

OUR KITCHEN IS OPEN  
MONDAY - SUNDAY  
LUNCH 12 - 2:30PM  
DINNER 6 - 8:30PM



PLEASE ORDER  
AT THE FRONT BAR

## STARTERS

SOUP OF THE DAY	\$7	CRISPY MARINATED BABY SQUID TENTACLES <i>WITH SWEET CHILLI SAUCE</i>	\$10
GARLIC & PARMESAN PITA BREAD 10" <sup>(V)</sup>	\$6		
OLIVES AND SEEDED BARK <sup>(V)</sup>	\$10	SEASONED WEDGES <i>WITH LIGHT SOUR CREAM &amp; SWEET CHILLI SAUCE</i>	\$10
BRUSCHETTA (2) <sup>(V)</sup>	\$10		

## MAINS

### FROM THE GRILL

350GR RUMP STEAK <sup>(GF)</sup>	\$30
300GR PORTERHOUSE STEAK <sup>(GF)</sup>	\$34
250GR SCOTCH FILLET <sup>(GF)</sup>	\$36

### POULTRY

GRILLED CHICKEN BREAST FILLET <sup>(GF)</sup>	\$19
CHICKEN ASPARAGUS <i>GRILLED FILLET TOPPED WITH LIGHT SOUR CREAM, ASPARAGUS &amp; TASTY GRILLED CHEESE</i>	\$24
CHICKEN KIEV <i>FILLED WITH GARLIC BUTTER</i>	\$25
WARM CHICKEN SALAD <sup>(GF)</sup> <i>GRILLED MARINATED CHICKEN BREAST WITH SUN-DRIED TOMATOES, OLIVES, FETA CHEESE ON A BED OF MESCLUN MIX DRIZZLED WITH GF BALSAMIC VINAIGRETTE</i>	\$27

### SALAD

MOROCCAN SPICED ROAST VEGETABLE SALAD <sup>(GF, V, VG)</sup> <i>WITH FRIED TOFU AND DRIZZLED WITH OLIVE OIL AND BALSAMIC VINEGAR</i>	\$26
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### SEAFOOD

BUTTERFISH <sup>(GF)</sup> 1PC - \$15, 2PC - \$18, 3PC - \$22 <i>LIGHTLY CRUMBED, BEER BATTERED OR GRILLED</i>	
GRILLED BARRAMUNDI FILLET <i>SERVED WITH HOLLANDAISE SAUCE AND CAPERS</i>	\$24
CALAMARI MEDLEY <i>CRUMBED CALAMARI RINGS, MARINATED BABY SQUID TENTACLES AND SALT AND PEPPER SQUID CURLS, SERVED WITH SWEET CHILLI SAUCE</i>	\$24
SEAFOOD PLATTER <i>CRUMBED, BATTERED OR GRILLED BUTTERFISH, CALAMARI RINGS, PRAWN CUTLETS AND TEMPURA SEAFOOD STICKS</i>	\$27
CREAMY GARLIC PRAWNS & JASMINE RICE	\$28

ALL MEALS SERVED WITH CHIPS (EXCLUDING SALAD MEALS) AND SALAD (OR VEGETABLES ON REQUEST)  
PLEASE NOTIFY OUR STAFF OF ANY FOOD ALLERGIES  
V - VEGETARIAN VG - VEGAN, GF - GLUTEN FREE

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## SCHNITZELS

CHICKEN SCHNITZEL	\$20
BEEF SCHNITZEL	\$21
BARRAMUNDI SCHNITZEL	\$22
VEGAN SCHNITZEL (V, VG)	\$15

## FOR THE KIDS

CHICKEN NUGGETS & CHIPS	\$9
CRUMBED CALAMARI RINGS & CHIPS	\$9
LIGHTLY CRUMBED FISH & CHIPS	\$10
BEEF OR CHICKEN SCHNITZEL WITH GRAVY OR SAUCE & CHIPS	\$12
BOWL OF CHIPS WITH GRAVY OR TOMATO SAUCE	\$6
ICE CREAM WITH CARAMEL, STRAWBERRY OR CHOCOLATE TOPPING AND 100'S & 1000'S	\$5

## SAUCES & TOPPINGS

RICH BROWN GRAVY	\$2
PEPPER SAUCE, DIANNE SAUCE, MUSHROOM SAUCE, HOLLANDAISE SAUCE OR GLUTEN FREE GRAVY	\$3
PARMIGIANA TOPPING	\$4
MEXICAN TOPPING SPICY SALSA, JALAPENOS & GRILLED CHEESE	\$4
KILPATRICK TOPPING BACON, WORCESTERSHIRE SAUCE & CHEESE	\$5
THE STOCKY TOPPING MUSHROOMS, ONION, BACON & CAPSICUM, IN A DEMI-GLACE HICKORY CHIPOTLE SAUCE TOPPED WITH GRILLED TASTY PARMESAN CHEESE	\$6
REEF TOPPING PRAWNS IN A CREAMY GARLIC SAUCE	\$8

## DESSERTS

**NUT SUNDAE**  
WITH CARAMEL, STRAWBERRY  
OR CHOCOLATE TOPPING  
**\$8**

**INDIVIDUAL STICKY DATE  
PUDDING**  
WITH BUTTERSCOTCH  
SAUCE & ICE CREAM  
**\$11**

**SINGLE SERVE PAVLOVA**  
WITH FRUIT, WHIPPED CREAM &  
RASPBERRY COULIS  
**\$11**

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