macallan
 The singleton The Glenlivet
 Jameson Glenfiddich
 Dimple

BOURBON

Jim Bean Maker's Mark
 Wild turkey Gentlemen Jack
 Canadian club

RUM

Rutu Malibu
 Kraken Bacardi

VODKA

Smirnoff

GIN

BombaySapphire

- COCKTAILS -

- MOCKTAILS -

SINGAPORE SLING \$14

Cranberry juice, pineapple juice, orange juice

FROZEN STRAWBERRY

DAIQUIRI \$14

Strawberry syrup, fresh strawberries & lemonade

VIRGIN PINA COLADA \$14

Pineapple juice, coconut cream

ON TAP

XPA BALTER 5%

Pot \$7.50 Schooner \$11 Pint \$15 Jug \$27

CARTLON DRY MID 3.5%

Pot \$7 Schooner \$10 Pint \$13.50 Jug \$25

CARLTON DRAUGHT 4.6%

Pot \$7 Schooner \$10 Pint \$13.50 Jug \$25

GREAT NORTHERN MID 3.5%

Pot \$7 Schooner \$10 Pint \$13.50 Jug \$25

CARLTON DRY 4.6%

Pot \$7 Schooner \$10 Pint \$14 Jug \$25

GOAT APPLE CIDER 5%

Pot \$7.50 Schooner \$12.50 Pint \$16.50

BOTTLES & CANS

MATSOS GINGER BEER 3.5% \$11

STONE & WOOD 4.4% \$10

GUINNESS 4.2% \$12

TRIPLE B MID ALE 3.4% \$10

HARD RATED 6% \$13

CASCADE LIGHT 2.4% \$7.50

CORONA 4.5% \$10

ASAHI 5% \$10

HEINEKEN ZERO 0% \$7.50

CLASSIC MOJITO \$21

Bacardi, sugar syrup, soda water, mint & lime

JUNGLE SUNSET \$21

Pineapple juice, red cordial, midori, lime juice, malibu

ESPRESSO MARTINI \$22

Vanilla galliano, baileys, kahlua & double shot espresso

MAI TAI \$22

Kraken, malibu, pineapple juice & orange juice

PINA COLADA \$23

Coconut cream, pineapple juice & malibu

MELON LIME DROP \$23

Midori, vodka, lime juice & sugar syrup

CLASSIC MARGARITA \$24

Tequila, cointreau & lime juice

LIMONCELLO LEMON DROP \$23

Limoncello, vodka & lemon juice

APEROL SPRITZ \$19

Aperol, prosecco & soda water

LONG ISLAND ICED TEA \$25

Gin, vodka, Bacardi, tequila, cointreau, lime juice & pepsi

SEX ON THE BEACH \$21

Vodka, peach schnapps, orange juice & cranberry

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