

PLATES TO SHARE

Herb & Garlic Bread		6.95
<i>add cheese</i>		1.00
<i>add bacon and cheese</i>		2.00
Trio of dips, toasted Turkish bread		9.95
Oysters Natural (VLG)	(6)	18.95
lemon & cracked pepper	(12)	28.95
Oysters Kilpatrick	(6)	22.95
bacon & spicy tomato sauce, lemon	(12)	32.95
Salt & Pepper Calamari; crispy fried, lemon, aioli (VLG)		12.95
Buffalo Chicken Wings (VLG)	(6)	12.95
Frank's hot sauce, celery, blue cheese sauce	(12)	19.95
BBQ lamb ribs, chimichurri (VLG)		14.95
Fried mac & cheese bites, hickory smoked BBQ sauce (V)		12.95
Harris Smokehouse Salmon (VLG)		18.95
herbed crème fraiche, capers, shallot, dill, potato crisps		
Soup of the day, toasted Turkish bread		9.95
<i>add chicken, bacon</i>		2.00
Tasting Board		24.95
salt & pepper calamari; crispy fried, lemon, aioli		
fried mac 'n' cheese bites, hickory smoked BBQ sauce		
BBQ lamb ribs, chimichurri		

SALADS

Caesar		17.95
cos lettuce, bacon, croutons, boiled egg, anchovy dressing, shaved parmesan		
California Guacamole (V)		17.95
mixed greens, avocado, tomato, corn, black beans, red onion, radish, crispy tortillas, feta, coriander, spicy avocado dressing		
Panzanella & Bocconcini (V)		18.95
roasted peppers, tomatoes, capers, red onion, sourdough, basil, red wine vinaigrette		
Farmer's Market (V) (VLG)		17.95
caramelised pumpkin, cherry tomatoes, baby beets, pepita crunch, baby lettuce, goat's curd, lemon herb vinaigrette		

Salad Toppers

herbed chicken	4.00	grilled prawns	(4) 8.00
salt & pepper calamari	5.00	seared teriyaki beef	6.00
smoked salmon	9.00		

HAND STRETCHED PIZZAS

Naturally fermented dough, preservative free. Artisan tomato sugo & mozzarella cheese

<i>Low gluten free base available</i>	3.00
Margherita, tomato, basil, fior di latte mozzarella (v) <i>add anchovies</i>	16.95 2.00
Shaved leg ham, pineapple, parsley	17.95
Roast pumpkin & zucchini, caramelised onion, rocket, Persian feta (v)	18.95
Salami, red onion, black olives, roast capsicum, mushrooms, herbs	18.95
BBQ chicken, chorizo, jalapeno, baby spinach, chipotle aioli	19.95
Garlic prawn, cherry tomato, garlic oil, fresh chilli, coriander, tomato salsa	21.95
Beef, bacon, pepperoni, ham, chorizo, red onion, chives, chipotle sauce	22.95

PUB FAVOURITES

Chicken Schnitzel	19.95
chicken breast crumbed, garden salad, chips, lemon, gravy <i>add parmigiana: tomato sugo, leg ham, mozzarella cheese</i>	3.00
BBQ Pork Ribs	½ rack 26.95
slow cooked pork ribs, southern style chipotle BBQ sauce, jacket potato, sour cream, coleslaw	full rack 34.95
Beer battered Australian Kingfish; lemon, tartare sauce, garden salad, chips	24.95

CHEFS SELECTION

Market fresh fish: simply grilled with garden salad, lemon, chips or the "Chefs suggestion"; your server will advise <i>add a seafood topper; BBQ prawns & calamari</i>	28.95 9.00
Penne pasta; eggplant, tomato, olives, feta (v) <i>add grilled chicken</i> <i>add grilled prawns</i>	19.95 4.00 8.00
Crispy skin salmon; potato, caper, soft egg salad, rocket, tarragon aioli (VLG)	28.95
Braised lamb shoulder; charred zucchini, new potato, feta, mint, salsa verde	26.95
Garlic & thyme roasted half chicken; smoked pumpkin, spiced chickpea, chopped salad (VLG)	27.95
Maple bourbon pork cutlet, sweet potato, charred corn salsa, baby kale	29.95

STEAKS

Eye Fillet	180gm	pasture fed	27.95
Fillet Mignon	250gm	pasture fed	31.95
Rump	250gm	grain fed	21.95
Rump	400gm	grain fed MSA	28.95
Rib Fillet	300gm	grain fed	34.95

Our steaks are hand selected, seasoned with sea salt & fresh cracked pepper.

