



Trading Hours

LUNCH: 12PM - 2:30PM | DINNER: 5PM - 8:30PM ALL DAY DINING ON WEEKENDS 12PM - 8.30PM

starters.	Garlic Bread vg Toasted with garlic butter Add cheese +2 or bacon +2	9
	Trio Of Bao Buns Crispy pork, salt & pepper prawn, pulled spicy brisket	19
	Fried Chicken Wings Sticky soy & sesame glaze, crispy onions & lime aioli	19
	Prawn & Pear Bruschetta Crystal Bay prawns, pear, fennel, rocket & black pepper aioli	18
	A Grade Natural Sydney Rock Oysters GFO 1/2 doz. served with ponzu, wasabi & seaweed salad Add kilpatrick +2	23
	Burrata V, GFO Smoked baby beets, pickled mustard seeds, capers & grilled sourdough	20
	Seared Scallops GF Smoked eggplant purée, Labne & chilli oil	24
	Stuffed Roasted Mushroom VG Cashews, spinach, tomato salsa, buckwheat & balsamic reduction	18
seafood	Pan Fried Squid & Chorizo Risotto GF Kalamata olives, buttered leek, parsley, fennel & tomato butter	32
	Prawn & Pancetta Linguine Sautéed prawns, garlic, chilli, blistered tomatoes, peas, herb butter & parmesan	32
	Grilled Saltwater Barramundi Fried crushed kipfler potatoes, Thai salad & chilli lime aioli	35
	Cold Seafood Plate GFO Cold smoked Tassie salmon, smoked ocean trout pate, charred sourdough, king prawns, Sydney rock oysters, cocktail sauce & lime	36
	Fried Seafood Plate Salt & pepper squid, salt & pepper prawns, battered ling, fried whitebait, salad, seasoned chips & aioli	39
	Grilled Seafood Plate GF Garlic roasted prawns, Moreton Bay bug, Tassie salmon, grilled scallops, salad, seasoned chips & condiments	49
	can't choose? Combine all three seafood plates for \$115	

3	Chicken Schnitzel Seasoned chips & house salad or mash & veg	24
mains.	Chicken Parmigiana Seasoned chips & house salad or mash & veg	28
•	Salt & Pepper Squid GF Seasoned chips, house salad & aioli	28
	Battered Ling Fillet Seasoned chips, house salad & aioli	28
	Lamb Ragu Pappardelle Mushrooms, cherry tomatoes, spinach & lemon pangrattato	32
	Spinach & Ricotta Ravioli V Tossed in pesto cream with roasted pumpkin, semi-dried tomato, asparagus & parmesan	28
	Braised Lamb Shank GF Creamy mash, buttered brussels sprouts, toasted hazelnuts & red wine jus	34
	Vegetable Miso Stack vG Panfried eggplant & pumpkin stacked with tofu & miso glaze	28
<u>~</u>	Served with seasoned chips & house salad or mash & veg	
grilled.	250g Rump GFO Grass fed marble 2+, Riverine region	29
٩	300g Sirloin GFO Grain fed, Upper Hunter region	36
	350g Ribeye GFO Grainge Angus beef 120 day grain fed, Gippsland region	46
salads.	Caesar Salad Baby cos, crispy bacon, toasted garlic croutons, egg, fresh parmesan & house made Caesar dressing	17
ds.	Poke Bowl vG, GF Orange scented wild rice, avocado, roasted peppers, edamame, cucumber, carrot & green goddess dressing	18
	Thai Soba Noodle Salad Soy poached soba noodles, Asian style vegetables, fried shallots, caramelised cashews & chilli lime dressing	18
	Classic Salad VG, GF Mesclun leaves, heirloom tomatoes, cucumber, olives, red onion & red wine vinaigrette	18
Suo pp	Grilled Haloumi V, GF Poached Salmon GF Marinated Grilled Chicken GF Roasted Garlic Prawns (6) GF Thai Beef Strips	8 6 8 9 8

burgers.	
sides.	

burgers.	Lake Mac Burger Double Wagyu patty, bacon, cheese, pickles, onion & Pippi's special sauce Angus Beef Burger Grilled Angus patty, lettuce, cheese, tomato, bacon, beetroot & spicy mustard relish Fried Chicken Burger Spicy fried chicken, lettuce, slaw, onion rings & aioli Veggie Burger VG, GFO Potato bun, plant based patty, rocket, cucumber, tomato relish, roasted eggplant & vegan aioli Swap For Sweet Potato Fries V Gluten Free Burger Bun GF, V	24 22 22 22 3 2
sides	Sauces GF Gravy, Diane, peppercorn, creamy mushroom, bèarnaise Creamy Garlic Prawns GF	2.5
	Add to any main meal Steamed Vegetables GF, V	7
	Seasoned Chips & Aioli GFO, V Sweet Potato Fries V Sweet chilli & sour cream	9 13
_	Tossed Garden Salad GF, V	12
<u>G</u>	Sausages, Mash & Veg GF Chicken Nuggets, Chips & Salad	12
S	Cheeseburger & Chips	12
	Linguine, Tomato Sauce & Cheese V	12
	Chicken Schnitzel, Chips & Salad Add parmi topper +2	12
	Fish & Chips	12

Available On Request

Check out our display fridge or speak to our friendly staff for today's options

Celebrating?

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