

— LOUNGE BAR MENU —

STARTERS

Oysters Natural (GF, DF)	
Half-Dozen 17.0 Dozen 33.0	
Oysters Kilpatrick (GF, DF)	
Half-Dozen 19.0 Dozen 35.0	
Garlic & Herb Bread (3) (V)	8
Duo of Dips (V)	16
Grilled pita bread, cornichons, kalamata olives	
Soup of the Day	12
Served with garlic bread	
Seasoned Potato Wedges (V)	12
Sweet chili, sour cream	
Bowl of Chips (V)	10
Tomato sauce, aioli	
Buffalo Chicken Wings (GF)	15
Ranch sauce	
Forest Mushroom Arancini (5) (V)	16
Spiced capsicum coulis, pickled onion	
Wagyu Beef Sliders (2)	12
Cheese, pickles, hickory BBQ sauce	
Master Stock Pork Belly (3)	16
Asian slaw	

CLASSICS

Free Range Chicken Breast Schnitzel	23
Chips, salad and choice of sauce Parmigiana +\$3	
Herb & Onion Crumbed Beef Schnitzel	24
Chips, salad and choice of sauce Parmigiana +\$3	
Australian Salt and Pepper Squid (DF, GF on Request)	26
Chips, salad, lemon, tartar sauce	
Beer Battered or Crumbed Butterfish (DF)	24
Chips, salad, lemon, tartar sauce	
Seasonal roasted vegetables available as an alternative +\$3	
Crumbed Pork Chops (2)	26
Seasonal roast vegetables, mash potato, choice of sauce	
Curry of the Day (GF)	24
Fragrant jasmine rice, pappadum	
Roast of the Day (GF)	24
Seasonal roasted vegetables and traditional gravy	

SAUCES

Gravy, Dianne, Mushroom, Pepper

Extra sauces	add \$2
Parmigiana	add \$3
Garlic Prawn (5)	add \$10

MAINS

Marinated Lamb Rump (GF, DF)	36
Triple cooked potatoes, broccolini, soy caramel reduction	
King George Whiting (DF)	38
Crumbed or battered, chips, salad, tartar, fresh lemon	
Atlantic Salmon Confit (GF)	34
Jerusalem artichoke purée, portobello mushroom, pancetta crisp	
Mushroom Pappardelle (VE)	28
Mirepoix, lentils, rich tomato ragu	
Smashed Falafel Salad (V, GF, VE option available)	24
Snow pea tendrils, mixed beans, pickled beetroot, sumac yoghurt, smoked almonds	
Warm Portuguese Chicken Breast Salad (GF, DF, VE option available)	26
Turmeric potatoes, green leaves, marinated feta, onion, green goddess dressing	
250g 100-day Grain Fed Porterhouse (GF)	32
Chips, salad, choice of sauce	
300g 100-day Grain Fed Scotch Fillet (GF)	42
Chips, salad, choice of sauce	
Seasonal roasted vegetables available as an alternative +\$3	
Coconut Prawn Laksa	30
Spicy Thai broth, udon noodles, seasonal greens	

— LOUNGE BAR MENU —

PIZZAS

Margherita (V)	22
Fresh tomato, bocconcini, basil, mozzarella	
Ham & Pineapple	22
Smoked ham, pineapple, mozzarella	
Spicy Chicken	24
Jalapeños, bell peppers, caramelized onion, mozzarella	
Calabrese	24
Salami, bocconcini, olives, tomato, basil, mozzarella	
Gluten free base	add \$5
Vegan cheese	add \$3

BURGERS

Wagyu Beef Burger	24
Butter lettuce, caramelized onion, tomato, double cheese, ranch, hickory BBQ, pickles, chips	
Portuguese Chicken Burger	23
Pickled beetroot, butter lettuce, cheese, ranch and smashed avocado, chips	
Vegan Burger (VE)	22
Butter lettuce, caramelized onion, tomato, vegan cheese and mayo, hickory BBQ, pickles with chip	
Gluten free burger bun	add \$3

SIDES

Seasonal Steamed Greens	9
Seasonal Roasted Vegetables	9
Triple Cooked Potatoes	9

KIDS MEALS

Chicken Nuggets	10
Chips and tomato sauce	
Chicken Schnitzel	10
Chips and tomato sauce	
Mini Roast of the Day	10
Roasted vegetables and traditional gravy	
Crumbed Fish	10
Chips and tomato sauce	
Pizza	10
Ham, pineapple and cheese	

DESSERTS

Oreo Cheesecake	12
Double chocolate fudge and Oreo biscuit crumble	
Apple Crumble (GF, VE option available)	12
Spice braised apple, puffed grain & coconut crumble, vanilla bean ice cream	
White Chocolate and Raspberry Blondie	12
Boysenberry ice cream, hazelnut crumble	