

Menu



A-La-Carte | Available Lunch & Dinner

ENTREE

GARLIC COBB	8.00
ADD CHEESE	+1.00
SOUP OF THE DAY	10.00
SERVED WITH CIABATTA FINGERS.	
DUCK SPRING ROLLS	ENT – 12.50 MAIN – 24.00
THREE DUCK SPRING ROLLS SERVED WITH SWEET CHILLI, HOISIN DIPPING SAUCES AND PETITE SALAD.	
GARLIC BUTTER POACHED PRAWNS (GF)	ENT – 16.50 MAIN – 35.00
WITH PARSLEY, ONION AND A HINT OF CHILLI. SERVED WITH STEAMED RICE AND TOASTED CIABATTA.	
CALAMARI (GFUR)	ENT – 14.50 MAIN – 25.00
FLASH FRIED WITH A BASIL AND CHILLI PANGRATTA, LIME AIOLI AND SALAD GARNISH.	
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
SEASONAL ROASTED VEGETABLES TOSSED WITH QUINOA, SPINACH & BALSAMIC GLAZE.	
GRILLED KOREAN BEEF	23.00
MARINATED IN TRADITIONAL KOREAN SPICES, SERVED WITH MIXED SALAD AND GARNISHED WITH CRISP NOODLES, POMEGRANATE AND LIME CHILLI AIOLI.	
CAESAR SALAD (GFUR)	19.00
COS HEARTS, CRISPY BACON, CROUTONS, PARMESAN, POACHED EGG AND HOUSEMADE CAESAR DRESSING.	
ADD CHICKEN	+3.00
STICKY CHICKEN & SILVER BEET COLESLAW	24.00
CHICKEN MARINATED IN SRIRACHA, HONEY & SOY. SERVED ON TOP OF CRUNCHY SILVER BEET, RED CABBAGE, CARROT & APPLE COLESLAW WITH A GREEK YOGHURT DRESSING.	

STEAKS

SCOTCH FILLET 250G	33.00
T-BONE 300G	36.00

ALL STEAKS SERVED WITH YOUR CHOICE OF SAUCE AND 2 SIDES. ALL SAUCES ARE GLUTEN FREE

MUSHROOM, PEPPER, GRAVY, GARLIC BUTTER	NO CHARGE
BEER BATTERED ONION RINGS & TOMATO RELISH	+4.50
SURF N TURF	+10.00

PIZZAS

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

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

BOLOGNAISE TRADITIONAL STYLE TOMATO & BASIL SAUCE TOPPED WITH SHAVED PARMESAN.	20.00
CARBONARA CRISPY BACON PIECES IN A CREAMY GARLIC SAUCE TOPPED WITH SHAVED PARMESAN.	21.00
MATRICIANA SALAMI, BACON, CAPSICUM & BLACK OLIVES COOKED IN A NAPOLI SAUCE, TOPPED WITH SHAVED PARMESAN.	21.00
ROAST VEGETABLE (V) SEASONAL ROASTED VEGETABLES COOKED IN A CREAMY NAPOLI SAUCE & TOPPED WITH SHAVED PARMESAN.	21.00
BEETROOT & FETTA RISOTTO BALSAMIC ROASTED BEETROOT & FETA CHEESE SERVED WITH ARBORIO RICE & TOPPED WITH SHAVED PARMESAN.	23.00
LASAGNE TRADITIONAL BEEF LASAGNA SERVED WITH GARDEN SALAD.	22.00

GLUTEN FREE PENNE AVAILABLE UPON REQUEST

+2.00

STIR FRY

SATAY CHICKEN TENDER CHICKEN PIECES TOSSED WITH A CRISP VEGETABLE MEDLEY, HOUSEMADE SATAY SAUCE, HOKKIEN NOODLES AND TOPPED WITH CHILLI ROASTED PEANUTS.	20.00
VEGETARIAN (V) CRISP VEGETABLE MEDLEY, BABY BROCCOLINI & HOKKIEN NOODLES TOSSED IN A HOUSEMADE STIR FRY SAUCE, TOPPED WITH CRISPY SHALLOTS.	20.00
PRAWN AND SCALLOP 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

MAIN COURSE

BEER BATTERED BARRAMUNDI FRESH BARRAMUNDI IN A CRISP BEER BATTER & LIME AIOLI SERVED WITH SALAD & CHIPS	29.00
CALAMARI (GFUR) FLASH FRIED WITH A BASIL AND CHILLI PANGRATTA, LIME AIOLI, SALAD AND FRIES	25.00
HONEY SOY GLAZED SALMON SERVED ON SAUTEED BOK CHOY & BROCCOLINI, TOPPED WITH CRISPY FRIED SHALLOTS	25.00
GARLIC POACHED PRAWNS PRAWNS POACHED IN A GARLIC BUTTER SAUCE AND SERVED WITH STEAMED RICE & TOASTED CIABATTA	35.00
CHICKEN SCHNITZEL PANKO CRUMBED SCHNITZEL SERVED WITH 2 SIDES OF YOUR CHOICE.	24.00
CHICKEN PARMIGIANA PANKO CRUMBED SCHNITZEL TOPPED WITH NAPOLI SAUCE, SHAVED HAM AND MOZZARELLA. SERVED WITH 2 SIDES OF YOUR CHOICE.	25.50
BBQ BOURBON BEEF RIBS SERVED WITH COLESLAW, GRILLED CORN, BAKED POTATO, GARLIC BUTTER & SOUR CREAM	29.50
STEAK SANDWICH CLUB SANDWICH WITH RUMP STEAK, LETTUCE, TOMATO & CARAMELISED ONIONS. SERVED WITH TOMATO RELISH.	22.00
BEEF BURGER & CHIPS SUCCULENT HOUSEMADE BEEF PATTIE WITH MILK GLAZED BUN, LETTUCE, TOMATO, BACON & EGG. SERVED WITH HOUSEMADE BURGER AND STEAK CUT CHIPS.	18.00
NASI GORENG INDONESIAN STYLE FRIED RICE, COOKED WITH A COMBINATION OF CHICKEN, PRAWNS, BEAN SPROUTS & VEGETABLES. TOPPED WITH A FRIED EGG.	27.50
STUFFED CHICKEN BREAST CHICKEN BREAST STUFFED WITH SUN-DRIED TOMATO, SPINACH & TASTY CHEESE. WRAPPED IN CRISPY BACON & SERVED ON A BED OF SWEET MASH & BROCCOLINI. TOPPED WITH GARLIC CREAM SAUCE.	26.00
CRUMBED LAMB CUTLETS SERVED ON CREAMY MASH WITH STEAMED VEGETABLES AND GRAVY.	35.00
SEAFOOD PLATTER FOR TWO SELECTION OF FRESH OYSTERS, KING PRAWNS, BEER BATTERED BARRAMUNDI & FLASH FRIED CALAMARI SERVED WITH CHIPS, SALAD, FRESH PINEAPPLE & RED GRAPES.	60.00

