



LAKESIDE - SPEERS POINT

PIPPIS AT THE POINT HOTEL

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# STARTERS & SHARE PLATES

Garlic & Herb Bread (4) 6

Garlic, Bacon, Sweet Chilli Cheese Bread (4) 8.5

Tomato Bruschetta (4) 13.5

w/ Persian fetta and basil, toasted ciabatta, balsamic and olive oil

Dips Platter 15.0

Freshly toasted bread, balsamic and olive oil w/ a trio of dips

Oysters	1/2 Dozen	Dozen
Natural with lemon (GF)	18.0	30.0
Kilpatrick - bacon, barbeque & Worcestershire Sauce	20.0	32.0

Rockefeller – Hollandaise, bacon & spinach (GF)  
20.0 32.0

*Recommended Wine Selection - Knappstein "Hand Picked" Riesling or Josef Chromy "Tasmanian" Sauv/ Blanc Sparkling Wine are a great match with Oysters.*

Bowl of Chips 6.0  
house seasoned

Bowl of Wedges 8.0  
w/ sweet chilli and sour cream

Buffalo Wings 14.0  
w/ harissa aioli

Animal Fries 15.0  
w/ pulled pork, mozzarella, blackened corn salsa, coriander and sour cream

# SALADS

Classic Caesar (GFO) 16.0  
Traditional Caesar w bacon, poached egg, croutons  
Grana Padano parmesan and our house-made dressing  
*Recommended Wine Selection - Josef Chromy "Pepik" Unwooded Chardonnay*

Lemon Pepper Calamari Salad (GF) 19.0  
w/ roquette, avocado, cherry tomatoes and lemon dill aioli  
*Recommended Wine Selection - Innocent Bystander Pinot Gris or Kapuka Sauv Blanc*

Thai Beef Salad (GFO) 18.0  
Seared scotch fillet, cherry tomato, cucumber, capsicum, lettuce, fried Hokkien noodles and sesame seeds  
*Recommended Wine Selection - Innocent Bystander Pinot Gris*

Poached Salmon Salad (GF) 18.0  
w/ roquette, roast capsicum, olives, potato, tomato and egg w lemon vinaigrette  
*Recommended Wine Selection - Kapuka Sauv/Blanc*

Caprese Pasta Salad 18.0  
w/ heirloom tomatoes, fresh buffalo mozzarella, basil pesto, balsamic glaze  
*Recommended Wine Selection - Tatachilla Pinot Grigio*

Add warm chicken tenderloins or cooked prawns to any of our salads 6.0

# MAINS & Pub Classics

Chicken Schnitzel 18.0  
w/ house seasoned chips and salad

Beer Battered Flathead 20.0  
w/ house seasoned chips and salad

Golden Crumbed Lamb Cutlets  
Two 23.5 Three 28.0  
w/ house seasoned chips and salad  
*Recommended Wine Selection - Philip Shaw "The Conductor" Merlot or Knappstein "Beaumont" Cab/Merlot*

Beef Nachos 19.0  
w/ premium beef mince, corn chips, mozzarella, sour cream, blackened corn salsa, avocado

Cajun Chicken Burger 17.0  
w/ seared chicken, Swiss cheese, roquette, tomato, cucumber, sweet chilli, mint yoghurt w chips

Chicken Schnitzel Burger 15.0  
w/ bacon, cheese, cos lettuce, avocado and herbed mayonnaise w house seasoned chips

Spiced Pulled Pork Burger 16.5  
Lemon and herb slaw, coriander and smoked Paprika sauce, served w house seasoned chips

Rump Steak 30.0  
300g Grasslands beef served w house seasoned chips and salad or potato and greens  
*Recommended Wine Selection - St Hallett "Gamekeepers" Cab/ Sauv Or St Hallett "Black Clay" Shiraz*

# A LA CARTE

Fish of the Day (GF) *See Blackboard*  
w/ lemon and herb butter\*  
*Recommended Wine Selection - Coriole Chenin Blanc or Innocent Bystander Pinot Gris*

