

# Entree

**GARLIC BUTTER & MOZZARELLA PIZZA** (*gfo*) (*v*) \$12.50 - Add bacon \$4.00

**SMOKEY BBQ MAPLE WINGS** 1/2kg chicken wings coated in a smoky BBQ glaze w a hint of maple sweetness w ranch dipping sauce (*gf*) \$18.50

**KARAAGE CALAMARI** crispy fried squid w yuzu mayo, pickled cucumber & wakame & wombok salad (*gf*) \$18.00

**CHILLI, COCONUT & CHICKEN SPRING ROLLS** (3) w coconut & chilli sauce \$16.00

**BAKED ½ SHELL SCALLOPS** (5) w chilli jam butter & fried curry leaves (*gf*) \$26.90

**OYSTERS NATURAL** (*gf*)                      ½ DOZ \$28.00    DOZ \$38.00

**OYSTERS KILPATRICK** (*gf*)                ½ DOZ \$32.00    DOZ \$42.00

**OYSTERS SAKE** (*gf*)                      ½ DOZ \$32.00    DOZ \$42.00

w mirin, sake, sweet chilli sauce, sesame oil, fresh coriander & chives

**AUSTRALIAN BLUE MUSSEL POT** sautéed w onion, chilli, chorizo, roast capsicum coulis, spring onions, crusty sourdough & fresh lemon (*gfo*) \$25.00

**PRAWN (5) HOT POT** w sautéed onion & chilli tossed through fresh spring onion & garlic butter w toasted sourdough (*gfo*) \$17.50

# Salads & Bowls

**BALINESE SATAY CHICKEN RICE BOWL** chicken skewers w pickled cucumber, crunchy peanuts, fried shallots, fresh chilli, grilled lime, coriander & cassava crackers \$26.00

**TERIYAKI SALMON BOWL** teriyaki salmon pieces w steamed rice, cabbage, edamame beans, carrot, avocado, spring onion, cucumber, kewpie mayo, teriyaki sauce & herbs (*gf*) \$30.00

**THAI BEEF & CRISPY NOODLE SALAD** w wombok, red cabbage, chilli, ginger, coriander, mint, fried shallots & peanuts w Thai dressing (*gfo*) \$24.00

**CAESAR SALAD** crisp cos lettuce, thick croutons, shaved parmesan, crispy bacon, tossed in a creamy Caesar dressing & finished w a soft-poached egg (*gfo*) \$22.00

**Add: Grilled chicken \$8.00 / Salt & pepper calamari \$9.00 / Garlic butter prawns (5) \$10.00**

*gf: gluten free / v: vegetarian / vo: vegetarian option / gfo: gluten free option / vegan*



# Dine

**LOBSTER MORNAY** succulent lobster meat folded through a creamy cheese mornay sauce, baked in the shell w chips & salad \$60.00

**GRILLED BARRAMUNDI** w shallot mash, blistered cherry tomatoes, green olive salsa & caper butter prawns (*gf*) \$38.50

**TWICE COOKED PORK BELLY** & seared scallops w truffle cauliflower puree, heirloom carrots & red wine jus (*gf*) \$38.00

**PAN SEARED CHICKEN BREAST** served w smooth sweet potato puree, sauteed mushrooms & spinach then topped w a creamy Dijon sauce & sweet potato wafers (*gf*) \$32.00

**AUSTRALIAN BLUE MUSSEL POT** sautéed w onion, chilli, chorizo, roast capsicum coulis, spring onions, crusty sourdough & fresh lemon (*gfo*) \$35.00

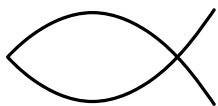
**LEMON PEPPER PORK TENDERLOIN** w potato puree, grilled zucchini, baby carrots & pan jus (*gf*) \$34.00

**CRISPY SKIN SALMON** w coriander lime rice, grilled bok choy & a honey sriracha glaze \$38.00

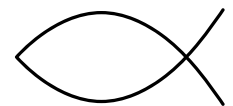
**HERB CRUMBED LAMB CUTLETS (3)** served on buttered mash potato w broccolini, mint gravy & sweet potato wafers \$45.00

