

ENTREES & SHARED

GARLIC BREAD

\$7

Turkish bread with fresh garlic butter and parsley. (4)

BRUSCHETTA

\$11

Tomatoes, onion, garlic, basil, balsamic glaze and parmesan cheese, served on toasted slices of Turkish bread. (2)

VEGETARIAN MOMOS

\$ 12

South Asian dumpling served on a spiced ginger broth and mango chutney

GRILLED KING PRAWNS (GF)

\$ 18

Served on a puree of potato, wilted spinach, and creamy garlic sauce.

OYSTERS (GF)

Fresh South Coast Oysters

Natural served with fresh lemon wedges.

½ Doz \$18

Full Doz \$36

Kilpatrick with bacon and Worcestershire.

½ Doz \$19

Full Doz \$38

VEGAN GOODNESS (GF/VG)

\$22

Roasted sweet potato, chick pea, wild rice, spinach, toasted pine nuts, creamy beetroot puree, pomegranate & micro salad.

SCALLOPS (GF)

\$18

Pan seared scallops served on a turmeric cauliflower puree, prosciutto crisps, candied olives and micro herbs.

SALT AND PEPPER CALAMARI

E\$16 M\$32

Lightly dusted squid with a salt and pepper mixture & served with a side of Asian Wombok Salad with lime aioli.

GPH MUSSELS (GF)

\$22

Black mussels steamed in a mild chilli and herb broth with a touch of napoli and a side of toasted bread.

CEASAR SALAD (GF on request)

\$18

Cos leaves, crispy bacon, croutons, parmesan, poached egg and a house made Ceasar dressing.

ADD CHICKEN \$6

ADD PRAWNS \$9

MAINS

CHICKEN PARMIGIANA	\$26
Crumbed chicken breast schnitzel topped with Napolitano sauce, leg ham and mozzarella cheese, served with chips and salad.	
FISH & CHIPS (GF on request)	\$28
Beer battered Barramundi fried to a golden brown and served with chips, salad and aioli. (available grilled)	
BEEF & GUINNESS PIE	\$25
Traditional Beef & Guinness pie with carrot, potatoes, onion served in a hot pot pie dish and topped with flaked puff pastry, served with chips and salad.	
MUSHROOM DELIGHT GF/DF/VG	\$25
Stuffed portabella mushrooms on a warm lentil and roast pumpkin salad and creamy coconut curry sauce.	
PORK BELLY (GF)	E\$18 M\$34
Succulent twice cooked pork belly served on a Waldorf salad drizzled with a maple glaze.	
STEAK SANDWICH	\$25
Caramelised mushroom and onions, sliced tomatoes, rocket leaves, cheese, horseradish, mayo, served on toasted Turkish bread with a side of chips.	
PORTERHOUSE (GF on request)	\$38
300g Porterhouse steak fillet cooked to your liking served with your choice of either vegetables and mash or chips and salad. With your choice of Peppercorn/Mushroom/ Red wine Jus.	
Add Prawns	\$9
EYE FILLET (GF on request)	\$42
250g Eye fillet cooked to your liking served with your choice of either vegetables and mash or chips and salad. With your choice of Peppercorn/Mushroom/ Red wine Jus.	
Add Prawns	\$9

STUFFED CHICKEN BREAST (GF)**\$34**

A full chicken breast stuffed with basil, spinach and pine nut mix served on a corn puree with broccolini, roasted carrots and served with a red wine jus.

LAMB RUMP (GF)**\$34**

Grilled lamb rump cooked to medium, served with a side of traditional rocket salad with Crumbed fetta, walnuts and roasted cherry wine tomatoes with a side of mint yoghurt.

SEAFOOD LINGUINE**\$32**

Mixed prawns, scallops, calamari, fish pan tossed with herbs, chilli, white wine sauce finished with lemon butter.

SEAFOOD PAELLA**\$32**

Prawns, mussels and calamari cooked in saffron risotto with herbs and smoky a flavour of chorizo, red pepper, cumin and a hint of chilli.

BBQ PULLED PORK PIZZA**\$ 25**

Slow cooked pulled pork topped with spinach, onion, cherry tomatoes finished with a smoky BBQ sauce.

SIDES

BOWL OF CHIPS**\$9**

Bowl of chips served with tomato sauce and aioli.

STEAMED VEGETABLES (GF)**\$6**

Bowl of mixed steam vegetables.

MASH POTATO (GF)**\$6**

Bowl of creamy mash potato.

SIDE SALAD (GF)**\$6**

Serve of Mescaline, red onion, tomato and cucumber with a house dressing.

DESSERTS

STICKY DATE PUDDING

\$12

Traditional sticky date pudding served with caramel sauce

LEMON TART

\$12

Puff pastry shell with light tangy lemon butter

DEATH BY CHOCOLATE (GF)

\$12

Chocolate cake filled with melted chocolate, topped with more melted chocolate

Choice of Ice cream or Fresh Cream

\$1

AFFOGATO (GF)

\$18

An Italian inspired coffee based dessert. A scoop of vanilla ice cream drowned with a shot of espresso and your choice of liquor

COFFEE

R\$4.0 L\$4.5

Cappuccino

Café Latte

Espresso

Long Black

Flat White

Short Macchiato

Long Macchiato

Mocha

Hot Chocolate

\$4.50

Iced Chocolate

\$6.50

Iced Coffee

\$7.50

TEA

\$4

English breakfast

Earl Grey

China Jasmine

Chai Latte

Chamomile