

# OUR MENU

## GRAZING

<b>V</b> <b>Garlic Bread</b> <i>Garlic bread with garlic butter</i>	<b>M</b> \$10	<b>NM</b> \$12
<b>V</b> <b>Garlic &amp; Cheese Bread</b> <i>Garlic bread topped with garlic butter and melted cheese</i>	\$12	\$14
<b>V</b> <b>Garlic Bacon &amp; Cheese Bread</b> <i>Garlic bread topped with garlic butter, crispy bacon and melted cheese</i>	\$14	\$16
<b>V</b> <b>Sweet Potato Wedges</b> <i>Served with sour cream and sweet chilli sauce</i>	\$15	\$17
<b>V</b> <b>Hot Chips</b> <i>Served with gravy</i>	\$10	\$12
<b>V</b> <b>Italian Bruschetta</b> <i>House-made sourdough topped with tomato, feta and balsamic reduction</i>	\$16	\$18

## HANDHELD

<b>GF</b> <b>Mexican Beef Nachos</b> <i>Corn chips topped with ground beef chilli con carne, grilled cheese and sour cream. Add smashed avocado \$3</i>	<b>M</b> \$25	<b>NM</b> \$27
<b>Korean Fried Chicken Burger</b> <i>Brioche bun with shredded lettuce and kimchi mayo, served with chips.</i>	\$26	\$28
<b>Fish Burger</b> <i>Toasted bun with crumbed, grilled or battered mackerel, salad and tartare, served with chips.</i>	\$26	\$28
<b>BLT</b> <i>Bacon, lettuce, tomato and mayo on toasted sourdough, served with chips.</i>	\$25	\$27
<b>Black Angus Beef Burger</b> <i>House-made Angus patty on toasted bun with lettuce, tomato, pickles, tomato sauce and mayonnaise.</i>	\$27	\$29
<b>The Dirty Burger</b> <i>Double Angus patty, bacon, cheese, pickles and tomato sauce.</i>	\$36	\$38
<b>Steak Sanga</b> <i>Marinated steak on toasted thick white bread with onion jam and BBQ sauce, served with chips.</i>	\$26	\$28

Add Bacon	\$3	Add Egg	\$1.5
Add Avocado	\$3	Add Cheese	\$2
Add Meat Patty	\$5		

## OYSTERS

<b>GF</b> Natural Oysters	Freshly shucked, served with lemon	<b>M</b> ½ Doz	\$30	<b>NM</b> \$32
		1 Doz	\$46	\$48
Oysters Kilpatrick	Topped with bacon and house-made Kilpatrick sauce	½ Doz	\$32	\$34
		1 Doz	\$49	\$51
Oysters Mornay	Baked with creamy cheese mornay	½ Doz	\$33	\$35
		1 Doz	\$50	\$52

## PARMI'S

Standard	Napoli and cheese.	<b>M</b>	\$26	<b>NM</b> \$28
Parmigiana	Napoli, cheese and leg ham.		\$28	\$30
Mexican	Chilli con carne, cheese and sour cream.		\$29	\$31
Hawaiian	Napoli, cheese, pineapple and leg ham.		\$29	\$31

## MAINS

<b>GF</b> Classic Chicken Stack	Grilled chicken thigh topped with bacon and smashed avocado.	<b>M</b>	\$35	<b>NM</b> \$37
Chicken Schnitzel	House-made crumbed schnitzel served with chips and salad.	small	\$25	\$27
		large	\$30	\$32
House-Made Crumbed Steak	Tender crumbed steak served with chips and salad.	small	\$28	\$30
		large	\$34	\$36
Crispy Skinned Pork Belly	Served with steamed rice, vegetables and spicy plum sauce.		\$36	\$38
Rack of Ribs	Baby back pork ribs with house- made smoky BBQ sauce.		\$38	\$40
<b>GF</b> Thai Green Coconut Chicken Curry	Chicken and Asian vegetables in green coconut curry, served with jasmine rice.		\$29	\$31
Bangers & Mash	Gourmet pork sausages with mash, vegetables and gravy.		\$26	\$28

**M** MEMBER PRICE    **NM** NON-MEMBER PRICE    **V** VEGETARIAN    **GF** GLUTEN-FREE

## FROM THE GRILL

<b>GF</b> 250g Grain Fed Rump	<b>M</b> \$32	<b>NM</b> \$34
<i>Cooked to your liking. Served with salad and chips or mash and vegetables.</i>		
<b>GF</b> 400g Grain Fed Rump	\$40	\$42
<i>Cooked to your liking. Served with salad and chips or mash and vegetables.</i>		
400g Black Angus Rump & Reef	\$49	\$51
<i>Cooked to your liking, topped with creamy garlic prawns.</i>		
<b>GF</b> 300g Prime Grain Fed Rib Fillet	\$50	\$52
<i>Premium grain-fed rib fillet cooked to your liking.</i>		

