

# APPETISERS

**ARANCINI (V) | 20**

caramelised onion and garlic arancini, truffle aioli, parmesan, French onion cream cheese

**BURRATA (V)(GFA) | 22**

confit garlic flatbread, marinated heirloom cherry tomatoes, fig balsamic

**½ KG MUSSEL POT (GFA) | 23**

Coffin Bay mussels, creamy white wine and garlic sauce, chives, sourdough

**HONEY SOY ROASTED PORK BELLY (GF) | 23**

pickled cucumber, wakame, bean sprouts, honey soy glaze

**TURKISH GARLIC BREAD (VE) | 13**

**★ SMOKED PUMPKIN HOMMUS (V)(GFA) | 15**

dukkah, olive oil, ciabatta

**PANKO TOFU (VE) | 17**

panko crumbed tofu, gochujang mayo

**COFFIN BAY OYSTERS (GF) 6 12**

natural 28 40

kilpatrick 30 42

shallot mignonette 29 41

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

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15% surcharge applies on public holidays.

# BOWLS

## MEDITERRANEAN CHICKEN | 33

lemon and oregano chicken skewers, Mediterranean cous cous, cherry tomatoes, cucumber, pickled red onion, cos lettuce, hommus, tzatziki, parsley, feta

## CAESAR SALAD (GFA) | 27

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

## BURRITO BOWL (VE)(GFA) | 26

white rice, chipotle roasted pumpkin, grilled corn, pickled red onion, cos lettuce, coriander and lime slaw, black beans, avocado crema, paprika lime tortilla chips, jalapeños, charred lime

## MISO MAPLE NOURISH BOWL (VE)(GF) | 28

sesame brown rice, miso maple roasted sweet potato, ginger pickled carrot, broccoli, edamame, crispy shallots, avocado, soy lime dressing, toasted seeds

## ADD

crispy fried chicken | 8.5

roasted chicken (GF) | 7.5

smoked salmon (GF) | 9

salt and pepper squid | 10

halloumi (V)(GF) | 8

salt and pepper tofu (VE)(GFA) | 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

## FRIED CHICKEN | 28

fried chicken, gochujang mayo, pickled onion, slaw, toasted brioche bun, chips

## DOUBLE BEEF & BOURBON (GFA) | 29

double beef patty, bourbon onion jam, sweet pickle relish, American cheese, black garlic aioli, oak lettuce, toasted bun, chips

## PLANT-BASED (VE) | 27

V2 schnitzel, beetroot hummus, oak lettuce, tomato, red onion, plant-based aioli (contains sesame)

## ★ PULLED BRISKET SANDWICH (GFA) | 30

smoked pulled brisket, slaw, hickory BBQ sauce, house pickles, Swiss cheese, toasted garlic Turkish bread

## MAINS

### LAMB RACK (GFA) | 47

thyme honey roasted heirloom carrots, mashed potato, broccolini, red wine jus

### ★ BEEF SHORT RIB (GFA) | 38

smoked beef short rib, hickory BBQ sauce, southern potato salad, paprika smoked corn ribs

### BARBECUE CHICKEN BREAST (GFA) | 39

barbecue marinated chicken, green goddess hommus, balsamic cherry tomatoes, confit kipfler potatoes, broccolini, chicken glaze (contains sesame)

### ATLANTIC SALMON (GFA) | 40

celeriac purée, confit kipfler potatoes, asparagus, lemon and dill cream, fried basil

### ★ SMOKED PORK CUTLET (GFA) | 38

cider braised leek, broccolini, potato rosti, red wine jus

### BUTTER CHICKEN (GFA) | 32

charred chicken thigh, spiced butter chicken sauce, basmati rice, naan

### MUSHROOM GNOCCHI (V) | 30

Swiss mushrooms, onion, garlic, thyme, cream and white wine sauce, parmesan, fried enoki

### ★ BRISKET RAGU PAPPARDELLE | 36

smoked beef brisket, onion, garlic, cherry tomato, pappardelle, rosé sauce, parmesan, fried basil

### TANDOORI CAULIFLOWER (VE)(GF) | 30

tandoori cauliflower florets, lentil dahl, mango chutney, spiced coconut yoghurt, crispy chickpeas, fried cauliflower leaf

## STEAKS

### ★ 300G SCOTCH FILLET (GFA) | 49

truffled potato gratin, charred brussels sprouts, smoked paprika corn ribs, chorizo butter

### 200G EYE FILLET (GF) | 47

chive mash, charred broccolini, whiskey peppercorn sauce, candied shallots

### 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

### CONFIT KIPFLER POTATOES (V)(GF) | 14

seeded mustard aioli, rosemary sea salt

### ROASTED GREENS (VE)(GFA) | 17

asparagus, broccolini, brussels sprouts, celeriac purée, fried kale

### ROASTED PUMPKIN SALAD (V)(GFA) | 15

roasted pumpkin, beetroot hommus, red onion, cos lettuce, rocket, feta, apple cider vinaigrette

## KIDS

### CHILDREN 12 YEARS AND UNDER ONLY

all kids meals are served with corn on the cob

#### CHICKEN NUGGETS | 15

chips, tomato sauce

#### CHICKEN OR BEEF SCHNITZEL | 15

chips, tomato sauce

#### PENNE PASTA (V) | 15

napolitana sauce

#### SALT & PEPPER SQUID | 15

chips, aioli

#### CHEESEBURGER | 15

smashed beef patty, cheese, tomato sauce, chips

#### BATTERED FISH (GFA) | 15

chips, aioli

#### HAWAIIAN PIZZA (GFA) | 15

tomato sugo, ham, pineapple, mozzarella

## KIDS DESSERT

#### VANILLA ICE CREAM | 4.5

chocolate topping, sprinkles

## DESSERTS

#### ESPRESSO CHOC BROWNIE (V) | 18

mascarpone, cocoa, chocolate soil

#### RASPBERRY CHEESECAKE (V)(GF) | 17.5

dark chocolate bark, raspberry coulis

#### CHAI SPICED WHITE CHOCOLATE TART (V)(GF) | 18

poached pear, white chocolate soil

#### STICKY DATE AND PECAN PUDDING (VE)(GF) | 17

coconut caramel, plant-based vanilla ice cream

#### ADD ICE CREAM | 2.5

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

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