

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
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kilpatrick	30	42
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shallot mignonette	29	41
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(V) vegetarian, (VE) vegan,
(GF) gluten free, (GFA) gluten free available,
★ Yoder smoked with hickory wood

Please alert wait staff to any allergies. We take these seriously but cannot guarantee meals without traces of allergens. Items marked GF are prepared with gluten free ingredients but may not be suitable for coeliacs. Please speak to staff for more information.
15% surcharge applies on public holidays.

BOWLS

MEDITERRANEAN CHICKEN (GF) | 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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