

Restaurant Menu

TRADING HOURS

lunch

Tuesday - Sunday 11:30am - 2:30pm

Dinner

Tuesday - Saturday 5:30pm - 8:30pm

Closed

Monday

Breads

GARLIC BREAD (v)

\$9 m | \$10 nm

CHEESY GARLIC BREAD (v)

\$10 m | \$11 nm
add bacon \$2

GRILLED TURKISH BREAD (v)

with a fresh cherry tomato, Spanish onion & garlic salsa

\$12 m | \$13 nm

PIZZA BREAD (v)(gfo)

with Napoli sauce, oregano & cheese

\$13 m | \$14 nm

Juniors

*For little tikes under 12yrs only

CHICKEN NUGGETS

with chips

\$11

PASTA BOLOGNAISE

& cheese

\$11

BATTERED FISH

with chips

\$11

FLASH FRIED CALAMARI

with chips

\$11

Price includes a sweet treat

Oysters

NATURAL

\$19 1/2 doz | \$29 doz

KILPATRICK

\$24 1/2 doz | \$34 doz

CHILLI, LIME & PALM SUGAR

\$22 1/2 doz | \$32 doz

MIXED DOZEN | \$32

(gf)

Sides

BOWL OF CHIPS (v)(gf)

with gravy

\$8

MASHED POTATO (v)(gf)

\$6

SWEET POTATO FRIES (v)

with aioli

\$10

GARDEN SALAD (v)(gf)

with Saigon dressing

\$6

BUTTERED GREENS & BAKED CARROTS (v)(gf)

\$6

To Start

TRADITIONAL PRAWN COCKTAIL (gf)

with Marie rose sauce & crisp cos lettuce

\$19 m | \$20 nm

BBQ PORK SPRING ROLL

with shitake mushroom soya sauce

\$16 m | \$17 nm

SALT & PEPPER CALAMARI

with with garlic aioli

\$13 m | \$14 nm

CHICKEN DUMPLING SOUP

in chicken broth, shallots, mushroom, capsicum & sprouts

\$15 m | \$16 nm

SOUTHERN STYLE FRIED CHICKEN TENDERLOINS

with chipotle mayonnaise

\$14 m | \$15 nm

SHRIMP SHAO MAI

with nam jim dipping sauce

\$14 m | \$15 nm



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*Please let a staff member know of any specific dietary requirements or allergies



Mains

SEAFOOD MORNAY PIE

mashed potato, buttered greens & mapled carrots

\$24 m | \$25 nm

SALT & PEPPER CALAMARI

with chips, salad & garlic aioli

\$21 m | \$22 nm

PAN FRIED PERCH

seasoned in flour, chips, salad, & our own lemon butter sauce

\$21 m | \$22 nm

SLOW COOKED PORK BELLY (gf)

with cauliflower puree, kipfler potatoes, seasonal vegetables & sweet balsamic reduction

\$29 m | \$30 nm

CHICKEN DUMPLING SOUP

chicken dumplings & hokkien noodles in a homemade broth, shallots, mushroom, capsicum & sprouts

\$23 m | \$24 nm

LAMB ROGAN JOSH (gf)

with turmeric rice pilaf, crispy papadum & yoghurt sauce

\$24 m | \$25 nm

CHICKEN BREAST SCHNITZEL

with chips & salad and your choice of mushroom, pepper, Dianne sauce or red wine jus

\$21 m | \$22 nm

CHICKEN CORDON BLEU

crumbed schnitzel topped with twice smoked leg ham, bechamel sauce and duo of cheese, chips & salad

\$24 m | \$25 nm

CHICKEN BREAST PARMIGIANA

with double smoked ham, Napoli sauce, grilled cheese, chips & salad

\$24 m | \$25 nm

PULLED STICKY PORK BUN

with crispy slaw, house pickles, BBQ sauce & fat chips

\$20 m | \$21 nm

HANDMADE ANGUS BEEF BURGER

with cheese, lettuce, tomato, pickle & fat chips

\$20 m | \$21 nm

add egg \$2 | add bacon \$2

GREEK SALAD (v)(gf)

with mixed lettuce, cucumber, tomato, olives & fetta

\$17 m | \$18 nm

add chicken \$8 | add sautéed prawns \$8
add calamari \$8

CAESAR SALAD (gfo)

with warm poached egg, bacon lardons, garlic croutons, crisp cos lettuce, parmesan & aioli

\$17 m | \$18 nm

add chicken \$8 | add sautéed prawns \$8
add calamari \$8

ATLANTIC SALMON (gf)

with kipfler potatoes, cherry tomato bruschetta, lemon butter & balsamic glaze

\$29 m | \$30 nm

CHICKEN SALTIMBOCCA (gf)

with prosciutto ham and sage, mashed potato, seared greens, and lemon butte

\$27 m | \$28 nm

MUSHROOM VOL AU VENT (v)

with wild mushrooms, lemon thyme & fennel, served with salad & chips

\$22 m | \$23 nm

KING PRAWN GNOCCHI

with English spinach, toasted pine nuts white wine & garlic cream reduction

\$31 m | \$32 nm



Grill

MIDDLE EASTERN SPICED LAMB RUMP (gf)

chargrilled to medium with roasted beetroot glaze, mashed potato baby carrots and minted peas red wine & rosemary jus

\$29 m | \$30 nm

RIB FILLET (gf)

with salsa verde, rustic chips, cherry tomato, Spanish onion compote & red wine jus

\$34 m | \$35 nm

PORTERHOUSE (gf)

with chips and salad, or mash and veg and your choice of mushroom, pepper, Dianne sauce or red wine jus

\$31 m | \$32 nm

RUMP STEAK (gf)

with chips and salad, or mash and veg and your choice of mushroom, pepper, Dianne sauce or red wine jus

\$24 m | \$25 nm



Pizza

MOROCCAN LAMB

roasted pumpkin, red onion and pine nuts, yoghurt & mozzarella cheese

\$21 m | \$22 nm

PEPPERONI

sliced pepperoni, Spanish onions, capsicum, olives & mozzarella cheese

\$18 m | \$19 nm

CHILLI PRAWN

king prawns, red onion, capers, mozzarella cheese, hollandaise & chilli flakes

\$23 m | \$24 nm

GOURMET SAUSAGE

Italian sausage, Spanish chorizo, pork and fennel sausage, Napoli sauce & mozzarella cheese

\$22 m | \$23 nm

NAPOLITANA

fresh cherry tomatoes, anchovies, olives, oregano & mozzarella cheese

\$18 m | \$19 nm

Gluten Free available \$3 extra |

add anchovies \$3 extra

(gfo)



Toppers

Sauteed Prawns \$8 | Salt & Pepper Calamari \$8



Sauces

Gravy | Mushroom | Pepper | Dianne | Red Wine Jus | Hollandaise | Lemon Butter



Desserts

HAZELNUT & DARK CHOCOLATE PARFAIT (gf)

with brandy, cinnamon, vanilla bean custard & mixed berry compote

\$10

WARM STICKY DATE PUDDING

with salted caramel butterscotch sauce & vanilla bean ice cream

\$10

PASSIONFRUIT PANNA COTTA (gf)

with mixed berries, & chocolate wafer

\$10

MACERATED STRAWBERRIES (gf)

with vanilla cream & toasted granola

\$9

BAKED CHEESECAKE

with sour cherry glaze & warm chocolate ganache

\$11

AT



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