# **STARTERS**

<b>Garlic Bread</b> V Toasted with Roasted Garlic Butter Add: <b>Cheese +2</b> or <b>Bacon +2</b>	6
<b>Salt &amp; Pepper Squid</b> GF Served with Tomato Rocket Salad & Aioli	16
<b>Duck Spring Rolls</b> Served with Soy Glaze & Asian Slaw	14
<b>Spicy BBQ Chicken Wings</b> GF Charred Corn Slaw & Chilli BBQ Sauce	14
<b>Bruschetta</b> V VGO Toasted Sour Dough, Cherry Tomatoes, Danish Feta & Red Wine Glaze	14
1/2 doz. Natural Sydney Rock Oysters GF Served with Lime & Seaweed Salad Add: Kilpatrick +1	18

MENU

## SALADS

<b>Chilli &amp; Lime Beef Salad</b> Soy, Chilli, Lime Dressed Beef with Asian Style Vegetables, & Caramelised Cashews	18
<b>Caesar Salad</b> Baby Cos, Crispy Bacon, Toasted Garlic Croutons, Egg & Fresh Parmesan with Housemade Caesar Dressing	15
<b>Roasted Beets &amp; Quinoa Salad</b> GF V VGO Cos, Rocket, Semi Dried Tomato, Charred Corn, Quinoa, Asparagus, Danish Feta, Pecans, Golden Beets with a Lemon Olive Oil Dressing	15
Add: Salmon GF +6, Popcorn Chicken +6, Garlic Prawns 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.

# **CLASSICS**

<b>Chicken Schnitzel</b> Seasoned Chips & House Salad or Veg & Mash	19
Salt & Pepper Squid GF Seasoned Chips, House Salad & Aioli	23
Beer Battered Ling Fillet Seasoned Chips, House Salad & Aioli	21
<b>Roasted Pumpkin &amp; Leek Risotto</b> V VGO Asparagus, Spinach, Roasted Butternut Pumpkin, & Parmesan	18
FRESH SEAFOOD	

<b>Tasmanian Salmon</b> GF Salad of Confit Potato, Asparagus, Snow Peas, Heirloom Tomatoes, Crème Fraîche Dressing & Watercress	27
<b>Linguini Chilli &amp; Garlic Prawns</b> Sautéed Prawns with Chilli & Garlic, Bisque Cream & Spinach	28
<b>Grilled Salt Water Barramundi</b> GF Seasoned Chips, House Salad & Chilli Lime Sauce	28
<b>Thai Chilli Coconut Prawns</b> <i>GF</i> Sautéed Prawns, Light Coconut Sauce, Steamed Jasmine <i>Rice with Toasted Coconut Salad</i>	29
<b>Chilled Seafood Plate</b> <i>GF</i> Chilled Prawns, ½ doz. Sydney Rock Oysters Natural, Smoked Salmon, Blue Swimmer Crab, Salad & Sauces	38
Hot Seafood Plate Grilled Salmon, Battered Ling Fillet, Garlic Prawns, ½ doz. Sydney Rock Oysters Kilpatrick, Salt & Pepper Squid with Chips, Salad & Sauces	47
GRILLED	
Served with Seasoned Chips & House Salad or Mash & Veg	
250g Rumn GE	25

<b>250g Rump</b> GF Riverine Region, Grass Fed	25
<b>300g Sirloin</b> GF Riverine Region, Grain Fed	30
<b>350g Aged Rib Eye</b> GF Darling Downs, Grain Fed	35
<b>500g T-Bone</b> GF Hunter Valley, Grain Fed	36

**BURGERS** 

Served on Brioc

Lake Mac Burge Double Wagyu Housemade Spe

Angus Burger Grilled Angus Po American BBQ

**Spicy Fried Chi** Fried Chicken Bi

Veg Mex Burger Sweet Potato, Q Guacamole, Sal

Add: Sweet Potato Wedges GF V +3

All Sauces are G

Gravy, Diane, P

Add to any Stea

Parmigiana GF Napoli Sauce, D Cheese

Garlic Prawns Sautéed Prawn

# SIDES

**Steamed Veget Seasoned Chip** Sweet Potato V House Garden

### **KIDS**

Bangers, Mash & Veg GF	11
Chicken Nuggets, Chips & Salad	11
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Cheeseburger & Chips	11
Linguini, Napoli Sauce & Cheese V	11
Grilled Steak, Mash & Veg GF	11
Fish & Chips	11
rish & emps	

che Buns with Seasoned Chips	
<b>ger</b> Pattie, Bacon, Cheese, Pickles, Onion & pecial Sauce	21
Pattie, Cheese, Shredded Cos, Tomato, Bacon, sauce	17
<b>icken Burger</b> Breast, Lettuce, Slaw, Mayo, Avocado & Sriracha	18
er V VGO Quinoa & Corn Pattie, Lettuce, Tomato, Ilsa & Corn Chips	16

## **SAUCES & TOPPERS**

Gluten Free		
Peppercorn, Creamy Mushroom, Béarnaise		
ik or Schnitzel Double Smoked Ham topped with Melted	5	
GF	8	

1S	tossed	in	Garlic	Cream	Sauce

tables GF V	6
ps & Aioli GF V	6
Wedges, Sour Cream & Sweet Chilli GF V	11
Salad GFV	6