

# Menu



## A-La-Carte | Available Lunch & Dinner

### ENTREE

GARLIC COBB	8.00
ADD CHEESE	+1.00
SOUP OF THE DAY	10.00
<i>SERVED WITH CIABATTA FINGERS.</i>	
DUCK SPRING ROLLS	ENT – 12.50    MAIN – 24.00
<i>THREE DUCK SPRING ROLLS SERVED WITH SWEET CHILLI, HOISIN DIPPING SAUCES AND PETITE SALAD.</i>	
GARLIC BUTTER POACHED PRAWNS (GF)	ENT – 16.50    MAIN – 35.00
<i>WITH PARSLEY, ONION AND A HINT OF CHILLI. SERVED WITH STEAMED RICE AND TOASTED CIABATTA.</i>	
CALAMARI (GFUR)	ENT – 14.50    MAIN – 25.00
<i>FLASH FRIED WITH A BASIL AND CHILLI PANGRATTA, LIME AIOLI AND SALAD GARNISH.</i>	
OYSTERS NATURAL (GF)	½ DOZ – 15.50    1 DOZ – 31.00
OYSTERS KILPATRICK	½ DOZ – 18.00    1 DOZ – 35.00

(GFUR) – GLUTEN FREE MEAL AVAILABLE UPON REQUEST    (V) – VEGETARIAN    (GF) – GLUTEN FREE

### SALADS

ROAST VEGETABLE, QUINOA & SPINACH (GFUR) (V)	19.00
<i>SEASONAL ROASTED VEGETABLES TOSSED WITH QUINOA, SPINACH &amp; BALSAMIC GLAZE.</i>	
GRILLED KOREAN BEEF	23.00
<i>MARINATED IN TRADITIONAL KOREAN SPICES, SERVED WITH MIXED SALAD AND GARNISHED WITH CRISP NOODLES, POMEGRANATE AND LIME CHILLI AIOLI.</i>	
CAESAR SALAD (GFUR)	19.00
<i>COS HEARTS, CRISPY BACON, CROUTONS, PARMESAN, POACHED EGG AND HOUSEMADE CAESAR DRESSING.</i>	
ADD CHICKEN	+3.00

### PIZZAS

GARLIC & CHEESE (V)	12.00
MARGHERITA (V)	14.00
<i>TOPPED WITH NAPOLI, BUFFALO CHEESE &amp; FRESH BASIL.</i>	
ROAST PUMPKIN PIZZA (V)	16.00
<i>TOPPED WITH SPINACH, RED ONION, CHEESE &amp; FETA.</i>	
HAWAIIAN	16.00
<i>TOPPED WITH CHEESE, HAM &amp; PINEAPPLE.</i>	
CLEOPATRA	18.00
<i>TOPPED WITH CHEESE, SALAMI, OLIVES, MUSHROOMS, ONION &amp; CAPSICUM.</i>	

## **PASTA & RISOTTO** (SERVED WITH SPAGHETTI, PENNE OR ARBORIO RICE)

<b>BOLOGNESE</b> TRADITIONAL STYLE TOMATO & BASIL SAUCE TOPPED WITH SHAVED PARMESAN.	20.00
<b>CARBONARA</b> CRISPY BACON PIECES IN A CREAMY GARLIC SAUCE TOPPED WITH SHAVED PARMESAN.	21.00
<b>SEAFOOD MARINARA</b> PRAWNS, SCALLOPS & BARRAMUNDI IN EITHER A CREAMY NAPOLI SAUCE OR CHILLI & GARLIC OIL BASE.	30.00
<b>ROAST VEGETABLE (V)</b> SEASONAL ROASTED VEGETABLES COOKED IN A CREAMY NAPOLI SAUCE & TOPPED WITH SHAVED PARMESAN.	21.00
<b>CHICKEN &amp; ROASTED PUMPKIN</b> CHICKEN BREAST & ROASTED PUMPKIN COOKED IN A CREAMY SAUCE & TOPPED WITH SHAVED PARMESAN.	20.00
<b>LASAGNE</b> TRADITIONAL BEEF LASAGNA SERVED WITH GARDEN SALAD.	22.00

