

MENU

STARTERS

Garlic Bread V	6.5
<i>Toasted with Roasted Garlic Butter</i> Add: Cheese +2 or Bacon +2	
Chilli & Salt Baby Squid GF	16
<i>Marinated Fried Squid with Chili Salt, Rocket, Tomato & Salsa Verdi Aioli</i>	
Peri Peri Chicken Wings GF	15
<i>Slow Roasted Marinated Wings with Lime Aioli</i>	
Smoked Rainbow Trout Pate	17
<i>Toasted Bread, Capers & Preserved Lemon Dressing</i>	
Ceviche of Kingfish	18
<i>Lime & Gin Infused Kingfish, Avocado Mousse, Radish & Katsuobushi Flakes</i>	
Toasted Panzanella Bread VGO	14
<i>Toasted Turkish, Heirloom Tomatoes, Buffalo Mozzarella, Basil Infused Sea Salt</i>	
Natural A Grade Natural Rock Oysters GF	18
<i>½ doz. Served with Salmon Roe & Lime</i> Add: Kilpatrick +1	

SALADS

Caesar Salad	15
<i>Baby Cos, Crispy Bacon, Toasted Garlic Croutons, Egg & Fresh Parmesan with Housemade Caesar Dressing</i>	
Tuscan Salad GF, VGO	16
<i>Baby Cos, Charred Zucchini, Heirloom Tomatoes, Green Olives, Braised Cannellini Beans, Croutons, Parmesan & Confit Garlic Dressing</i>	
Chilli & Lime Beef Salad	18
<i>Sautéed Marinated Beef, Thai Dressing, Asian Style Vegetables & Caramelised Cashews</i> Add: Salmon GF +6, Peri Peri Chicken +6, Garlic Prawns (6) GF +8	

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

Chicken Schnitzel	20
<i>Seasoned Chips & House Salad or Veg & Mash</i>	
Salt & Pepper Squid GF	25
<i>Garden Salad, Seasoned Chips & Garlic Aioli</i>	
Beer Battered Ling Fillet	25
<i>House Salad, Seasoned Chips & Garlic Aioli</i>	
Twice Cooked Portuguese Chicken Breast	25
<i>Warm Salad of Potato, Red Onion, Asparagus, Pancetta & Herb Crème Fraîche</i>	
Spinach & Ricotta Ravioli V	20
<i>Ravioli tossed in Pesto Cream with Roasted Pumpkin, Semi Dried Tomato, Asparagus & Parmesan</i>	

FRESH SEAFOOD

Fresh Tassie Salmon Fillet	29
<i>Pan Fried Salmon, Seafood Velouté with Baby Clams, Fennel & Shallot Salad</i>	
Prawn & Pancetta Linguine	28
<i>Sautéed Prawns, Pancetta, Chilli, Blistered Tomatoes, Peas, Herb Butter & Parmesan</i>	
Grilled Saltwater Barramundi	29
<i>Fried Crushed Kipfler Potatoes, Chilli Lime Aioli & Thai Vegetable Salad</i>	
Thai Chilli Coconut Prawns GF	29
<i>Sautéed Prawns, Light Coconut Sauce, Bok Choy & Steamed Spiced Jasmine Rice</i>	
Cold Seafood Plate GF	37
<i>½ doz. Natural Oysters, King Prawns, Blue Swimmer Crab, Smoked Trout & Condiments</i>	
Hot Seafood Plate	49
<i>½ doz. Kilpatrick Oysters, Battered Ling, Grilled Salmon, Garlic Prawns, Fried Squid, Chips, Salad & Condiments</i>	

GRILLED

<i>Served with Seasoned Chips & House Salad or Mash & Veg</i>	
250g Rump GF	26
<i>Riverine Region, Grass Fed</i>	
300g Sirloin GF	30
<i>Riverine Region, Grain Fed</i>	
350g Aged Rib Eye GF	35
<i>Darling Downs, Grain Fed</i>	
500g T-Bone GF	36
<i>Hunter Valley, Grain Fed</i>	

BURGERS

<i>Served on Brioche Buns with Seasoned Chips</i>	
Lake Mac	21
<i>Double Wagyu Pattie, Bacon, Cheese, Pickles, Onion & Pippi's Special Sauce</i>	
Angus Beef	17
<i>Grilled Angus Pattie, Lettuce, Cheese, Tomato, Bacon & Mustard Aioli</i>	
Southern Fried Chicken	18
<i>Fried Chicken Breast, Lettuce, Slaw, Mayo, Avocado & Chipotle Aioli</i>	
Veggie V, VGO	17
<i>Plant Based Burger Pattie, Lettuce, Tomato, Avocado, Chimchurri Aioli & Cheese</i> Add: Sweet Potato Wedges GF V +3 Add: Gluten Free Burger Bun GF V +1	

SAUCES & TOPPERS

<i>All Sauces are Gluten Free</i>	
Gravy, Diane, Peppercorn, Creamy Mushroom, Béarnaise	2.5
<i>Add to any Steak or Schnitzel</i>	
Parmigiana GF	5
<i>Napoli Sauce, Double Smoked Ham topped with Melted Cheese</i>	
Garlic Prawns GF	8
<i>Sautéed Prawns tossed in Garlic Cream Sauce</i>	

SIDES

Steamed Vegetables GF V	6
Seasoned Chips & Aioli GF V	6
Sweet Potato Wedges, Sweet Chilli & Sour Cream GF V	11
Tossed Garden Salad GF V	6

KIDS

Sausages, Mash & Veg GF	11
Chicken Nuggets, Chips & Salad	11
Cheeseburger & Fries	11
Linguine, Tomato Sauce & Cheese V	11
Grilled Steak, Mash & Veg GF	11
Fish & Chips	11