

STARTERS

GARLIC BREAD rustic sourdough baked with herbs & garlic butter V	8
BRUSCHETTA with diced tomato medley, feta & torn basil V	12
PULLED BEEF CROQUETTES with crumbed pickles & dijon mustard	16
SAGANAKI mediterranean style cheese, pan fried, served with oregano marinated olives & lemon V GF	14
SOUTHERN FRIED POPCORN CHICKEN Served with aioli	15
BATTERED GARLIC PRAWNS with minted asian salad & nam jim dressing	19
OYSTERS natural with lemon GF kilpatrick with crisp bacon in chef's own tangy worcestershire sauce GF minimum order of 4	3.5
PEKING DUCK CREPES three crepes with cucumber, spring onions & hoisin sauce	4
LEMON PEPPER CALAMARI dusted in lemon pepper with a cos & radish salad and aioli GF	16
VEGETARIAN EGGPLANT PARMIGIANA vegie eggplant parma served with a confit of cherry tomato & basil oil V GF	16

BURGERS all served with chips

CHEESEBURGER with melted double cheese, pickles & tomato sauce	17
NEW YORK BURGER beef, bacon, egg, cheddar, lettuce, tomato, caramelised onion & aioli	19
THE BIG BOY double beef, double cheese, bacon, tomato relish, onion, pickles & mustard	23
CAESAR SCHNITZ BURGER chicken schnitzel with cos lettuce, shaved parmesan, bacon & aioli	19
FRIED PRAWN BURGER fried prawns with lime slaw, cos lettuce & aioli	22

FROM THE PADDOCK

300G AGED PORTERHOUSE served with salad, chips and mushroom sauce GF	38
220G EYE FILLET served on creamy mashed potato and broccolini with garlic butter GF	39
400G RIB EYE served on mashed potato with fresh asparagus and peppercorn sauce GF	42
BOURBON BASTED BABY BACK PORK RIBS slow cooked to perfection with a side of chips and white slaw GF	35
PAN ROASTED SPRING CHICKEN served on mash with garden peas and a rosemary jus GF	29

SEAFOOD

BARRA FILLET – HUMPTY DOO N.T with a lemon, caper & dill butter, chips and garden salad GF	32
ATLANTIC SALMON served on baby bok choy with mango, lime, chilli salsa & ponzu sauce GF	29
FISH & CHIPS beer battered hand cut flake fillets served with chips, salad, lemon & tartare sauce	26
LEMON PEPPER CALAMARI tender calamari dusted in lemon pepper with a cos & radish salad, aioli & chips GF	26
SEAFOOD LINGUINE a selection of australian seafood tossed in chilli, garlic, lemon & extra virgin olive oil	28

SHARE PLATES (2-3 People)

MEAT PLATTER bourbon basted baby back pork ribs, 300g porterhouse, and pan roasted spring chicken served with chips and side of slaw GF	89
SEAFOOD PLATTER 6 x oysters natural, 6 x oysters kilpatrick, pan roasted fillet of atlantic salmon, garlic prawns served on asian salad, lemon pepper calamari, battered flake fillets, chips, served with cocktail sauce and aioli	99

PUB CLASSICS

CHICKEN PARMIGIANA panko crumbed chicken breast schnitzel topped with napoli sauce, virginia ham and cheese, served with garden salad & chips	24
MINI-ME	19
CHICKEN SCHNITZEL served with german potato salad, white slaw & lemon	21
VEAL PARMIGIANA panko crumbed veal schnitzel topped with napoli sauce, virginia ham and cheese, served with garden salad & chips	28
VEAL SCHNITZEL served with german potato salad, white slaw & lemon	25
RISOTTO with chicken, field mushrooms & shaved parmesan GF	24
SPAGHETTI BOLOGNESE a rich beef bolognese sauce topped with shaved parmesan	23
PENNE chicken, chorizo, chilli, olives, napoli sauce & shaved parmesan	25
NASI GORENG chicken & shrimps marinated in classic malay spices, stir fried vegetables, crispy shallots & fried egg GF VEGETARIAN OPTION V	27
CAESAR SALAD cos lettuce, crispy bacon, anchovies, shaved parmesan, croutons and poached egg	18

SALADS & SIDES

CHIPS served with aioli	8
COS SALAD with cucumber, tomatoes, olives & citrus dressing GF	8
MASHED POTATO GF	8
GREEN BEANS & ASPARAGUS sautéed in butter GF	9

KIDS MEALS

with vanilla ice cream Dixie Cup plus a soft drink	10
CHICKEN PARMA / SCHNITZEL with salad & chips	
BATTERED FISH with salad, chips & tomato sauce	
CHEESY BEEF BURGER with chips & tomato sauce	
SPAGHETTI BOLOGNESE with shaved parmesan	
GRILLED CHICKEN TENDERLOINS with salad & chips GF	
PENNE NAPOLITANA with shaved parmesan V	

COMPLIMENTARY BREAD ROLLS AVAILABLE WITH THE PURCHASE OF A MAIN MEAL