

Concerning all meals labeled (LG) are Low Gluten, the kitchen uses gluten free ingredients to prepare these foods, however there are traces of gluten present in the kitchen where food is prepared. These products may not be suitable for a coeliac. (V) = Vegetarian.

Something Light

Garlic & cheese pizza	7
Soup of the day See specials board	7
Oysters Natural 6 or 12 (LG) Pacific oysters served with lemon & house-made cocktail sauce	27/54
Oysters Kilpatrick 6 or 12 (LG) Pacific oysters with bacon & Worcestershire sauce	29/58

Salads

Caesar Salad (LG available upon request) Baby cos lettuce, honey-baked bacon, croutons & shaved Grana Padano, tossed in our house-made dressing, anchovies (optional), topped with either a poached or boiled egg With herb-marinated grilled chicken	22 26
Warm Thai Beef Salad Tender Thai marinated striploin pieces tossed with mesclun, red onion, carrot, roasted red peppers & cucumber with a sweet Thai reduction dressing	25

Public holiday surcharge 15% on food & beverages

Mains

Chicken Schnitzel Lightly crumbed chicken breast served with a side of gravy, lemon wedge, chips & salad, or seasonal vegetables	25
Chicken Parmigiana Lightly crumbed chicken breast topped with Virginian ham, Napoli sauce & a melted cheese blend, served with chips & salad or seasonal vegetables	27
Roast of the Day (LG) See specials board. Served with seasonal vegetables & gravy	24
Angus Burger 100% pure Angus beef mince burger, smoked bacon, double American cheese, sweet spiced apple cider pickles, lettuce, tomato & roasted garlic aioli on a milk bun, served with fries	26
Prawn & Chilli Risotto (LG) Prawn cutlets, red onion, fresh chilli, cherry tomatoes & basil in a rich tomato Napoli bound risotto topped with Grana Padano	33
Spaghetti Carbonara Smoked bacon pieces, wild mushroom mix, with roasted garlic & onions in a creamy white wine reduction, topped with Grana Padano Add chicken	23 26
Porterhouse 300g (LG) Cooked to your liking served with chips & salad OR seasonal vegetables with your choice of sauce: <ul style="list-style-type: none"> ○ Mushroom & Rosemary (LG) ○ Creamy Green Peppercorn (LG) ○ Red Wine Jus (LG) ○ Beef Gravy (LG) ○ Whipped Garlic Butter (LG) 	34

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- Pumpkin Risotto (LG) (V)** 24
Oven roasted pumpkin pieces, onions, semi-dried tomatoes & baby spinach in a creamy chive reduction with Arborio rice, topped with Grana Padano
- Vegetable Spaghetti (V)** 24
Roasted red peppers, semi-dried tomatoes, pumpkin, mixed mushrooms, baby spinach & red onion in a cracked black pepper olive oil, topped with crumbled feta
- Mediterranean Burger** 23
Roasted field mushrooms, grilled zucchini, eggplant, capsicum, lettuce, cheese & chipotle mayonnaise in a milk bun served with fries

Seafood

- John Dory Fillets (LG available upon request)** 26
Fried or lightly grilled fillets served with chips, salad & a side of house-made tartare
- Salt & Pepper Calamari (LG)** 24
Tender flash-fried calamari, lightly coated with sea salt & cracked black pepper served with chips, salad & a side of Thai reduction dipping sauce
- Seafood Plate (To Share) (LG available upon request)** 64
Salt & pepper calamari, battered tiger prawns, grilled Dory fillet, chilled oysters, smoked salmon & Australian King prawns served with chips, salad & house made tartare & cocktail sauces

Sides

- Bowl of chips** 9
Served with a side of gravy & tomato sauce
- Potato Wedges** 15
Served with a side of sour cream & sweet chilli
- Seasonal Garden Salad** 7
- Seasonal Vegetables** 7
- Garlic Chat Potatoes** 7

Wood Fired Pizza - \$24

LG base available upon request +4

- Margherita (V)**
Napoli base topped with garlic, parmesan cheese, basil, cherry tomatoes & olive oil drizzle
- Tropical**
Napoli base topped with mozzarella, ham & pineapple
- Capricciosa**
Napoli base topped with mozzarella, ham, olives, mushroom & anchovies
- Basil Bocconcini (V)**
Basil pesto base with Spanish onion, mushrooms, olives, red peppers & bocconcini
- Mexican**
Napoli base with hot salami, roasted red peppers, fresh chilli, red onion & feta drizzled with sriracha sauce
- Mediterranean (V)**
Napoli base with chargrilled eggplant, zucchini, mushrooms, olives & semi-dried tomatoes topped with fresh basil & feta

PARMA & POT

MON-FRI
12PM-9PM

\$26



CHICKEN PARMA SERVED WITH
CHIPS, SALAD & A POT OF BEER OR
GLASS OF HOUSE WINE

Terms & conditions apply.

STEAK NIGHT

Wednesday



PORTERHOUSE & POT \$34
12-9PM

COOKED TO YOUR LIKING WITH CHIPS, SALAD & YOUR
CHOICE OF SAUCE
INCLUDES A POT OF BEER OR GLASS OF HOUSE WINE

Terms & Conditions apply, see staff for more details



PARMA TUESDAYS

ANY PARMA & A POT OF BEER OR GLASS OF HOUSE WINE
\$26

CLASSIC
NAPOLI, HAM & CHEESE

TROPICAL
NAPOLI, HAM, PINEAPPLE & CHEESE

BBQ BACON
BARBEQUE SAUCE, BACON & CHEESE



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