**MILD VEGETABLE KORMA** w steamed rice, mango chutney, grilled naan & coriander (*vegan*) (*gfo*) \$22.00

*Add: Grilled chicken \$8.00 / Garlic butter prawns (5) \$10.00*



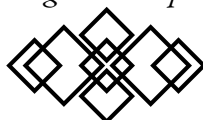
## Seafood Platter for 2



**SEAFOOD PLATTER FOR TWO** fresh ocean king prawns (250g), natural oysters (6), fresh whole sand crab, ½ shell garlic butter scallops (4), petite mussel pot w capsicum coulis, salt & pepper calamari, beer battered barramundi fish (2), crumbed prawn cutlets (4), chips, garden salad, seasonal fruit, tartare, seafood sauce & fresh lemon \$120.00

*Swap 6 natural oysters for Kilpatrick \$4.00*

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# Grill

Our char-grilled steaks are typically sourced from scenic rim QLD/Northern NSW, selected from the finest cattle & 120 days grain fed.

**All grill meals served with a choice of two sides:** chips, buttered mash, steamed seasonal vegetables or house salad & your choice of one sauce: Gravy, Green Peppercorn, Mushroom, Dianne, Hollandaise or Garlic Cream. All our sauces are gluten free.

300g RIB FILLET	\$44.00
250g SIRLOIN	\$30.00
200g EYE FILLET	\$43.00
400g WAGYU RUMP 4+ MB	\$50.00

*Add a topper to your steak:*

Beer battered onion rings (8)	\$8.00
Garlic butter prawns (5) (gf)	\$10.00
Salt & pepper calamari (gf)	\$9.00

# Pasta

*(GF penne available- no extra charge)*

**CREAMY GARLIC PRAWN FETTUCCHINI** sautéed prawns in garlic & onion cream sauce w fresh spring onions \$30.00

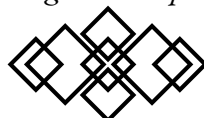
**SEAFOOD MARINARA** w sautéed prawns, scallops, calamari & blue mussels, creamy Napoli sauce on linguine w rocket \$32.00

**LINGUINI BOLOGNAISE** our signature house-made bolognaise a rich & slow-cooked blend of premium beef, ripe tomatoes & aromatic herbs w freshly shaved parmesan \$24.00

**FETTUCCHINE BOSCAIOLA** a classic Tuscan sauce made w smokey bacon, mushrooms, tomatoes, shallots & cream w shaved parmesan (gfo) \$28.00

*Add: Grilled chicken (gf) \$8.00 / Garlic butter prawns (5) \$10.00*

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# Schnitzel

All schnitzels served with a choice of two sides: chips, buttered mash, steamed seasonal vegetables or house salad.

**CRUMBED 300gr CHICKEN SCHNITZEL** w your choice of gravy, green peppercorn, mushroom, Dianne, hollandaise, chilli tomato or garlic cream sauce \$27.00

**CHICKEN PARMIGIANA 300gr** chicken breast schnitzel topped & grilled w Napoli sauce, double smoked ham & mozzarella \$33.00

**AUSSIE SCHNITZEL 300gr** chicken breast schnitzel topped & grilled w Napoli sauce, bacon, avocado, cheese & hollandaise sauce \$34.00