Crispy Skin Huon Salmon (GF) 25.0  
w/ creme fraiche and preserved lemon\*  
*Recommended Wine Selection - Kapuka Sauv/Blanc or Josef Chromy "Pepik" Pinot Noir*

Chicken Supreme (GF) 26.0  
Stuffed w/ spinach, pine nuts and sundried tomato, topped w Hollandaise\*  
*Recommended Wine Selection - Sandalford Estate Verdelho*

\*Above served with potato of the day and greens or chips and salad

Crispy Skin Pork Belly (GF) 28.0  
w/ apple balsamic, roquette, prosciutto & rockmelon salad  
*Recommended Wine Selection - Coriole Chenin Blanc*

Roast Lamb Rump 30.0  
w/ Mediterranean couscous, blistered cherry truss tomatoes, sauteed greens and salsa verde  
*Recommended Wine Selection - Philip Shaw "The Conductor" Merlot*

Vegetarian Stir Fry 18.0  
w/ Hokkien noodles, Asian style vegetables in sweet soy sauce  
Add chicken or prawns 6.0  
*Recommended Wine Selection - Sandalford Estate Verdelho*

Chilli Prawn Linguine 22.0  
w/ chilli, garlic, roquette and Joseph's olive oil  
*Recommended Wine Selection - Tatachilla Pinot Grigio*

Beef Rib Eye 42.0  
400g scotch fillet on the bone w/ creamy mash potato, sauteed green beans, cherry truss tomatoes and Cafe de Paris butter  
*Recommended Wine Selection - Petaluma "100 Line" Coonawarra Cab/Sauv*

# CHEF SUGGESTIONS

Lake Mac Burger 19.0  
Double Wagyu patty, double American cheddar, double bacon, pickled onion and Lake Mac sauce served w house seasoned chips

Pork Ribs (GF) 29.0  
400g rack w/ smoky BBQ glaze, served w house seasoned chips and salad or potato of the day and greens  
*Recommended Wine Selection - Innocent Bystander Pinot Gris or Philip Shaw "The Idiot" Shiraz*

Creamy Garlic Prawns (GF) 25.0  
w/ Jasmine rice (add chilli)  
*Recommended Wine Selection - Innocent Bystander Pinot Gris or Knappstein "Hand Picked" Riesling*

# SAUCES

Gravy	1
Dianne	2
Pepper	2
Mushroom	2
Red Wine Jus	5
Hollandaise	5

# TOPPERS

Parmigiana	5
Creamy Garlic Prawn	6

# KIDS MEALS

(under 12 only) includes an ice-cream for dessert

Chicken Nuggets & hand-cut chips	10
Spaghetti Bolognese	10
Chicken Schnitzel w hand-cut chips	10
Cocktail Fish w hand-cut chips	10

(GF) = already gluten free (GFO) = gluten free option available

### DESSERTS AVAILABLE

Displayed in our dessert fridge

### TEA & COFFEE AVAILABLE

from the Main Bar & Restaurant

## HAVE YOU SEEN OUR FUNCTION ROOM?

The perfect space for your next celebration or conference

**KIDS EAT FREE  
EVERY MONDAY NIGHT**



**HAVING A  
PARTY?**

CELEBRATE WITH US



**TUESDAY**

**\$10 CHICKEN SCHNITZEL NIGHT**  
with free trivia from 7pm



**MEMBERS'**

**HAPPY HOUR**

Monday - Friday 11am - 12pm & 4 - 5pm



**THURSDAY  
BURGER NIGHT**



BOOK A CELEBRATORY LUNCH OR  
DINNER MONDAY - THURSDAY FOR 8 OR  
MORE AND RECEIVE A COMPLIMENTARY  
BOTTLE OF CHAMPAGNE



**LIVE ENTERTAINMENT**

EVERY FRIDAY, SATURDAY & SUNDAY



**WEEKLY MEAT RAFFLES**

FRIDAY FR 6PM // SUNDAY FR 11AM