## PASTAS

Homemade Beef Lasagne	<b>M</b> \$28	<b>NM</b> \$30
<i>Traditional layered pasta with rich beef ragu, béchamel and melted cheese.</i>		
Carbonara	\$26	\$28
<i>Bacon, garlic and paprika in a creamy white wine sauce, finished with parmesan.</i>		
Chicken Carbonara	\$29	\$31
<i>Chicken pieces, bacon, garlic and paprika in a creamy white wine sauce, finished with parmesan.</i>		
Prawn & Herb Pasta	\$34	\$36
<i>Local pan-fried prawns tossed with fresh herbs, tomato and garlic, finished with white wine and cream, topped with parmesan.</i>		
Roast Pumpkin & Sweet Potato Pasta	\$24	\$26
<i>Roast pumpkin and sweet potato with fresh herbs in a creamy tomato and white wine sauce.</i>		

## SEA

<b>GF</b> Garlic Prawns	<b>M</b> \$33	<b>NM</b> \$35
<i>Prawns in a creamy garlic and white wine sauce served with rice.</i>		
Prawn Cutlets	\$34	\$36
<i>House-made prawn cutlets served with salad, chips, lemon and tartare.</i>		
<b>GF</b> Chilli Pot Prawns	\$34	\$36
<i>In a garlic and house-made chilli butter served with steamed rice.</i>		
Salt & Pepper Calamari	\$28	\$30
<i>House-made calamari served with salad, chips, lemon and tartare.</i>		
Fish & Prawns	\$38	\$40
<i>Crumbed, battered or grilled mackerel topped with creamy garlic prawns.</i>		
Seafood Combo	\$49	\$51
<i>½ serve crumbed mackerel, prawn cutlets and salt &amp; pepper calamari served with salad and chips.</i>		
<b>GF</b> Local Mackerel	\$29	\$31
<i>Crumbed, grilled or beer battered served with salad, chips, lemon and tartare.</i>		
Crispy Skinned Barramundi	\$34	\$36
<i>Served on mashed potato and broccoli with lemon and caper butter.</i>		

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# ROUGHAGE

	M	NM
<b>GF</b> Rare Thai Beef Salad <i>Pan-seared rump with lettuce, onion, cucumber, carrot and coriander dressing, topped with roasted macadamia.</i>	\$29	\$31
<b>Our Caesar</b> <i>Cos lettuce, crispy bacon lardons, croutons, Grana Padano parmesan and coddled egg.</i>	\$25	\$27
<b>GF</b> <b>V</b> Roasted Pumpkin, Potato & Kumara <i>Garden salad with currants and feta tossed in aioli, topped with roast vegetables.</i>	\$25	\$27
<b>Crispy Squid Salad</b> <i>Marinated squid in lightly spiced tempura batter with chilli lime dressing.</i>	\$28	\$30
<b>Mexican Bowl</b> <i>Corn tortilla rice, lettuce, sour cream, avocado and chilli con carne.</i>	\$28	\$30
<b>Blackened Fish Bowl</b> <i>Spice-crusting grilled mackerel on garden salad topped with pineapple and mango salsa.</i>	\$29	\$31
<b>Korean Fried Chicken Bowl</b> <i>Steamed rice, lettuce, cucumber, kimchi and fried seaweed.</i>	\$28	\$30

# TOPPERS / SIDES & SAUCES

	M	NM
Sour Cream	\$2	\$4
Steamed Rice	\$3	\$5
<b>Sauces</b> <i>[Pepper, Mushroom, Dianne, Garlic]</i>	\$3	\$5
Grilled Chicken	\$7	\$9
Garlic Prawns [Topper]	\$15	\$17
Salt & Pepper Calamari [Topper]	\$12	\$14
Pan-Fried Prawns [Topper]	\$14	\$16

# LITTLE LEPS

	M	NM
<b>Crumbed Local Mackerel</b> <i>Served with chips.</i>	\$10	\$12
<b>Kids Chicken Schnitzel</b> <i>Served with chips.</i>	\$10	\$12
<b>Chicken Breast Nuggets</b> <i>Served with chips.</i>	\$10	\$12
<b>Crumbed Steak</b> <i>Served with chips.</i>	\$10	\$12

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