



Entrée's & Salads

TOASTED GARLIC BREAD (V)		7.
Add Cheese (V)		1.
SOUP OF THE DAY – see our staff for today's selection		8.
STEAMED PRAWN & GINGER DUMPLINGS		18.
served with chilli soya sauce & coriander garnish		
WARM CHICKEN THAI SALAD		20.
spinach, cucumber, cherry tomatoes, carrot & coriander tossed in a Thai chilli dressing		
GARLIC SCALLOPS (GF)		25.
sautéed plump scallops tossed in a creamy garlic white wine sauce served w. potato mash & wilted spinach		
PACIFIC OYSTERS	½ doz	1 doz
Natural	17.	28.
Kilpatrick	18.	30.
SHARE PLATTER FOR TWO		26.
Panko prawns, calamari rings, BBQ chicken wing dings & pumpkin, spinach & feta Arancini w. petite salad, aioli & sweet chilli		
SALT, PEPPER, CHILLI & LEMON SQUID SALAD (GF)		20.
Served on a lettuce, wild rocket, cherry tomato, cucumber & red onion salad dressed w. lemon & olive oil		
CAESAR SALAD (GF)		20.
Cos lettuce & shaved parmesan cheese tossed in our cheesy dressing. Served w. crispy croutons, bacon, anchovy fillets, poached egg & parsley		
Add grilled chicken tenders		6.
Add salt & pepper squid		8.
Add tiger prawns (6)		10.

FROM THE GRILL

PORTERHOUSE - 280g - ANGUS YP G/FED 32.

SCOTCH FILLET - 300g - GREAT SOUTHERN YG G/FED 36.

PORK LOIN CHOP - 300g - HERB GARLIC MUSTARD MARINATED 24.

CHICKEN BREAST - BUTTERFLIED PERI-PERI SPICED 24.

ATLANTIC SALMON FILLET - 200g - SKIN ON 26.

- Our young prime tender beef steaks are grilled to your liking.
- All items from the grill are served w. steak fries & side salad or roast vegetables & greens

Select one from sauces:

- gluten free rich-brown gravy, green pepper gravy or creamy mushroom gravy
- BBQ, hollandaise Sauce or garlic butter

- **Add tiger prawns skewer (3) 6.**
- **Add fried eggs (2) 3.**

MAINS

PRAWNS, MUSSELS, CHICKEN & CHORIZO PAELLA (GF) 30.

Sautéed prawn cutlets, scallops, mussels, cubed chicken fillets, mild chorizo, Spanish onion, red capsicum, cherry tomatoes, garlic, saffron, paprika & herbs
Simmered in a rich stock w. Arborio rice & white wine

CREAMY GARLIC PRAWNS (GF) 29.

Pan fried prawn cutlets cooked in a creamy wine & cheese sauce.
Served with steamed basmati rice & seasonal greens

ROASTED VEGETABLE & CHICKEN PASTA 25.

Linguini in a creamy grainy mustard sauce w. sautéed chicken, cherry tomato, baby spinach, roasted zucchini, carrot & red capsicum sprinkled w. parmesan

SEAFOOD LINGUINI PROVENCAL 30.

Scallops, prawn cutlets, mussels & tenderized squid strips tossed in a Mediterranean tomato, garlic, spring onion & wine sauce w. baby spinach.
Served w. shaved parmesan cheese on top.

PUMPKIN & RICOTTA RAVIOLI (V) 25.

Gently cooked in a creamy spinach, semi-dried tomato & char-grilled capsicum
Sauce w. a touch of basil pesto & white wine

Mains continued.....

VEGETABLE PENNE ARRABIATA (V) 22.

Broccoli, mushrooms, capsicum, cherry tomato, onion & wild rocket tossed in a rich Tomato basil sauce w. chilli flakes. Served w. shaved parmesan

CURRY OF THE DAY 22.

A mild meat or poultry curry accompanied by a vegetarian Dhal & spinach curry, steamed rice, pappadum & chutney

Please ask service staff for today's selections

DC'S BRAISED LAMB SHANKS (GF) 30.

Two shanks sealed till golden brown, slow cooked in our garlic, onion, fresh herbs, red wine, tomato & root vegetable sauce. Served w. potato mash, steamed greens & caramelized onions

CHICKEN PARMAGIANA 26.

Our crispy panko & herb crumbed chicken breast fillet topped w. a classic Napoli sauce, Virginian ham, mozzarella & tasty cheese gratin. Served w. chips & side salad

LAMB RACK 27.

Rosemary & Dijon rubbed 3 point succulent rack served w. roasted potatoes, Carrots, pumpkin, steamed greens & creamy mushroom gravy

FISH & CHIPS (gfo) 26.

Barramundi fillets beer battered or grilled (gfo), served w. chips, side garden salad, tartare sauce or garlic butter

CARVERY OF THE DAY (gf) 25.

Carvery of the day is served w. roast vegetables & greens

Please ask our staff for today's selection

CATCH OF THE DAY

Please ask our staff or see specials board for today's catch

Sides/Extras

Seasonal vegetable salad w. French dressing 6.

Roast vegetables including potatoes & greens 7.

Bowl of Fries w. aioli & tomato sauce 9.

Boat of hot or cold Sauces *Choose from Grill Section 1.50

Bread roll .50

Desserts

FLOURLESS PEAR RASPBERRY LEMON CAKE (GF) 10.
served w. custard sauce & whipped cream

STICKY DATE PUDDING 10.
served warm w. vanilla ice cream & butter scotch sauce

BAKED APPLE, BERRY & CINNAMON CRUMBLE (GF) 10.
The crunchy crumble includes oats & almonds. Served warm
w. whipped cream & vanilla bean ice cream

LEMON MERINGUE TART 10.
w. berry coulis & whipped cream

HOT CHOCOLATE PUDDING 10.
w. vanilla bean ice cream, cream & chocolate sauce

PASSIONFRUIT CHEESECAKE 10.
w. fresh strawberries, berry coulis & cream

ICE CREAM SUNDAE (GF) 9.
Three scoops of vanilla ice cream topped w. cream, rolled wafer,
chocolate sauce & roasted almonds

- Add a scoop of ice cream from our selection for \$1

Children's Menu 11.50

Battered Barramundi & chips

Fried chicken & chips

Linguini bolognaise

Mini chicken parma & chips

Roast of the day

All children's meals include mains, unlimited soft drink, ice cream trio
& activity pack

SENIORS MENU

2 Courses \$16.50

3 Courses \$20.50

*Please note senior meals are not available on Saturdays

Entrée

Soup of the Day

Garlic Bread (v) ***add cheese \$1.00**

Main

Roast of the day w. roast vegetables, including potatoes & greens (gf)

Fish & chips (fried or grilled) w. salad or roast vegetables

panko calamari rings w. chips & Salad

Chicken parmigiana w. chips & salad

Chicken schnitzel w. chips & salad ***add sauce / gravy \$1.00**

Bangers & mash w. roast vegetables & greens

Linguini bolognaise

Pumpkin & Ricotta Ravioli (v)

Curry of the day - w. steamed rice & roast vegetables

Dessert

Ice cream Trio – vanilla, strawberry & chocolate w. strawberry topping **(GF)**

Fresh fruit salad w. cream & passionfruit coulis **(GF)**

Petite salted caramel cheesecake w. cream & berry compote **(GF)**

Dessert of the day – see staff for details

- **Add a scoop of ice cream from our selection for \$1**