



# Menu

## STARTERS AND SHARES

**Garlic Bread (V,VG)** \$7  
Add Cheese \$1

**Marinated Olives** \$8  
Served with grilled sourdough (V)

**Warm Local Sourdough** \$10  
Served with olive oil, balsamic, dukkha and confit garlic butter (V)

**Lemon and Parmesan Arancini** \$12  
Served with tomato, chilli & capsicum relish (V)

**Chicken Wings** \$15  
Coated in your choice of sauce: American Buffalo, Smokey BBQ, Honey Soy or Plain served with chips and ranch dipping sauce

**Pan Fried Scallops** \$18  
Clear water scallops served on a bed of mango puree, with pineapple and chilli salsa (GF)

**Cold Seafood Plate** \$55  
Blue swimmer crab, cooked prawns, smoked salmon, natural oysters served with a garden salad, bread rolls and condiments (GF)

**Seafood Mezze** \$95  
Cooked prawns, smoked salmon, natural oysters, blue swimmer crab, battered fish, panko prawns, salt & pepper squid, served with chips, garden salad and condiments

**Cheese Board** \$35  
A selection of local and international cheeses served with crackers, quince paste, nuts and table fruits (V) (GF option available)

**Meat and Cheese Board** \$45  
Cured meats, pickles, relishes and a selection of cheeses served with crackers, bread, quince paste, fruit and nuts

## OYSTERS

1/2 Doz | Doz

All Locally Sourced

**Natural** \$18 \$30  
Served with lemon (GF)

**Kilpatrick** \$19 \$32  
Barbeque and worcestershire sauce with bacon

**Mango, Chilli and Lime** \$19 \$32  
Mango, Sweet Chilli Sauce and Lime juice dressing

**Mixed Dozen** \$32  
All three of the above options

## SALADS

**Apple and Double Brie Salad** \$19  
Mixed leaves, apple, dried cranberries, pecans, cucumber, double brie and onion dressed with white wine and lemon vinaigrette (V,GF)

**Coconut Prawn Salad** \$22  
With mixed leaves, cucumber, bean shoots and slaw with sweet chilli lime dressing topped with sesame seeds toasted peanuts and fried shallots

**Thai Beef Salad** \$22  
Beef strips in a soy sweet chilli and lime sauce with rice noodles, bean shoots, slaw, cucumber, onion, coriander, mint, peanuts, sesame seeds and fried shallots (GF option available)

**Panzanella Salad** \$20  
Italian rustic salad with garlic croutons, olives, tomato, roasted peppers, onion, capers and basil, dressed with lemon and olive oil (V,VG)

**Salad Adds \$6**  
Oven Baked Chicken  
Smoked Salmon  
Coconut Prawns (6)

## PIZZAS

GF Pizza Base \$3

**Hawaiian** \$18  
Double smoked ham with pineapple pieces and cheese

**Ham, Spinach and Ricotta** \$20  
Tomato base with double smoked ham, baby spinach, ricotta and rocket

**Margherita** \$18  
Rich tomato base sauce with mozzarella cheese and fresh basil (V)

**Pepperoni** \$20  
Tomato base with lots of pepperoni and cheese

**Meat Lovers** \$22  
Double smoked ham, ground beef, pepperoni and prosciutto on a BBQ base

**Garlic Prawn** \$22  
Tomato base with tomato, onions, prawns and mozzarella cheese served with rocket and lemon

**Roasted Pumpkin and Ricotta** \$20  
Pumpkin puree, ricotta, baby spinach, pine nuts and olive oil (V)



## MAINS

**300g Scotch Fillet** \$38  
Served with apple, double brie and pecan salad, chips and mustard thyme butter (GF)

**Pork Cutlet** \$30  
Served with smashed garlic and rosemary potatoes, green beans, red wine jus & sweet potato crisps (GF)

**Chilli Prawn Linguine** \$28  
With baby spinach, cherry tomatoes, garlic and fresh chilli in a lemon butter sauce

**Pan Fried Barramundi** \$30  
Served on a Thai noodle salad with cucumber, onion, slaw, sweet chilli and soy dressing garnished with peanuts, fried shallots and sesame seeds (GF option available)

**Pan Fried Atlantic Salmon** \$30  
Served with a rustic tomato and garlic sourdough salad with capers, olives, tomatoes, roasted peppers & a basil lemon dressing

**Grilled Chicken Breast** \$28  
Served on a roasted spiced sweet potato and pomegranate salad with minted yoghurt and dukkha (GF)

## PUB FAVOURITES

**Salt & Pepper Squid** \$19  
Served with Asian slaw, chips and garlic lemon mayonnaise

**Battered Fish** \$19  
Served with garden salad, chips, tartare sauce and lemon

**Chicken Schnitzel** \$19  
Served with garden salad, chips and your choice of sauce  
Add parmigiana \$2

**300g Nolan Rump** \$25  
Served with your choice of any two sides and sauce

## SAUCES

**Gravy, Peppercorn, Diane, Mushroom (V)** \$3

## SIDES

**Garlic Crushed Potatoes** \$5  
(GF)

**Bowl of Chips** \$7  
With aioli (V)

**Sweet Potato Wedges** \$10  
With chipotle mayo (V)

**Buttered Seasonal Vegetables** \$7  
(V) (GF)

## BURGERS AND CHIPS

**Barramundi Burger** \$18  
Battered barramundi with slaw, tomato and mayonnaise on a burger bun

**Wagyu Beef Burger** \$19  
Wagyu beef patty with double smoked bacon, cheese, lettuce, tomato, NYC pickles, ranch, ketchup and mustard on a burger bun

**Steak Burger** \$19  
Grilled scotch fillet with caramelised onion, tomato, lettuce, cheese and BBQ sauce on a burger bun

**Schnitzel Bacon Burger** \$18  
Chicken schnitzel with lettuce, tomato, cheese, bacon and ranch mayonnaise on a burger bun

## KIDS MEAL

**Dinosaur Nuggets and Chips** \$9

**Fish and Chips** \$9  
Battered flathead fillets

**Cheese Burger and Chips** \$9  
Beef patty, tomato sauce and cheese on a bun

**Hawaiian Pizza and Chips** \$9

## DESSERTS

**Warm Double Choc Brownie** \$10  
Served with chocolate ice cream, cream and strawberries (V)

**Vanilla Bean Cheesecake** \$10  
Served with ice cream, cream and seasonal fruits (V)

**Crème Brûlée** \$10  
Served with strawberries and ice cream (V)

**Ice Cream Trio** \$10  
Served with wafers, strawberries and chocolate malt balls (V)

**Kids Ice Cream** \$4.5  
Vanilla ice cream with your choice of strawberry, chocolate or caramel topping (V)

\* 10% surcharge applies for public holidays.

\* Please notify staff of any allergies and/or dietary requirements