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

KIDS MENU

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

DESSERT

BANANA FRITTER BANANA IN A LEMONADE BATTER TOPPED WITH GOLDEN SYRUP AND STRAWBERRY ICE CREAM	9.00
STICKY DATE PUDDING HOUSE-MADE STICKY DATE PUDDING TOPPED WITH BUTTERSCOTCH SAUCE & ICE CREAM	9.00
BABY PAVLOVA TOPPED WITH FRESH CREAM & MIXED BERRY COMPOTE	9.00
RICH CHOCOLATE BROWNIE HOUSE-MADE CHOCOLATE BROWNIE TOPPED WITH CHOCOLATE GANACHE, ICE CREAM & BERRY COULIS	9.00
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, MACCHIATO, HOT CHOCOLATE	CUP 4.00	MUG 4.50
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 - 8.50
YELLOWGLEN PINK SOFT ROSE 200ML	GLASS - 8.50
BROWN BROTHERS PROSECCO 200ML	GLASS - 8.50
BROWN BROTHERS PROSECCO	BOTTLE - 32.00
GH MUMM	BOTTLE - 80.00

WHITE WINES

LINDEMAN'S HENRY'S SONS CHARDONNAY	GLASS - 7.5	BOTTLE - 32.00
LINDEMAN'S HENRY'S SONS SEMILLON SAUVIGNON BLANC	GLASS - 7.5	BOTTLE - 32.00
BLICKS LANE SAUVIGNON BLANC	GLASS - 8.5	BOTTLE - 36.00
YES SAID THE SEAL SAUVIGNON BLANC		BOTTLE - 45.00
SECRET STONE PINOT GRIS	GLASS - 8.5	BOTTLE - 35.00
SIX FT SIX ROSE	GLASS - 9.0	BOTTLE - 36.00
LEO BURING CLARE VALLEY RIESLING	GLASS - 8.5	BOTTLE - 32.00
BROWN BROTHERS MOSCATO	GLASS - 8.0	BOTTLE - 32.00
BROWN BROTHERS MOSCATO ROSA	GLASS - 8.0	BOTTLE - 32.00

RED WINES

LINDEMAN'S HENRY'S SONS SHIRAZ CABERNET	GLASS - 7.5	BOTTLE - 32.00
19 CRIMES SHIRAZ	GLASS - 9.0	BOTTLE - 36.00
PEPPERJACK SHIRAZ	GLASS - 10.0	BOTTLE - 45.00
WYNNS COONAWARRA ESTATE SHIRAZ		BOTTLE - 45.00
LINDEMAN'S BIN 45 CABERNET SAUVIGNON	GLASS - 7.5	BOTTLE - 45.00
WYNNS COONAWARRA ESTATE THE GABLES CABERNET SAUVIGNON	GLASS - 8.5	BOTTLE - 36.00
ST. HUBERTS THE STAG VICTORIA PINOT NOIR	GLASS - 9.0	BOTTLE - 36.00
YES SAID THE SEAL PINOT NOIR	GLASS - 11.5	BOTTLE - 46.00
LINDEMAN'S BIN 40 MERLOT	GLASS - 7.5	BOTTLE - 32.00

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

BOURBON & WHISKEY

JACK DANIELS SINGLE BARRELL
JACK DANIELS HONEY
JACK DANIELS RYE
JACK DANIELS FIRE
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
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

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

TOBLERONE - \$15

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

LEMON SPRITZER - \$15

LIMONCELLO & PROSECCO SERVED IN A TALL GLASS WITH A SLICE OF LEMON

PINK GIN FIZZ - \$15

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

FRUIT TINGLE - \$10

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

HAWAIIAN BREEZE - \$18

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

ESPRESSO MARTINI - \$15

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

BEERS

COOPERS PALE ALE
CROWN LAGER
CORONA EXTRA
GUINNESS DRAUGHT
HEINEKEN
PURE BLONDE
PERONI
BOAGS PREMIUM LIGHT

BEERS ON TAP

CARLTON DRAUGHT
CARLTON DRY
CANADIAN CLUB & DRY
CASCADE LIGHT
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, PEAR, ORIGINAL, CLEAR

POST MIX

COKE
COKE ZERO
LIFT
RASPBERRY
SPRITE
SODA WATER
DRY GINGER ALE

JUICES

APPLE
ORANGE
CRANBERRY
PINEAPPLE