



# MENU

## STARTERS

<b>Garlic Bread V</b>	7
<i>Toasted with Roasted Garlic Butter</i>	
<i>Add: Cheese +2 or Bacon +2</i>	
<b>Chilli &amp; Salt Squid GF</b>	17
<i>Marinated Fried Squid with Chilli Salt, Rocket, Tomato &amp; Salsa Verde Aioli</i>	
<b>BBQ Bourbon Glazed Chicken Wings GF</b>	17
<i>Fried Wings tossed in BBQ Bourbon Sauce &amp; Chilli Relish</i>	
<b>Seafood Chowder</b>	19
<i>Hot Smoked Ocean Trout &amp; Toasted Turkish Bread</i>	
<b>Fried Basil &amp; Mozzarella Arancini V</b>	17
<i>Spicy Sugo Sauce</i>	
<b>Toasted Panzanella Bread V</b>	16
<i>Toasted Turkish Bread, Heirloom Tomatoes, Buffalo Mozzarella &amp; Basil Infused Sea Salt</i>	
<b>A Grade Natural Sydney Rock Oysters GF</b>	20
<i>½ doz. Served with Salmon Roe &amp; Gin Lime</i>	
<i>Add: Kilpatrick +2</i>	
<b>Seafood Mezze Plate</b>	32
<i>3 Gin &amp; Lime Oysters, Fresh King Prawns, Chargrilled Octopus Salad &amp; Teriyaki Salmon</i>	

## SALADS

<b>Caesar Salad</b>	16
<i>Baby Cos, Crispy Bacon, Toasted Garlic Croutons, Egg &amp; Fresh Parmesan with House Made Caesar Dressing</i>	
<b>Tuscan Salad VGO</b>	17
<i>Cos, Charred Zucchini, Heirloom Tomatoes, Green Olives, Braised Cannellini Beans, Croutons, Parmesan &amp; Confit Garlic Dressing</i>	
<b>Thai Soba Noodle Beef Salad</b>	22
<i>Sautéed Marinated Beef, Chilli Lime Dressing, Asian Slaw, Soba Noodles &amp; Caramelised Cashews</i>	

*Add: Salmon GF +6, Peri Peri Chicken GF +8, Garlic Prawns (6) GF +9*

*Our menu contains allergens and is prepared in a kitchen with nuts, shellfish and gluten. While efforts are taken to accommodate dietary needs, we can't guarantee our food will be allergen free.*

*Are you celebrating?*

*If you wish to supply your own cake a \$1 per person cakeage charge will apply.*

## MAINS

<b>Chicken Schnitzel</b>	22
<i>Seasoned Chips &amp; House Salad or Veg &amp; Mash</i>	
<b>Salt &amp; Pepper Squid GF</b>	28
<i>House Salad, Seasoned Chips &amp; Aioli</i>	
<b>Beer Battered Ling Fillet</b>	27
<i>Seasoned Chips, House Salad &amp; Aioli</i>	
<b>Twice Cooked Portuguese Chicken Breast GF</b>	29
<i>Kipfler Potatoes, Roasted Pumpkin, Asparagus, Pancetta, Eschallots &amp; Salsa Verde Aioli</i>	
<b>Spinach &amp; Ricotta Ravioli V</b>	24
<i>Tossed in Pesto Cream with Roasted Pumpkin, Semi Dried Tomato, Asparagus &amp; Parmesan</i>	
<b>Slow Braised 350g Lamb Shoulder GF</b>	35
<i>Red Wine Braised Lamb Shoulder with Winter Vegetables &amp; Lamb Jus</i>	
<b>Seafood Style Paella Bowl GF</b>	33
<i>Prawns, Squid, Salmon, NZ Mussels, Chorizo with a Saffron Prawn Tomato Broth &amp; Jasmine Rice</i>	
<b>Prawn &amp; Pancetta Linguini</b>	30
<i>Sautéed Prawns, Pancetta, Chilli, Blistered Tomatoes, Peas, Herb Butter &amp; Parmesan</i>	
<b>Grilled Salt Water Barramundi</b>	29
<i>Fried Crushed Kipfler Potatoes, Chilli Lime Aioli &amp; Thai Salad</i>	
<b>Hot Seafood Plate</b>	55
<i>6 Kilpatrick Oysters, Battered Ling, Grilled Salmon, Garlic Prawns, Fried Squid, Chips, Salad &amp; Condiments</i>	

## GRILLED

*Served with Seasoned Chips & House Salad or Mash & Veg*

<b>200g Rump GF</b>	28
<i>Riverine Region, Grass Fed</i>	
<b>250g Sirloin GF</b>	32
<i>Riverine Region, Grain Fed</i>	
<b>350g Aged Rib Eye GF</b>	41
<i>Darling Downs, Grain Fed</i>	
<b>500g T-Bone GF</b>	39
<i>Hunter Valley, Grain Fed</i>	

## BURGERS

*Served on Brioche Buns with Seasoned Chips*

*Add: Sweet Potato Wedges GF V +3*

*Add: Gluten Free Burger Bun GF V +1*

<b>Lake Mac Burger</b>	23
<i>Double Wagyu Pattie, Bacon, Cheese, Pickles, Onion &amp; Pippi's Special Sauce</i>	
<b>Angus Beef Burger</b>	20
<i>Grilled Angus Pattie, Lettuce, Cheese, Tomato, Bacon &amp; Mustard Aioli</i>	
<b>Peri Peri Grilled Chicken Burger</b>	21
<i>Grilled Peri Peri Chicken Breast, Rocket, Fried Onion Rings, Charred Corn Slaw &amp; Chipotle Aioli</i>	
<b>Veggie Burger V, VGO</b>	19
<i>Plant Based Pattie, Lettuce, Tomato, Onion, Cheese, Tomato Relish &amp; Mayonaise</i>	

## SAUCES & TOPPERS

*All Sauces are Gluten Free*

<b>Gravy, Diane, Peppercorn, Creamy Mushroom, Béarnaise</b>	2.5
<i>Add to any Steak or Schnitzel</i>	
<b>Parmigiana GF</b>	5
<i>Napoli Sauce, Double Smoked Ham topped with Melted Cheese</i>	
<b>Garlic Prawns GF</b>	9
<i>Sautéed Prawns tossed in Garlic Cream Sauce</i>	

## SIDES

<b>Steamed Vegetables GF V</b>	6
<b>Seasoned Chips &amp; Aioli GF V</b>	8
<b>Sweet Potato Wedges, Sweet Chilli &amp; Sour Cream GF V</b>	13
<b>Tossed Garden Salad GF V</b>	6

## KIDS

<b>Sausages, Mash &amp; Veg GF</b>	11
<b>Chicken Nuggets, Chips &amp; Salad</b>	11
<b>Cheeseburger &amp; Chips</b>	11
<b>Linguini, Tomato Sauce &amp; Cheese V</b>	11
<b>Chicken Schnitzel, Chips &amp; Salad Add: Parmi Topper +2</b>	11
<b>Fish &amp; Chips</b>	11