

Entree

GARLIC BUTTER & MOZZARELLA PIZZA (*gfo*) (*v*) \$14.00 - add bacon \$4.00

BACON & CHEESE COB LOAF warm sourdough cob loaf filled w a blend of melted cheeses, bacon & fresh chives \$18.00

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

KOREAN FRIED BONELESS CHICKEN BITES in a spicy sweet gochujang sauce \$18.50

OYSTERS NATURAL (*gf*) (*a*) ½ DOZ \$28.00 DOZ \$42.00

OYSTERS KILPATRICK (*gf*) (*a*) ½ DOZ \$32.00 DOZ \$45.00

OYSTERS MORNAY (*a*) ½ DOZ \$32.00 DOZ \$45.00

baked in a cheesy white sauce

PRAWN LAKSA HOT POT (5) Malaysian style laksa broth served w warm roti (*gfo*) (*i*) \$18.50

FRIED TOFU in a tamarind sauce w sweet & sour roasted peanuts w cucumber & chilli dipping sauce (*vegan*) \$12.00

Salads & Bowls

THAI BEEF & CRISPY NOODLE SALAD w wombok, red cabbage, chilli, ginger, coriander, mint, fried shallots & peanuts w Thai dressing (*gfo*) \$26.00

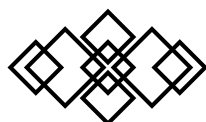
TERIYAKI SALMON BOWL teriyaki salmon pieces w steamed rice, cabbage, edamame beans, carrot, avocado, spring onion, cucumber, kewpie mayo, teriyaki sauce & herbs (*gf*) (*a*) \$30.00

CHAR SIU PORK w steamed rice, Asian greens, carrot, cucumber, spring onion & sticky soy sauce \$28.00

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 (i) \$10.00 / garlic butter prawns (5) (i) \$10.00 / fried tofu (vegan) \$6.00

gf: gluten free / v: vegetarian / vo: vegetarian option / gfo: gluten free option / vegan / a: australia / i: international / m: mixed



Dine

LOBSTER MORNAY succulent lobster meat folded through a creamy cheese mornay sauce, baked in the shell w chips & salad (a) \$65.00

BLACK GARLIC & SESAME CRUSTED AUSTRALIAN BARRAMUNDI

on green pea risotto & pak choi in a star anise broth (gf) (a) \$38.50

Add: garlic butter prawns (5) (gf) (i) \$10.00

LEMON PEPPER BAKED CHICKEN BREAST on potato mash w broccolini, crispy leek & red wine jus (gf) \$32.90

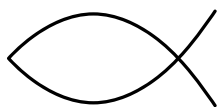
AUSTRALIAN BLUE MUSSEL POT sautéed w onion, chilli, chorizo, roast capsicum coulis, spring onions, crusty sourdough & fresh lemon (gfo) (a) \$35.00

CRISPY SKIN SALMON served on parmesan mash, romesco sauce w grilled asparagus (a) \$38.00

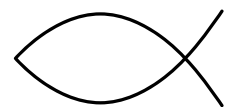
GRILLED PORK CUTLET on a chorizo infused pumpkin puree, topped w a rocket, crispy chorizo & cabbage salad w an apple & mustard cream sauce (gf) \$35.00

VEGAN JACKFRUIT CURRY in a fragrant coconut sauce served w steamed rice, fresh coriander, chilli & roti bread (vegan) \$22.00

Add: grilled chicken \$8.00 / salt & pepper calamari (i) \$10.00 / garlic butter prawns (5) (i) \$10.00 / fried tofu \$6.00



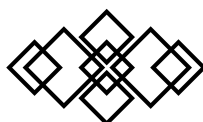
Seafood Platter for 2



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 (m) \$125.00

Swap 6 natural oysters for kilpatrick (a) \$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 coconut curry - all our sauces are gluten free.

300g RIB FILLET	\$46.00
250g SIRLOIN	\$30.00
200g EYE FILLET	\$45.00
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) (i)	\$10.00
Salt & pepper calamari (gf) (i)	\$10.00

Pasta

(GF penne available- no extra charge)

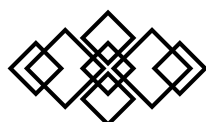
CRAB & PRAWN LINGUINI tossed in a light olive oil sauce infused w garlic butter, onion, chilli & capers *(i)* \$32.00

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

PUMPKIN & SAGE RISOTTO roasted Kent pumpkin risotto w fresh sage & topped w creamy burrata *(gf) (v)* \$28.00

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

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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 or coconut curry \$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

THE BIG SCHNIT 300gr chicken breast schnitzel topped w tomato sauce, ground beef, pickles, caramelised onion, cheese & special burger sauce \$35.00

LASAGNE SCHNITZEL 300gr chicken breast schnitzel topped w beef ragu sauce, bechamel & mozzarella \$34.00

Pub Classics

BEER BATTERED BARRAMUNDI w chips, side salad, ranch dressing, fresh lemon & tartare (i)

Regular (1 piece) \$24.00 Large (2 pieces) \$30.00

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

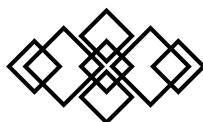
Regular \$18.00 Large \$22.00

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

ROASTED CHICKEN & LEEK POT PIE with a choice of two side: chips, buttered mash, steamed seasonal vegetables or house salad \$20.00

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Sides

STEAMED VEGETABLES IN GARLIC BUTTER \$6.00

BUTTERED MASH \$6.00

HOT CHIPS \$8.00

HOUSE SALAD \$6.00

Little Ones

PORK SAUSAGES (2) on mash potato w house gravy (*gf*) \$12.50

KIDS ROAST OF THE MOMENT w baked seasonal vegetables & house gravy (*gf*) \$12.50

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

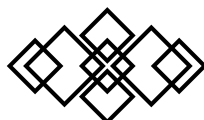
APPLE CRUMBLE BREAD & BUTTER PUDDING SKILLET w vanilla ice cream \$15.00

OREO CHEESECAKE cookies & cream cheesecake topped w crushed Oreos & Chantilly cream \$12.00

STICKY GINGER & CARAMEL PUDDING warm sticky ginger pudding w rich caramel sauce & vanilla ice cream \$12.50

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*) \$18.00

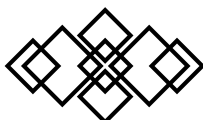
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Wine List

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 th 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