# Pub Classics

**BEER BATTERED BARRAMUNDI** w chips, side salad, ranch dressing, fresh lemon & tartare

Regular (1 piece) \$22.00    Large (2 pieces) \$28.00

**ROAST OF THE MOMENT** w potato & pumpkin, peas, carrot & broccoli bake w gravy (*gf*)

Regular \$17.00    Large \$20.00

**BANGERS & MASH** thick pork sausages (3) w buttered mash, house gravy, peas & crispy onion rings (*gfo*) \$25.00

**BAKED ITALIAN MEATBALLS** served w creamy mash, mozzarella & fresh herbs & toasted garlic sourdough \$26.00

# Sides

**STEAMED VEGETABLES IN GARLIC BUTTER** \$6.00

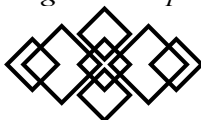
**BROCCOLINI & HEIRLOOM CARROTS** \$10.00

**BUTTERED MASH** \$6.00

**HOT CHIPS** \$8.00

**HOUSE SALAD** \$6.00

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## Little Ones

**PORK SAUSAGES** (2) on mash potato w house gravy (*gf*) \$10.00

**KIDS ROAST OF THE MOMENT** w baked seasonal vegetables & house gravy (*gf*) \$10.00

**TEMPURA NUGGETS** w chips & tomato sauce \$10.00

**FISH FINGERS** w chips & tomato sauce \$10.00

**VANILLA DIXIE CUP** w strawberry, chocolate or caramel topping \$2.00

## Desserts

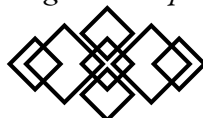
**WARM BROWNIE SKILLET** house-made rich chocolate brownie w a gooey fudgy centre w caramel sauce, vanilla ice cream & hazelnut praline \$16.00

**MANGO CHEESECAKE** w passionfruit, Chantilly cream & fresh mango \$10.00

**CINNAMON ROASTED PINEAPPLE TART** w roasted coconut & house made whiskey ice cream \$12.00

**MEGA ICE CREAM SUNDAE** made to share w/ vanilla ice cream, chocolate topping, strawberry topping, marshmallows, sprinkles, waffle wafers, whipped cream & a cherry on top (*gfo*) \$15.00

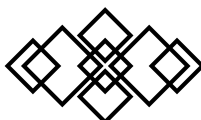
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# Wine List

## WHITE, SPARKLING & PORT

WHITE ON TAP	150ML	250ML	CARAFE
juliet moscato	\$7.00	\$9.00	\$29.95
cape schanck pinot grigio	\$7.50	\$9.50	\$30.95
squealing pig sauvignon blanc	\$8.00	\$10.00	\$31.95
the stag chardonnay	\$7.50	\$9.50	\$30.95
WHITE GLASS/BOTTLE	150ML	250ML	BOTTLE
pepperjack sauvignon blanc	\$12.00	\$14.00	\$41.95
annie's lane riesling	\$8.00	\$10.00	\$31.95
secret stone pinot gris	\$8.00	\$10.00	\$31.95
tamburlaine pinot gris	-	-	\$33.95
pepperjack chardonnay	\$12.00	\$14.00	\$41.95
SPARKLING GLASS/BOTTLE	150ML	250ML	BOTTLE
yellowglen yellow brut	\$9.00	-	-
yellowglen pink	\$9.00	-	-
t'gallant cape schanck prosecco	\$9.00	-	-
georg jensen hallmark cuvee brut	-	-	\$59.95
squealing pig prosecco	-	-	\$35.95
ottillie brut	-	-	\$22.95
PORT GLASS	150ML	250ML	CARAFE
lindeman's gentleman's collection tawny	\$5.00	-	-
penfolds club tawny	\$4.50	-	-



# Wine List

## ROSE & RED

ROSE ON TAP	150ML	250ML	CARAFE
cape schanck rose	\$7.50	\$9.50	\$30.50
ROSE GLASS/BOTTLE	150ML	250ML	BOTTLE
barossa estate rose	\$9.00	\$11.00	\$32.95
aix french rose	-	-	\$62.95
RED ON TAP	150ML	250ML	CARAFE
saltram shiraz	\$8.00	\$10.00	\$31.95
RED GLASS/BOTTLE	150ML	250ML	BOTTLE
juliet pinot noir	\$7.50	\$9.50	\$30.95
fickle mistress pinot noir	-	-	\$36.95
wolf blass private release merlot	\$7.50	\$9.50	\$30.95
devils lair 5 <sup>th</sup> leg blend	\$7.50	\$9.50	\$30.95
wynns 'the gables' cabernet sauvignon	\$8.00	\$10.00	\$31.95
barossa valley estate cabernet sauvignon	\$9.00	\$11.00	\$32.95
berton gold metal label shiraz	-	-	\$32.95
pepperjack shiraz	\$12.00	\$14.00	\$41.95

