

WHAT'S COOKING.



MONDAY PARMA NIGHT
*\$20 WITH A POT OF BEER OR
GLASS OF WINE*



FRIDAY NIGHT PIZZA
*ON THE DECK
STARTING FROM \$7*



WEDNESDAY & SUNDAY
STEAK NIGHT
*\$27 WITH A POT OF BEER OR
A GLASS OF WINE*



SATURDAY LUNCH BURGERS
*\$15 WITH A POT OF BEER OR A GLASS
OF WINE PLUS A \$1 KENO BET*

ENTREE & LIGHT OPTIONS.

IT IS RECOMMENDED THAT ONE ORDER BE PLACED PER TABLE, AS THIS WILL ENSURE ALL MEALS ARE COOKED AND SERVED AT THE SAME TIME.

SOUP OF THE DAY 7

GARLIC COB LOAF 9

FRESH OYSTERS

1/2 DOZEN **DOZEN**

Natural (GF) 18 33

Kilpatrick 19 35

**STEAMED PRAWN &
CHIVE DUMPLINGS** 16

House made Asian dressing

GRILLED SAGANAKI 16

fig compote & grilled lemon

**ROASTED BRUSSEL
SPROUTS, CRUMBED
CAULIFLOWER &
MIXED NUTS** 18

*white bean & garlic puree & baby carrot
hummus (V, VGN)*

**MANCHEGO CHEESE &
CHORIZO CROQUETTES** 18

chipotle dipping sauce

PAN-FRIED CALAMARI 18

*mango cheeks, Asian salad, fresh herbs
& Nahm Jim sauce (GF)*

RABAS DE MAR 18

*Spanish styled dusted calamari, herb &
vermouth mayo*

**BAKED HARVEY BAY
SCALLOPS** 19

sage & cucumber butter (GF)

**PRAWN & AVOCADO
SALAD** 19

*iceberg lettuce, Marie rose sauce &
grilled lemon (GF, VO)*

**KOREAN SEAFOOD
PANCAKE** 19

crispy chicken & spicy sauce

**CHAR-GRILLED
ASPARAGUS SPEARS** 20

*baby king brown mushrooms, truffle oil
lime, coriander & capsicum salad (GF,
VGN)*

**SHARING BOARD -
IDEAL FOR TWO** 50

*selection of cured meats, grilled tiger
prawns, natural oysters, smoked salmon,
Persian feta, grilled asparagus,
saganaki cheese & grilled lamb cutlets*

(V) Vegetarian / (VO) Vegetarian Option / (VGN) Vegan / (VGO) Vegan Option / (GF) Gluten Free

Please inform our friendly staff of any dietary requirements

MAINS.

IT IS RECOMMENDED THAT ONE ORDER BE PLACED PER TABLE, AS THIS WILL ENSURE ALL MEALS ARE COOKED AND SERVED AT THE SAME TIME.

BEEF & BACON HAMBURGER 19

crisp cos, tomato, cheddar cheese & our own secret sauce

Double up for an extra \$5

GRILLED CHICKEN BREAST SCHNITZEL 24

chips & salad or potatoes & vegetables

TRADITIONAL OR MEXICAN CHICKEN PARMIGIANA 25

chips & salad or potatoes & vegetables

GRILLED PORK SCHNITZEL 26

chips & salad or potatoes & vegetables (GFO)

TRADITIONAL OR MEXICAN PORK PARMIGIANA 27

chips & salad or potatoes & vegetables (GFO)

SATAY CHICKEN NOODLES 24

corriander, cashews & baby spinach (VO)

ZUCCHINI SPAGHETTI 24

basil, ricotta & a tempura zucchini flower

GRILLED SALMON 27

lemon & lime risotto, watercress mayonnaise

GRILLED BARRAMUNDI 28

roasted kipfler potatoes, baby carrot hummus, asparagus & lemon butter (GF)

CRISPY BATTERED DORY FILLETS 26

garden salad, chips & house made tartar sauce

SPAGHETTI MARINARA EN PAPILOTE 28

mussels, clams, prawns, salmon & calamari pan fried with garlic & thyme in Napoli sauce

SEAFOOD PLATE 38

1/2 dozen fresh oysters, smoked salmon, dusted flounder, grilled tiger prawns, chips & a cos, feta & tomato salad

MUSTARD CRUMBED VEAL 28

sautéed potatoes, grilled sauerkraut & mushroom sauce (GFO)

ANGUS PORTERHOUSE STEAK SANDWICH 24

angry onions, three cheeses, grilled bacon, truffle mayo, lettuce, tomato & capsicum relish

ADD EGG \$1

ADD BEETROOT \$1

SLOW COOKED BEEF BRISKET 20

18 hour slow cooked brisket, charcoal bun, chipotle sauce & summer slaw

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GRILL.

KANGAROO FILLET 27

*roasted pumpkin & potato mash,
sunflower & macadamia crumble with a
baby beetroot mayonnaise (GF)*

EYE FILLET Tournedos 39

*bacon mousse, buttered garlic croûton
with truffle & Madeira sauce*

PORK CUTLET 250GM 29

SCOTCH 250GM 33

PORTERHOUSE 300GM 37

RIBEYE 350GM 39

FILET MIGNON 200GM 39

SAUCES AVAILABLE (ALL GF)

PEPPER SAUCE

GARLIC BUTTER

CREAMY MUSHROOM

BEEF GRAVY

ADD A STEAK TOPPER FOR \$8

GRILLED ASPARAGUS

SEAFOOD MORNAY

PANKO PRAWNS

SIDES.

BASKET OF CHIPS 7

WEDGES 9

sour cream & sweet chilli sauce

CURLY CHILLI FRIES 8

POTATO & VEGETABLES 9

GREEK SALAD 9

DESSERT.

PLEASE MAKE A SELECTION 9.50
**FROM OUR WIDE RANGE OF
CAKES IN THE DISPLAY
FRIDGE**

**ADDITIONAL SERVE OF
ICE CREAM** 2

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LITTLE SOLDIERS.

ALL \$14, SERVED WITH A JUICE OR SOFT DRINK AND VANILLA ICE CREAM
MUST BE UNDER 12 Y.O

ROAST OF THE DAY

FISH AND CHIPS

PASTA BOLOGNAISE

**STIR FRIED VEGETABLE
NOODLES**

MINI PARMA & CHIPS

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