GLUTEN FREE PENNE AVAILABLE UPON REQUEST

+2.00

## **STIR FRY**

<b>SATAY CHICKEN</b> TENDER CHICKEN PIECES TOSSED WITH A CRISP VEGETABLE MEDLEY, HOUSEMADE SATAY SAUCE, HOKKIEN NOODLES AND TOPPED WITH CHILLI ROASTED PEANUTS.	20.00
<b>VEGETARIAN (V)</b> CRISP VEGETABLE MEDLEY, BABY BROCCOLINI & HOKKIEN NOODLES TOSSED IN A HOUSEMADE STIR FRY SAUCE, TOPPED WITH CRISPY SHALLOTS.	20.00
<b>PRAWN AND SCALLOP</b> FRESH SELECTION OF PRAWNS & SCALLOPS TOSSED WITH A CRISP VEGETABLE MEDLEY, HOKKIEN NOODLES & HOUSE-MADE STIR FRY SAUCE, TOPPED WITH CRISPY FRIED SHALLOTS.	27.00

## **KIDS MENU**

<b>FISH AND CHIPS</b>	7.50
<b>CHICKEN NUGGETS</b>	7.50
<b>PENNE BOLOGNESE (GFUR)</b>	7.50
<b>CHEESE BURGER</b>	7.50
<b><u>KIDS MEAL DEAL</u></b>	15.00
(ACTIVITY PACK, MAIN, SOFT DRINK & DIXIE CUP / FROG IN A POND)	

**SIDES: SALAD, STEAMED VEGETABLES, MASH, CHIPS**  
**SAUCES: MUSHROOM, GRAVY, PEPPERCORN, GARLIC BUTTER**

## MAIN COURSE

<b>BEER BATTERED BARRAMUNDI</b>	29.00
<i>FRESH BARRAMUNDI IN A CRISP BEER BATTER &amp; LIME AIOLI SERVED WITH SALAD &amp; CHIPS</i>	
<b>CALAMARI (GFUR)</b>	25.00
<i>FLASH FRIED WITH A BASIL AND CHILLI PANGRATTA, LIME AIOLI, SALAD AND FRIES</i>	
<b>WALNUT CRUSTED SALMON</b>	29.00
<i>WALNUT &amp; PANKO CRUSTED SALMON SERVED ON TOP OF A MEDITERRANEAN COUS COUS &amp; GRILLED CHERRY TOMATO</i>	
<b>GARLIC POACHED PRAWNS</b>	35.00
<i>PRAWNS POACHED IN A GARLIC BUTTER SAUCE AND SERVED WITH STEAMED RICE &amp; TOASTED CIABATTA</i>	
<b>CHICKEN SCHNITZEL</b>	24.00
<i>PANKO CRUMBED SCHNITZEL SERVED WITH 2 SIDES OF YOUR CHOICE.</i>	
<b>VEAL SCHNITZEL</b>	25.00
<i>PANKO CRUMBED SCHNITZEL SERVED WITH 2 SIDES OF YOUR CHOICE.</i>	