Served with garden salad, straight cut chips or salt baked jacket potato, sour cream & chives with your choice of sauce.

TOPPERS

salt & pepper calamari	5.00
grilled prawns (4)	8.00
herb & garlic field mushrooms	4.00
Kilpatrick oysters (ea)	3.00

SAUCES AND BUTTERS

Red wine jus – caramelised meat sauce infused with herbs & red wine (VLG)
Peppercorn – cracked black peppercorn, whisky & beef jus
Mushroom – sautéed mushrooms, garlic, thyme and beef jus, finished with cream
Dianne – creamy sauce with sautéed onions, tomato, brandy, garlic, Worcestershire (VLG)
Garlic cream – sautéed onion & garlic, white wine, stock, cream, parsley (VLG)
Béarnaise – emulsified egg & butter sauce, white wine, vinegar, tarragon
Café de Paris butter – perfect balance of fragrant herbs & curry powder
Blue cheese & coriander – blue cheese, coriander, lemon juice
Thai red curry butter – red paste, Thai basil, lime, fish sauce

Our beef steaks are locally sourced from JBS, Australia's leading producer of high quality pasture & grain fed cattle. We then ensure these prime cuts are aged for a minimum of four weeks prior to portioning for added taste & tenderness with extra guarantee in quality.

Meat Standards Australia (MSA) is the world's leading grading system for beef. MSA sets strict standards for tenderness, juiciness, & flavour so you can always enjoy a mouth-watering steak!

ON THE SIDE

straight cut chips, aioli (VLG)	6.95
steamed broccoli, toasted almonds, beurre noisette (VLG)	
creamy potato mash (VLG)	
mixed leaf salad, salad cuts, balsamic dressing(VLG)	
roast pumpkin, cumin, tahini yoghurt, dukkah (VLG)	
BBQ corn, jalapeno, chorizo, corn crema, coriander (VLG)	

SANDWICHES / BURGERS– LUNCH ONLY

Fried Chicken Burger fried chicken, bacon, Swiss cheese, avocado, cos, toasted brioche, chipotle aioli, chips	16.95
Premium Beef Burger 100% beef pattie, toasted milk bun, tomato, lettuce, dill pickle, sauce, chips, aioli <i>add cheese, bacon, avocado, fried egg</i> <i>add double beef</i>	15.95 1.00 ea 5.00
The “best” Steak Sandwich grilled beef steak, toasted Turkish bread, bacon, fried egg, caramelised onion, tomato, lettuce, BBQ sauce, chips, aioli	17.95
The Cuban roast pork, ham, Swiss cheese, pickles, tomato, dijon, toasted garlic French bread, red mojo dip, chips	17.95
Prawn Quesadilla spinach, rajas, corn, guacamole, sour cream, pico de gallo, chips, aioli	18.95
ON THE SIDE straight cut chips, aioli (VLG) steamed broccoli, toasted almonds, beurre noisette (VLG) creamy potato mash (VLG) mixed leaf salad, salad cuts, balsamic dressing(VLG) roast pumpkin, cumin, tahini yoghurt, dukkah (VLG) BBQ corn, jalapeno, chorizo, corn crema, coriander (VLG)	6.95

Food Allergies and intolerances: *Please be aware that whilst all care is taken when catering for special requirements. It must be noted that within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products & gluten. Customers’ requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.*

