

food menu

to share.

Garlic Bread <small>VE</small>	9
<i>Toasted with roasted garlic butter Add cheese +2 or bacon +2</i>	
Veggie Tapas <small>VE, GF</small>	17
<i>Vine leaves braised with rice, roasted cauliflower, hummus, & candied pistachio</i>	
Southern Fried Wings <small>GF</small>	18
<i>Buffalo hot sauce, fried onions & pickles</i>	
Prawn & Mango Bruschetta	16
<i>Crystal Bay prawns, mango, spicy mayo, rocket & sea salt</i>	
A Grade Natural Sydney Rock Oysters <small>GF</small>	23
<i>½ doz. served with seaweed salad & Mignonette sauce Add kilpatrick +2</i>	
Charred Octopus Salad <small>GF</small>	18
<i>Citrus salad, pine nuts, feta & green olives</i>	
Ceviche Of Kingfish <small>GF</small>	19
<i>Avocado mousse, radish, caper & citrus gin dressing</i>	
Seared Scallops <small>GF</small>	22
<i>Cauliflower purée, basil oil, bisque cream & pancetta</i>	

seafood.

Spanner Crab Spaghetti	34
<i>Picked crab, shellfish cream, green chilli & grana</i>	
Prawn & Pancetta Linguine	31
<i>Sautéed prawns, pancetta, chilli, blistered tomatoes, peas, herb butter & parmesan</i>	
Grilled Salt Water Barramundi	33
<i>Fried crushed kipfler potatoes, chilli lime aioli & Thai salad</i>	
Cold Seafood Plate <small>GF</small>	36
<i>Cold smoked Tassie salmon, blue swimmer crab, king prawns, Sydney rock oysters, cocktail sauce & lime</i>	
Fried Seafood Plate	38
<i>Salt & pepper squid, salt & pepper prawns, battered ling, fried whitebait, salad, seasoned chips & aioli</i>	
Grilled Seafood Plate <small>GF</small>	48
<i>Garlic roasted prawns, Moreton Bay bug, Tassie salmon, grilled scallops, salad, seasoned chips & condiments</i>	

can't choose?

Combine all three seafood plates for \$110

mains.

Chicken Schnitzel	23
<i>Seasoned chips & house salad or veg & mash</i>	
Chicken Parmigiana	28
<i>Seasoned chips & house salad or veg & mash</i>	
Salt & Pepper Squid <small>GF</small>	28
<i>Seasoned chips, house salad & garlic aioli</i>	
Beer Battered Ling Fillet	27
<i>Seasoned chips, house salad & aioli</i>	
Confit Duck Maryland	30
<i>Pan fried gnocchi, wild mushroom, green peas & red wine</i>	
Spinach & Ricotta Ravioli <small>v</small>	26
<i>Tossed in pesto cream with roasted pumpkin, semi-dried tomato, asparagus & parmesan</i>	
Chargrilled Lamb Loin <small>GF</small>	32
<i>Green pea purée, fondant potato, rosemary scented jus</i>	

steak.

<i>Served with seasoned chips & house salad or mash & veg</i>	
250g Rump <small>GFO</small>	29
<i>Grass fed marble 2+, Riverine region</i>	
300g Sirloin <small>GFO</small>	36
<i>Grain fed, Upper Hunter region</i>	
350g Scotch Fillet <small>GFO</small>	46
<i>Grainge Angus beef 120 day grain fed, Gippsland region</i>	

burgers.

<i>All burgers are served on brioche buns with seasoned chips</i>	
Lake Mac Burger	24
<i>Double Wagyu patty, bacon, cheese, pickles, onion & Pippi's special sauce</i>	
Angus Beef Burger	22
<i>Grilled Angus patty, lettuce, cheese, tomato, bacon, beetroot & mustard relish</i>	
Korean Fried Chicken Burger	22
<i>Fried chicken, kimchi, kewpie mayo, slaw & cucumber</i>	
Veggie Burger <small>v, VGO</small>	22
<i>Plant based patty, lettuce, tomato, grilled mushroom & vegan aioli</i>	
<i>add on</i>	
Sweet Potato Fries <small>v</small>	3
Gluten Free Burger Bun <small>GF, V</small>	2

salad.

Caesar Salad	17
<i>Baby cos, crispy bacon, toasted garlic croutons, egg, fresh parmesan & house made Caesar dressing</i>	
Quinoa Poke Bowl <small>GF, VG</small>	18
<i>Orange scented quinoa, pineapple & ginger salsa, avocado, roasted peppers, edamame, spinach, cucumber, carrot & citrus dressing</i>	
Thai Soba Noodle Salad	18
<i>Soy poached soba noodles, chilli lime dressing, Asian style vegetables, fried shallots & caramelised cashews</i>	
Classic Salad <small>GF, VG</small>	18
<i>Mesclun leaves, heirloom tomatoes, cucumber, olives, capsicum, red onion & red wine vinaigrette</i>	
Grilled Haloumi	8
Poached Salmon <small>GF</small>	6
Marinated Grilled Chicken <small>GF</small>	8
Roasted Garlic Prawns (6) <small>GF</small>	9
Thai Beef Strips	8

add ons

sides.

Sauces	2.5
<i>Gravy, Diane, peppercorn, creamy mushroom, béarnaise</i>	
Creamy Garlic Prawns <small>GF</small>	10
<i>Add to any main meal</i>	
Steamed Vegetables <small>GF, V</small>	7
Seasoned Chips & Aioli <small>GFO, V</small>	9
Sweet Potato Fries <small>v</small>	13
<i>Sweet chilli & sour cream</i>	
Tossed Garden Salad <small>GF, V</small>	7

kids.

Sausages, Mash & Veg <small>GF</small>	12
Chicken Nuggets, Chips & Salad	12
Cheeseburger & Chips	12
Linguine, Tomato Sauce & Cheese <small>v</small>	12
Chicken Schnitzel, Chips & Salad	12
<i>Add parmi topper +2</i>	
Fish & Chips	12

dessert.

Available on request.	
<i>Speak to our friendly staff for today's options.</i>	
Celebrating?	
<i>If you wish to supply your own cake a \$1 per person cakeage charge will apply</i>	

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.

V - VEGETARIAN | VGO - VEGAN OPTION | VG - VEGAN
GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION