

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

<b>Garlic &amp; cheese pizza</b> <b>Gluten Free Base +4</b>	<b>8</b>
<b>Soup of the day</b> See specials board	<b>9</b>
<b>Oysters Natural 6 or 12 (LG)</b> Pacific oysters served with lemon & house-made cocktail sauce	<b>27/54</b>
<b>Oysters Kilpatrick 6 or 12 (LG)</b> Pacific oysters with bacon & Worcestershire sauce	<b>30/60</b>
<b>Mussels Napoli</b> Mussels poached in rich Napoli, chilli & parsley sauce served with grilled ciabatta	<b>25</b>

### Salads

<b>Caesar Salad (LG available upon request)</b> 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 <b>With herb-marinated grilled chicken</b>	<b>22</b>  <b>26</b>
<b>Warm Thai Beef Salad</b> Tender Thai marinated striploin pieces tossed with mesclun, red onion, carrot, roasted red peppers & cucumber with a sweet Thai reduction dressing	<b>28</b>

### Mains

<b>Chicken Schnitzel</b> Lightly crumbed chicken breast served with a side of gravy, lemon wedge, chips & salad, or seasonal vegetables	<b>25</b>
<b>Chicken Parmigiana</b> Lightly crumbed chicken breast topped with Virginian ham, Napoli sauce & a melted cheese blend, served with chips & salad or seasonal vegetables	<b>27</b>
<b>Roast of the Day (LG)</b> See specials board. Served with seasonal vegetables & gravy	<b>25</b>
<b>Angus Burger</b> 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 shoestring fries <b>Gluten Free Bun +3</b>	<b>28</b>
<b>Spaghetti Carbonara</b> Smoked bacon pieces, wild mushroom mix, with roasted garlic & onions in a creamy white wine reduction, topped with Grana Padano <b>Add chicken</b>	<b>25</b>  <b>28</b>
<b>Lambs Fry (LG)</b> Lambs fry served on creamy mash & seasonal greens topped with bacon & gravy	<b>25</b>
<b>Eye Fillet 250g (LG)</b> Black Angus Eye Fillet cooked to your liking with chips, salad & your choice of sauce: <ul style="list-style-type: none"> <li>○ Mushroom &amp; Rosemary (LG)</li> <li>○ Creamy Green Peppercorn (LG)</li> <li>○ Red Wine Jus (LG)</li> <li>○ Beef Gravy (LG)</li> <li>○ Whipped Garlic Butter (LG)</li> </ul>	<b>38</b>

<b>Smoked Chicken Risotto</b> (LG)	<b>28</b>
Tender smoked chicken pieces tossed with mixed mushrooms & baby spinach in a creamy white wine reduction topped with Grana Padano	
<b>Vegetable Risotto</b> (LG) (V)	<b>25</b>
Mixed mushrooms, pumpkin, semi-dried tomatoes, red onion & baby spinach in a stock base risotto topped with feta	
<b>Chickpea &amp; Lentil Burger</b> (V)	<b>25</b>
Chickpea & lentil patty served with lettuce, tomato, onion & chipotle mayo with a side of shoestring fries	
<b>Gluten Free Bun +3</b>	

## Seafood

<b>Barramundi Fillet</b> (LG)	<b>30</b>
Grilled barramundi fillet served on pumpkin puree & greens finished with a spiced BBQ sauce	
<b>Flathead Tails</b> (LG available upon request)	<b>30</b>
Lakes Entrance flathead tails, beer battered or lightly grilled served with chips, salad & house-made tartare sauce	
<b>Salt &amp; Pepper Calamari</b> (LG)	<b>26</b>
Tender flash-fried calamari, lightly coated with sea salt & cracked black pepper served with chips, salad & a side of Thai reduction dipping sauce	
<b>Seafood Plate</b> (To Share) (LG available upon request)	<b>64</b>
Salt & pepper calamari, battered tiger prawns & flathead tails, chilled oysters, smoked salmon & Australian King prawns served with chips, salad & house made tartare & cocktail sauces	

## Sides

<b>Bowl of Chips</b> (LG)	<b>9</b>
Served with a side of gravy & tomato sauce	
<b>Potato Wedges</b>	<b>15</b>
Served with a side of sour cream & sweet chilli	
<b>Seasonal Garden Salad</b> (LG)	<b>7</b>
<b>Seasonal Vegetables</b> (LG)	<b>7</b>
<b>Garlic Chat Potatoes</b> (LG)	<b>7</b>
<b>Mashed Potato</b> (LG)	<b>9</b>

## Wood Fired Pizza - \$24

LG base available upon request +4

<b>Margherita</b> (V)
Napoli base topped with garlic, parmesan cheese, basil, cherry tomatoes & olive oil drizzle
<b>Tropical</b>
Napoli base topped with mozzarella, ham & pineapple
<b>Capricciosa</b>
Napoli base topped with mozzarella, ham, olives, mushroom & anchovies
<b>Mexican</b>
Napoli base with hot salami, roasted red peppers, fresh chilli, red onion & mozzarella drizzled with sriracha sauce
<b>Mediterranean</b> (V)
Napoli base with chargrilled eggplant, zucchini, mushrooms, olives & semi-dried tomatoes topped with fresh basil & feta
<b>Chefs Choice</b>
Oil base with mozzarella, prosciutto & fresh chilli

# 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*



**STEAK & POT \$34**  
**12-9PM**

250G EYE FILLET 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

**BBO BACON**  
BARBEQUE SAUCE, BACON & CHEESE



Terms & conditions apply.

Public holiday surcharge 15% on food & beverages

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