

APPETISERS

THREE CHEESE ARANCINI (V) | 20

mozzarella, parmesan, smoked cheddar, plant-based aioli, salsa verde

BAKED BRIE (V)(GFA) | 20.5

basil honey and peach compote, crusty bread

ADD GF BREAD | 3.5

PRAWN SKEWERS (GF) | 23.5

prawns, red peppers, rosé sauce, lemon

MISO BRAISED PORK BELLY (GF) | 22

pickled daikon and carrot, pickled cucumber, fried shallots

SOUTHERN FRIED CHICKEN TENDERS | 21

southern comeback sauce, corn relish

SESAME SEARED TUNA (GF) | 23

wakame wombok salad, wasabi kewpie, sesame miso dressing

POTATO SKINS (VE)(GFA) | 18

plant-based chilli con carne, vegan cheese, plant-based sour cream, tomato salsa

TRIO OF DIPS (V)(GFA) | 24

french onion, spicy capsicum, beetroot hommus, toasted garlic pita

TURKISH GARLIC BREAD (VE) | 13

COFFIN BAY OYSTERS (GF) 6 12

natural 28 40

kilpatrick 30 42

(V) vegetarian, (VE) vegan,
(GF) gluten free, (GFA) gluten free available,
★ Yoder smoked with hickory wood

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BOWLS

THAI CHICKEN (GF) | 33

Thai chicken skewers, vermicelli noodles, cucumber, capsicum, cabbage, carrot, oak lettuce, coriander and lime dressing

BURRITO BOWL (VE)(GFA) | 27

white rice, roasted capsicum, pickled red onion, jalapeños, oak lettuce, pico de gallo, guacamole, plant-based chipotle mayo, corn chip crumb, lime

CAESAR SALAD (GFA) | 26

cos lettuce, grated parmesan, poached egg, croutons, bacon, anchovies, Caesar dressing

MAPLE HOMMUS FALAFEL (VE) | 28

maple hommus, falafel, tabouli, charred zucchini, tzatziki

ADD

crispy fried chicken | 8.5
roasted chicken (GF) | 7.5
smoked salmon (GF) | 9
salt and pepper squid | 10
halloumi (V)(GF) | 8
falafel (VE)(GF) | 8

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CLASSICS

SALT AND PEPPER SQUID | 33

chips, salad, lemon, tartare

FISH AND CHIPS (GFA) | 31

tempura battered fish, chips, salad, lemon, tartare

CHICKEN SCHNITZEL | HALF 23 | FULL 28 BEEF SCHNITZEL | HALF 24 | FULL 29 EGGPLANT SCHNITZEL (VE) | 24

chips, salad

SAUCES (GF)

gravy, mushroom, pepper, diane | 3.5
red wine jus | 5

TOPPINGS (GF)

parmigiana | 4
plant-based parmigiana | 4.5
Hawaiian | 4.5
creamy garlic prawn | 12
Kilpatrick | 5

BURGERS

SOUTHERN FRIED CHICKEN | 28

southern fried chicken, slaw, kewpie mayo, fried shallots, BBQ sauce, jack cheese, toasted brioche bun, chips

ROYALE WITH CHEESE (GFA) | 29

double beef patty, American cheese, mustard, ketchup, house pickles, onions, toasted brioche bun, chips

SWEET POTATO (VE)(GFA) | 27

sweet potato rosti, plant-based cheese, spinach, tomato relish, red onion, plant-based aioli, toasted vegan bun, chips

★ STEAK SANDWICH (GFA) | 31

smoked scotch fillet, jack cheese, oak lettuce, tomato relish, BBQ sauce, red onion, tomato, Turkish bread toasted with garlic butter, chips

MAINS

LAMB RACK (GFA) | 47

Mediterranean couscous, blistered cherry tomatoes, feta, salsa verde, sweet potato crisp

PARSLEY AND BASIL CHICKEN BALLOTINE (GF) | 39

pumpkin purée, broccolini, chicken glaze, fried sage

★ STICKY BBQ PORK RIBS (GF) | 39

½ rack hickory smoked pork ribs, hasselback potatoes, slaw, hickory BBQ sauce

BASIL PESTO GNOCCHI (V) | 30

heirloom cherry tomatoes, bocconcini, parmesan, toasted pine nuts, fried basil

ATLANTIC SALMON (GFA) | 40

sweet potato rosti, steamed seasonal greens, dill and horseradish cream sauce, charred lemon, fried kale

MANGO CHICKEN CURRY (GFA) | 33

chicken thigh, mango, green and red capsicum, spices, toasted coconut, naan bread

★ SMOKED PORK CUTLET (GFA) | 37

potato rosti, brussels sprouts, bacon, broccolini, seeded mustard cream

WHOLE ROASTED BUFFALO CAULIFLOWER (VE)(GF) | 30

green goddess hommus, plant-based whipped feta, pickled red onion, fried chickpeas, celery, cucumber

CHILLI PRAWN AND CHORIZO LINGUINE | 36

white wine marinara sauce, prawns, chorizo, fire-roasted capsicum, chilli-charred lemon, fried basil

STEAKS

★ 300G SCOTCH FILLET (GFA) | 49

hasselback potatoes, broccolini, smoked paprika corn ribs, cowboy butter

250G RUMP (GFA) | 39

chips, salad

SAUCES (GF)

gravy, mushroom, pepper, diane | 3.5
red wine jus | 5

TOPPINGS (GF)

creamy garlic prawn | 12

SIDES

CHIPS (VE) | 14

tomato sauce, plant-based aioli

WEDGES (V) | 16

sour cream, sweet chilli

SWEET POTATO FRIES (VE) | 16

tomato relish, plant-based aioli

HASSELBACK POTATOES (V)(GF) | 14

tomato relish, rosemary sea salt

★ ROASTED SEASONAL GREENS (VE)(GFA) | 17

smoked corn purée

CHOPPED GREEN GODDESS SALAD (VE)(GFA) | 15

spinach, spring onion, cabbage, red onion, cucumber, green goddess dressing

★ HOT HONEY CORN RIBS (V)(GF) | 15

chipotle aioli

KIDS

CHILDREN 12 YEARS AND UNDER ONLY

all kids meals are served with corn on the cob

CHICKEN NUGGETS | 14

chips, tomato sauce

CHICKEN OR BEEF SCHNITZEL | 14

chips, tomato sauce

PENNE PASTA (V) | 14

napolitana sauce

SALT & PEPPER SQUID | 14

chips, aioli

CHEESEBURGER | 14

smashed beef patty, cheese, tomato sauce, chips

BATTERED FISH (GFA) | 14

chips, aioli

HAWAIIAN PIZZA (GFA) | 14

tomato sugo, ham, pineapple, mozzarella

KIDS DESSERT

VANILLA ICE CREAM | 4.5

chocolate topping, sprinkles

DESSERTS

CHOCOLATE MARQUIS | 18

freeze-dried raspberry, dulce de leche, hazelnuts

STRAWBERRY CRUMBLE (VE)(GF) | 17

strawberry compote, almond crumble, dairy-free ice cream

BANANA BREAD

CHOC CHIP BLONDIE (V) | 17.5

warm choc chip banana blondie, cream cheese frosting, vanilla ice cream

KEY LIME PIE (GF) | 17

pistachio gelato, pistachio praline, candied lime

SOMETHING SWEET | 17

daily cake special from Urban Desserts

ADD ICE CREAM | 2.5

a \$5 cakeage fee applies when bringing a cake
we will happily supply serving utensils

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