Dietary codes; **V** = vegetarian **VG** = vegan **VLG** = very low gluten

KIDS MENU (10 years and under) 9.95
ALL KIDS MEALS INCLUDE A SMALL SOFT DRINK & ICE CREAM CUP

Leg Ham Salad (VLG) lettuce, tomato, cucumber, cheese, mayonnaise	Chicken Nuggets chips, tomato sauce
Pizza ham, pineapple, tomato sauce & cheese	Kids Steak (VLG) chips, gravy
Spaghetti Bolognese minced beef & tomato sauce, grated cheese	Cheese Burger grilled beef pattie, cheese, tomato sauce, chips
Battered Fish & Chips lemon, tomato sauce	Grilled Chicken Salad (VLG) chicken breast, garden salad

SENIORS MENU

Available lunch & dinner – 7 days a week (on presentation of senior's card)

Daily Soup, Salad, Ham & Cheese Toastie Combo Seasonal soup, garden salad with toasted sandwich on the side	9.95
Spaghetti Bolognese fresh pasta served with shaved parmesan	9.95
Salt & Pepper Calamari (VLG) chips, salad, lemon, aioli	9.95
Grilled Pork Sausages mushy peas, onion gravy, mash potato	11.95
Battered Fish & Chips garden salad, lemon, tartare sauce, chips	11.95
Chicken Schnitzel; gravy, lemon, chips, garden salad	11.95
Premium Steak (VLG) with choice of sauce, garden salad & chips	11.95

SENIORS 2 COURSE SPECIAL: Main course & chefs dessert	ADD \$2.50
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Bottle Glass

Champagne & Sparkling

Yellowglen NV Yellow Piccolo (200ml)	Various Australia		\$8.50
Wolf Blass Eaglehawk Brut	South Australia	\$30.00	\$7.00
Yara Burn Brut Premium	Victoria	\$46.00	\$9.00
Brown Brothers Prosecco	Victoria Australia	\$42.00	\$8.00
Moet & Chandon NV Champagne	Epernay France	\$60.00	Super Deal

White

Wither Hills	Sav Blanc Marlborough NZ	\$42.00	\$8.50
Houghton Chardonnay	Chardonnay Margaret River	\$35.00	\$7.50
Fifth Leg Chardonnay	Chardonnay Western Australia	\$37.00	\$8.00
Cradle Bay	Sav Blanc Marlborough NZ	\$29.00	\$6.50
The Ned	Sav Blanc Marlborough NZ	\$32.00	\$7.00
Evan Tate Classic	Semillon Sav Blanc Margaret River	\$35.00	\$7.50
Rock Paper Scissors	Pinot Grigio Victoria	\$28.00	\$6.00
Debortoli Windy Peak	Pinot Grigio King Valley	\$35.00	\$7.50
Two Churches	Reisling Barossa	\$32.00	\$7.00
Banrock Station	Mascato South Australia	\$35.00	\$7.50
Brown Brothers	Mascato Victoria	\$39.00	\$8.00

Red

Fifth Leg	Cab Sav Shiraz Merlot WA	\$37.00	\$8.00
Fire Cracker	Shiraz Barossa Valley SA	\$39.00	\$8.00
Crowded Hour	Shiraz	\$29.00	\$7.00
Taylors	Shiraz Clair Valley	\$41.00	\$8.00
Haycutters Shingleback	Shiraz South Australia	\$46.00	\$9.00
Pepperjack	Shiraz Barossa Valley	\$55.00	\$10.00
Yalumba "Y Series"	Cab Sav South Australia	\$32.00	\$7.00
Penfolds Koonunga Hill	Cab Sav South Australia	\$37.00	\$8.00
Lindemans Bin 40	Merlot Victoria	\$32.00	\$7.00
Tenet Estate	Merlot Barossa Valley	\$37.00	\$8.00
Brancott Estate	Pinot Noir Marlborough NZ	\$32.00	\$7.00
Debortoli Windy Peak	Pinot Noir Yara Valley	\$35.00	\$7.50

\$2.00 SURCHARGE PER MAIN MEAL ON PUBLIC HOLIDAYS