<b>CHICKEN KIEV</b>	22.00
<i>PANKO CRUMBED CHICKEN BREAST STUFFED WITH GARLIC BUTTER SERVED ON A BED OF STEAMED RICE &amp; GARDEN SALAD.</i>	
<b>CHICKEN PARMIGIANA</b>	25.50
<i>PANKO CRUMBED SCHNITZEL TOPPED WITH NAPOLI SAUCE, SHAVED HAM AND MOZZARELLA. SERVED WITH 2 SIDES OF YOUR CHOICE.</i>	
<b>BBQ BOURBON BEEF RIBS</b>	29.50
<i>SERVED WITH COLESLAW, GRILLED CORN, BAKED POTATO, GARLIC BUTTER &amp; SOUR CREAM</i>	
<b>STEAK SANDWICH</b>	22.00
<i>CLUB SANDWICH WITH RUMP STEAK, LETTUCE, TOMATO &amp; CAMELISED ONIONS. SERVED WITH TOMATO RELISH.</i>	
<b>BEEF BURGER &amp; CHIPS</b>	18.00
<i>SUCCULENT HOUSEMADE BEEF PATTIE WITH MILK GLAZED BUN, LETTUCE, TOMATO, BACON &amp; EGG. SERVED WITH HOUSEMADE BURGER AND STEAK CUT CHIPS.</i>	
<b>NASI GORENG</b>	27.50
<i>INDONESIAN STYLE FRIED RICE, COOKED WITH A COMBINATION OF CHICKEN, PRAWNS, BEAN SPROUTS &amp; VEGETABLES. TOPPED WITH A FRIED EGG.</i>	
<b>PINEAPPLE CURRY (V)</b>	23.50
<i>A COMBINATION OF STEAMED VEGETABLES, CAPSICUM, RED ONION &amp; CARROTS. SERVED WITH STEAMED WHITE RICE, CHARGRILLED PINEAPPLE, PAPPADAMS. TOPPED WITH SOUR CREAM.</i>	
<b>STUFFED CHICKEN BREAST</b>	26.00
<i>CHICKEN BREAST STUFFED WITH SUN-DRIED TOMATO, SPINACH &amp; TASTY CHEESE. WRAPPED IN CRISPY BACON &amp; SERVED ON A BED OF SWEET MASH &amp; BROCCOLINI. TOPPED WITH GARLIC CREAM SAUCE.</i>	
<b>CRUMBED LAMB CUTLETS</b>	35.00
<i>SERVED ON CREAMY MASH WITH STEAMED VEGETABLES AND GRAVY.</i>	
<b>SEAFOOD PLATTER FOR TWO</b>	60.00
<i>SELECTION OF FRESH OYSTERS, KING PRAWNS, BEER BATTERED BARRAMUNDI &amp; FLASH FRIED CALAMARI SERVED WITH CHIPS, SALAD, FRESH PINEAPPLE &amp; RED GRAPES.</i>	

