



Menu

Please Check Our Daily Specials Board

- * 10% surcharge applies for public holidays.
- * Please notify staff of any allergies and/or dietary requirements

STARTERS AND SHARES

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

Garlic, Sweet Chilli, Cheese Pizza Bread (V.) \$10

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

Beetroot Arancini \$12
Served with parmesan cheese and garlic aioli (V)

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

Pan Fried Scallops \$18
Clear water scallops served on confit carrot puree with fried leek and basil oil

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

OYSTERS

1/2 Doz | Doz

All Locally Sourced

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

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

Tomato & Basil \$19 | \$32
Served with finely chopped cucumber and olive oil (GF)

Mixed Dozen \$32
All three of the above options

SALADS

Baked Chorizo Salad \$19
Mixed salad leaves, red onion, cucumber, roasted capsicum and tomato, with a lemon vinaigrette and ranch dressing (GF)

Roasted Sweet Potato and Cous Cous Salad \$19
Cucumber, tomato, onion and dried cranberries with a honey mustard dressing

Thai Beef Salad \$19
Tossed rice noodles, bean shoots, tomato, cucumber, red onion, coriander, mint, sesame seeds and fried shallots with a soy, chilli and lime dressing

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

PIZZAS

All Pizzas are made with a house made tomato base

GF Pizza Base \$3

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

Margherita \$18
Mozzarella cheese and fresh basil (V)

Roasted Vegetable \$18
Capsicum, zucchini, eggplant, pumpkin, baby spinach, basil and garlic, topped with mozzarella cheese, wild rocket and balsamic glaze (V)

Pepperoni \$20
Loaded with pepperoni and mozzarella cheese

Garlic Prawn \$22
Cherry tomatoes, red onions, prawns and mozzarella cheese, served with rocket and lemon

Pesto Chicken \$22
Freshly ground pesto, with camembert cheese, semi dried tomatoes and rocket

Proscuitto and Pear \$22
Gorgonzola cheese, wild rocket and candied walnuts



MAINS

- 330g Pork Cutlet** \$30
Pan fried to perfection, topped with a creamy garlic prawn sauce and served with crispy rosemary chat potatoes and steamed broccolini
- Housemade Thai Green Lamb Curry** \$18
Served with jasmine rice, steamed bok choy and papadums
- Seafood Risotto** \$28
Scented with white wine, local prawns, squid, scallops and mussels, topped with parmesan and fresh lemon (GF)
- Pan Fried Barramundi** \$28
Served with garlic and rosemary chat potatoes on an Italian rustic Panzanella salad
- Crispy Skinned Salmon** \$28
Served with seasonal steamed vegetables, topped with a tzatziki, toasted slithered almonds and grilled lemon (GF)

PUB FAVOURITES

- Salt & Pepper Squid** \$19
Served with Asian slaw, chips, aioli and lemon
- Beer Battered Fish** \$19
House battered fish served with garden salad, chips, tartare sauce and lemon
- Baked Meatballs** \$15
Beef meatballs oven baked in a garlic, basil and red wine tomato sauce, topped with melted cheese and served with local sourdough
- Chicken Schnitzel** \$19
Served with chips and a choice of salad or seasonal steamed vegetables, plus your choice of sauce
Add parmigiana \$3
- 300g Nolan Rump** \$25
Served with chips and a choice of salad or seasonal steamed vegetables, plus your choice of sauce
- 350g New York Strip Steak** \$34
Served with chips and a choice of salad or seasonal steamed vegetables, plus your choice of sauce
- Crumbed Lamb Cutlet** 2 for \$24
Served with chips and a choice of salad or seasonal steamed vegetables, plus your choice of sauce 3 for \$28

BURGERS AND CHIPS

- Wagyu Beef Burger** \$19
Wagyu beef patty with double smoked bacon, cheese, lettuce, tomato, NYC pickles, ranch, ketchup and mustard on a milk bun
- Chermoula Spiced Chicken** \$19
Lettuce, tomato, bacon, avocado and ranch sauce, served on Turkish bread
- Steak Sandwich** \$19
Scotch fillet steak with caramelised onion, tomato, lettuce, beetroot, cheese and BBQ sauce, served on Turkish bread

KIDS MEAL

- Nuggets and Chips** \$9
- Fish and Chips** \$9
Battered flathead fillets
- Calamari and Chips** \$9
- Hawaiian Pizza** \$9

SAUCES

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

SIDES

- Garlic Crushed Potatoes** \$5
- Bowl of Chips** \$7
With aioli (V)
- Sweet Potato Wedges** \$10
With chipotle mayo (V)
- Buttered Seasonal Vegetables (V) (GF)** \$7



Afternoon Menu

3PM - 5PM

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STARTERS AND SHARES

Garlic Bread (V,VG) Add Cheese \$1	\$7
Garlic, Sweet Chilli, Cheese Pizza Bread (V.)	\$10
Warm Local Sourdough Served with olive oil, balsamic, dukkha and confit garlic butter (V)	\$10
Beetroot Arancini Served with parmesan cheese and garlic aioli (V)	\$12
Chicken Wings Coated in your choice of sauce: American Buffalo or Smokey BBQ, and served with chips and ranch dipping sauce	\$15
Pan Fried Scallops Clear water scallops served in confit carrot puree with fried leek and basil oil	\$18
Cheese Board A selection of local and international cheeses served with crackers, quince paste, nuts and table fruits (V) (GF option available)	\$35
Cold Seafood Plate Blue swimmers' crab, cooked prawns, smoked salmon and natural oysters served with bread rolls, garden salad and condiments. fruit and nuts	\$55

OYSTERS

1/2 Doz | Doz

All Locally Sourced		
Natural Served with lemon (GF)	\$18	\$30
Kilpatrick Barbeque and worcestershire sauce with bacon	\$19	\$32
Tomato & Basil With finely chopped cucumber and olive oil (GF)	\$19	\$32
Mixed Dozen All three of the above options	\$32	

SIDES

Sweet Potato Wedges With chipotle mayo (V)	\$10
Bowl of Chips With aioli (V)	\$7

PIZZAS

All Pizzas are made with a house made tomato base GF Pizza Base \$3	
Hawaiian Double smoked ham with pineapple pieces and mozzarella cheese	\$18
Margherita Mozzarella cheese and fresh basil (V)	\$18
Roasted Vegetable Capsicum, zucchini, eggplant, pumpkin, baby spinach, basil and garlic, topped with mozzarella cheese, wild rocket and balsamic glaze (V)	\$18
Pepperoni Loaded with pepperoni and mozzarella cheese	\$20
Garlic Prawn Cherry tomatoes, red onions, prawns and mozzarella cheese, served with rocket and lemon	\$22
Pesto Chicken Freshly ground pesto, with camembert cheese, semi dried tomatoes and rocket	\$22
Prosciutto and Pear Gorgonzola cheese, wild rocket and candied walnuts	\$22

PUB FAVOURITES

Salt & Pepper Squid Served with Asian slaw, chips, aioli and lemon	\$19
Beer Battered Fish House battered fish served with garden salad, chips, tartare sauce and lemon	\$19
Chicken Schnitzel Served with chips and a choice of salad or seasonal steamed vegetables, plus your choice of sauce Add parmigiana \$3	\$19
Sauces (V) Gravy, Peppercorn, Diane, Mushroom Additional Sauce \$2	