

Lunch & Dinner Menu

Shared & Entrees

<i>1/2 Kilo bucket of Prawns, Rocket, Lemon, Cocktail sauce (GF)</i>	\$38
<i>Roasted Garlic Bread</i>	\$7
<i>3 cheese Bread</i>	\$8
<i>Calamari, dressed Wombok salad, lemon aioli (GF)</i>	\$16/ \$32
<i>Chicken wings (GF-DF)</i>	\$12
<i>Choice of</i>	
<i>Maple & Chipotle (Spicy)</i>	
<i>Honey Soy</i>	
<i>Twice cooked Pork belly w waldorf Salad & caramel Glaze</i>	\$18/\$34

Natural Oysters	\$18	\$36
Kilpatrick	\$19	\$38
Asian style	\$19	\$38

Salads

Caesar , crisp cos lettuce, anchovies, pancetta, shaved parmesan, soft boiled egg ,garlic croutons, ceasar dressing (VG-avail)	\$18
Garden Salad , cucumber tomatoes, red onion, house dressing (DF-VG-V)	\$12
Greek , mesclun, tomatoes, cucumber, capsicum, red onion, feta, olive (V) -(DF-VG AVAIL)	\$16
Classic Waldorf , Mesclun, apples, celery ,grapes, roasted wallnuts,aioli(DF-VG-V)	\$16
<i>Add chicken</i>	\$6
<i>Add Prawns</i>	\$9

Lunch Special 12pm-15pm

BLT , Crispy bacon, cos lettuce, sliced tomato, avocado aioli, tomato relish, Turkish bread, chips	\$16
Steak Sanga , Swiss cheese, Balsamic caramelised onions, lettuce, sliced tomato, horseradish cream, Turkish bread, chips	\$22
Beef Burger , beef Pattie, Swiss cheese, aioli, salad, bourbon bacon jam, burger bun, chips	\$22
Veggie Panini , tomato, eggplant, zucchini, lettuce Fetta, aioli	\$20

Classics

Chicken Parma , chicken schnitzel, herbed Napoli, Shaved Ham, Mozzarella Cheese, dressed salad & chips	\$26
Pete's Beef and Guinness Pie , chips & Salad	\$25
Fish & chips , Battered or Grilled Barramundi, house tartare, lemon, dressed salad, chips	\$28
Margherita Pizza , Napoli, 3 cheese, tomato	\$22
Meat Lovers Pizza , Chicken, Ham, Salami, Napoli, cheese, barbeque Sauce	\$25
Tempura Battered eggplant chips , black vinegar, Chinese caramel, lime(GF-V-VG)	\$14
Curry of the Day	\$26
Risotto of the day	\$28

From the Grill

Porter house (300gm) w mash & seasonal Veg	\$38
Eye fillet 250gms , Roasted Chats, Broccolini	\$42
Chicken breast stuffed w basil, spinach, pinenut served on spiced corn puree, roasted carrots, broccolini.	\$34
Lamb Rump , wild roquette, fetta & walnut salad, roasted wine Tomatoes, mint yoghurt	\$35

SERVED WITH 1 CHOICE OF SAUCE

Peppercorn Creamy Garlic

Red wine Jus Mushroom

Add Prawns \$9

Seafood platter (Market Price)(GF)

Lobster, prawns, mussels, oysters, calamari, barramundi, Morten bay bug, scallops, fries, dressed salad& Sauces

From the Ocean

Bowl of Mussels, light chilli Napoli sauce, served with bread \$25

Seafood Linguini, scallops, prawns, fish, calamari, white wine, garlic, chilli, lemon butter sauce \$32

Atlantic Salmon, wilted spinach, sautéed asparagus, dill hollandaise \$34

Desserts

\$12

Sticky date pudding

Lemon Tart

Death by chocolate, chocolate sauce, vanilla ice cream

Dessert of the day