**BEEF & REEF EYE FILLET 300G** 39.00  
*EYE FILLET TOPPED WITH KING PRAWNS (3) ON A PARSNIP PUREE, DUTCH CARROTS & RED WINE JUS.*

**SCOTCH FILLET 250G** 33.00  
*COOKED TO YOUR LIKING, SERVED WITH TWO SIDES & YOUR CHOICE OF SAUCE.*

STEAKS SERVED WITH YOUR CHOICE OF SAUCE AND 2 SIDES. ALL SAUCES ARE GLUTEN FREE  
MUSHROOM, PEPPER, GRAVY, GARLIC BUTTER NO CHARGE  
SURF N TURF +10.00

## DESSERT

**CHURROS** 9.00  
*CHURROS (3) SERVE WITH RICH CHOCOLATE DIPPING SAUCE, VANILLA ICE-CREAM & FRESH MIXED BERRIES*

**STICKY DATE PUDDING** 9.00  
*HOUSE-MADE STICKY DATE PUDDING TOPPED WITH BUTTERSCOTCH SAUCE & ICE CREAM*

**BABY PAVLOVA** 9.00  
*TOPPED WITH FRESH CREAM & MIXED BERRY COMPOTE*

**AFFOGATO** 9.00  
*VANILLA ICE CREAM SERVED WITH A SHOT OF ESPRESSO & FRANGELICO IN A CHILLED MARTINI GLASS*

**RICH CHOCOLATE BROWNIE** 9.00  
*HOUSE-MADE CHOCOLATE BROWNIE TOPPED WITH CHOCOLATE GANACHE, ICE CREAM & BERRY COULIS*

**BREAD & BUTTER PUDDING** 9.00

**FROG IN A POND** 3.00

**DIXIE CUP** 3.00

**ICE CREAM SUNDAE** 5.50

## TEA & COFFEE

CAPPUCCINO, LATTE, FLAT WHITE, SHORT BLACK, LONG BLACK, CUP 4.00 MUG 4.50  
MACCHIATO, HOT CHOCOLATE

TEA  
ENGLISH BREAKFAST, PEPPERMINT, CHAMOMILE, GREEN TEA, EARL GREY 3.80

MILKSHAKES  
CHOCOLATE, BANANA, STRAWBERRY, CARAMEL, VANILLA 8.00

ICED COFFEE 8.00

ICED CHOCOLATE 8.00



# WINES & BEVERAGES

## **SPARKLING WINES**

YELLOWGLEN YELLOW BRUT CUVEE 200ML	GLASS - 8.80
YELLOWGLEN PINK SOFT ROSE 200ML	GLASS - 8.80
BROWN BROTHERS PROSECCO 200ML	GLASS - 8.80
BROWN BROTHERS PROSECCO	BOTTLE - 33.50
GH MUMM	BOTTLE - 83.00

## **WHITE WINES**

LINDEMAN'S HENRY'S SONS CHARDONNAY	GLASS - 7.8	BOTTLE - 33.50
LINDEMAN'S HENRY'S SONS SEMILLON SAUVIGNON BLANC	GLASS - 7.8	BOTTLE - 33.50
BLICKS LANE SAUVIGNON BLANC	GLASS - 8.8	BOTTLE - 37.50
YES SAID THE SEAL SAUVIGNON BLANC		BOTTLE - 46.50
SECRET STONE PINOT GRIS	GLASS - 8.8	BOTTLE - 36.50
SIX FT SIX ROSE	GLASS - 9.3	BOTTLE - 37.50
LEO BURING CLARE VALLEY RIESLING	GLASS - 8.8	BOTTLE - 33.50
BROWN BROTHERS MOSCATO	GLASS - 8.3	BOTTLE - 33.50
BROWN BROTHERS MOSCATO ROSA	GLASS - 8.3	BOTTLE - 33.50

## **RED WINES**

LINDEMAN'S HENRY'S SONS SHIRAZ CABERNET	GLASS - 7.8	BOTTLE - 33.50
19 CRIMES SHIRAZ	GLASS - 9.3	BOTTLE - 37.50
PEPPERJACK SHIRAZ	GLASS - 10.3	BOTTLE - 45.50
WYNNS COONAWARRA ESTATE SHIRAZ		BOTTLE - 46.50
LINDEMAN'S BIN 45 CABERNET SAUVIGNON	GLASS - 7.8	BOTTLE - 46.50
WYNNS COONAWARRA ESTATE THE GABLES CABERNET SAUVIGNON	GLASS - 8.8	BOTTLE - 37.50
ST. HUBERTS THE STAG VICTORIA PINOT NOIR	GLASS - 9.3	BOTTLE - 37.50
YES SAID THE SEAL PINOT NOIR	GLASS - 11.8	BOTTLE - 47.50
LINDEMAN'S BIN 40 MERLOT	GLASS - 7.8	BOTTLE - 33.50

## **SPIRITS**

### ***RUM***

KRAKEN BLACK SPICED RUM  
FIREBALL  
BUNDABERG SPICED RUM  
CAPTAIN MORGAN SPICED GOLD

### ***SCOTCH***

JOHNNIE WALKER BLACK  
JOHNNIE WALKER GREEN  
CHIVAS REGAL 18 Y.O.  
CHIVAS REGAL 12 Y.O.  
TALISKER 10 Y.O. SINGLE MALT  
GLENFIDDICH 12 Y.O. SINGLE MALT  
OBAN 14 Y.O. SINGLE MALT

### ***BOURBON & WHISKEY***

JACK DANIELS SINGLE BARRELL  
JACK DANIELS HONEY  
JACK DANIELS RYE  
JACK DANIELS FIRE  
GENTLEMAN JACK  
JIM BEAM  
WOODFORD RESERVE  
CANADIAN CLUB  
JAMESON IRISH WHISKEY

