## FRONT BAR MENU -

STARTERS		MAINS		Warm Portuguese Chicken Breast Salad (GF, DF, VE option available)	22	KIDS MEALS	
Oysters Natural (GF, DF) Half-Dozen   17.0 Dozen   33.0		Free Range Chicken Breast Schnitzel	21	Turmeric potatoes, green leaves, marino feta, onion and green goddess	ated	Chicken Nuggets Chips and tomato sauce	10
Oysters Kilpatrick (GF, DF) Half-Dozen   19.0 Dozen   35.0		Chips, salad and choice of sauce Parmigiana +\$3		250g 100-day Grain Fed Porterhouse (GF)	28	Chicken Schnitzel Chips and tomato sauce	10
Garlic & Herb Bread (3) (V)	7	Herb & Onion Crumbed Beef Schnitzel	22	Chips, salad, lemon, tartar sauce		Mini Roast of the Day	10
Duo of Dips (V)  Grilled pita bread, cornichons,	16	Chips, salad and choice of sauce Parmigiana +\$3		SAUCES		Roasted vegetables and traditional gravy	
kalamata olives Soup of the Day	12	Beer Battered or Crumbed Butterfish (DF)	20	Gravy, Dianne, Mushroom, Pepper		Crumbed Fish Chips and tomato sauce	10
Served with garlic bread		Chips, salad, lemon, tartar sauce		Extra sauces add \$2 Parmigiana add \$3		Pizza	10
Seasoned Potato Wedges (V) Sweet chili, sour cream	10	Australian Salt and Pepper Squid (DF, GF on Request)	22	Garlic Prawn (6) add \$10		Ham, pineapple and cheese	
Bowl of Chips (V)	9	Chips, salad, lemon, tartar sauce				DECCEDIO	
Tomato sauce, aioli		Seasonal roasted vegetables available	as	PIZZAS		DESSERTS	
Buffalo Chicken Wings (GF) Ranch sauce	14	an alternative +\$3  Crumbed Pork Chops (2)	22	Margherita (V) Fresh tomato, bocconcini, basil, mozzar	<b>20</b> ella	Oreo Cheesecake  Double chocolate fudge and Oreo biscuit crumble	12
Wagyu Beef Sliders (2) Cheese, pickles, hickory BBQ sauce	12	Seasonal roast vegetables, mash potat choice of sauce  Curry of the Day (GF)	0, <b>21</b>	Ham & Pineapple Smoked ham, pineapple, mozzarella	20	Apple Crumble (GF, VE option available)	12
BURGERS		Fragrant jasmine rice, pappadum		Spicy Chicken Jalapeños, bell peppers,	22	Spice braised apple, puffed grain & coconut crumble, vanilla bean ice cream	١
Wagyu Beef Burger Butter lettuce, caramelized onion, toma double cheese, ranch, hickory BBQ,	<b>20</b> to,	Roast of the Day (GF) Seasonal roasted vegetables and traditional gravy	20	caramelized onion, mozzarella  Calabrese  Salami, bocconcini, olives, tomato,	22	White Chocolate and Raspberry Blondie Boysenberry ice cream,	12
pickles, with chips		Atlantic Salmon Confit (GF)	31	basil, mozzarella		hazelnut crumble	
Portuguese Chicken Burger Pickled beetroot, butter lettuce, cheese, ranch and smashed avocado, with chips		Jerusalem artichoke purée, portobello mushroom, pancetta crisp		Gluten free base add \$5 Vegan cheese add \$3			



Butter lettuce, caramelized onion, tomato, vegan cheese and mayo, hickory BBQ,

18

Vegan Burger (VE)

pickles with chips