### ***GIN***

BOMBAY SAPPHIRE  
TANQUERAY

### ***VODKA***

SMIRNOFF  
GREY GOOSE

### ***LIQUERS***

CHARTREUSE  
GALLIANO VANILLA  
GALLIANO WHITE SAMBUCA  
GALLIANO BLACK SAMBUCA  
GALLIANO AMARETTO  
GALYVA SCOTCH LIQUER  
TIA MARIA COFFEE LIQUEUR  
JAGERMEISTER  
BALIEYS IRISH CREAM  
COINTREAU  
MIDORI  
MALIBU  
DRAMBUIE  
PEACH SCHNAPPS  
BUTTERSCOTCH SCHNAPPS  
VOK BLUE CURACAO  
VOK CREME DE MENTHE  
VOK STRAWBERRY LIQUER  
BAITZ BANANA LIQUER  
MOZART CHOCOLATE LIQUER  
MOZART WHITE CHOCOLATE LIQUER  
CHAMBORD  
PATRON XO

### ***HOUSE POURS***

FINLANDIA VODKA  
OLD FORRESTER BOURBON  
BLACK DOUGLAS BLENDED SCOTCH  
SLANE IRISH WHISKEY  
BARBARESSO OUZO  
GORDON'S GIN  
EL JIMADOR TEQUILA  
BUNDABERG UP RUM  
BACARDI WHITE RUM

## COCKTAILS

### **APEROL SPRITZ - \$15.5**

APEROL & PROSECCO SERVED IN A TALL GLASS, GARNISHED WITH A SLICE OF ORANGE

### **TOBLERONE - \$15.5**

MIXTURE OF KAHLUA, FRANGELICO & BAILEYS SHAKEN AND SERVED IN A COCKTAIL GLASS

### **LEMON SPRITZER - \$15.5**

GORDON'S SICILIAN LEMON GIN & PROSECCO SERVED IN A TALL GLASS WITH A SLICE OF LEMON

### **PINK GIN FIZZ - \$15.5**

GORDON'S PINK GIN & PROSECCO WITH A DASH OF RASPBERRY CORDIAL SERVED IN A TALL GLASS, GARNISHED WITH A MARASCHINO CHERRY

### **FRUIT TINGLE - \$11**

VODKA, BLUE CURACAO, LEMONADE & A DASH OF RASPBERRY CORDIAL SERVED IN A TALL GLASS

### **HAWAIIAN BREEZE - \$18.5**

VODKA, GIN, PEACH SCHNAPPS, CREME DE MENTHE, BLUE CURACAO & PINEAPPLE JUICE SHAKEN TILL CHILLED AND SERVED IN A TALL GLASS

### **ESPRESSO MARTINI - \$15.5**

SHOT OF ESPRESSO, VODKA AND KAHLUA, SHAKEN TILL CHILLED, SERVED IN A TALL GLASS AND GARNISHED WITH COFFEE BEANS

## ***BEERS***

ABBOTSFORD STOUT  
COOPERS PALE ALE  
CROWN LAGER  
CORONA EXTRA  
GUINNESS DRAUGHT  
HEINEKEN  
PURE BLONDE  
PERONI  
CASCADE PREMIUM LIGHT

## ***BEERS ON TAP***

CARLTON DRAUGHT  
CARLTON DRY  
CANADIAN CLUB & DRY  
FAT YAK PALE ALE  
GREAT NORTHERN SUPER CRISP  
BULMERS DRAUGHT CIDER  
STONE AND WOOD PALE ALE  
VICTORIA BITTER  
BALTER XPA

## ***OTHER***

SPARKLING WATER  
TONIC WATER

## ***RTDs***

CRUISERS  
RASPBERRY, PINEAPPLE  
  
JACK DANIELS & COLA  
JIM BEAM & COLA  
CANADIAN CLUB & DRY  
BUNDABERG & COLA  
WILD TURKEY & COLA  
SMIRNOFF DOUBLE BLACK

## ***CIDER***

STRONGBOW CIDER  
SWEET, DRY, ORIGINAL, CLEAR

## ***POST MIX***

COKE  
COKE ZERO  
LIFT  
RASPBERRY  
SPRITE  
SODA WATER  
DRY GINGER ALE

## ***JUICES***

APPLE  
ORANGE  
CRANBERRY  
PINEAPPLE