



Garlic Bread

Warmed mini Cob loaf stuffed with Garlic butter

🍷 \$14.50 🍷

Bruschetta

Crunchy toasted slices of Italian bread topped with Tomato, Basil, Red Onion and Feta

🍷 19.90 🍷

Entrée

Natural Oysters

🍷 \$5.50 each 🍷

Kilpatrick Oysters (GF)

🍷 6.50 each 🍷

Garlic Prawns (6) (GF)

Prawns cooked in a creamy Garlic sauce with Rice and a wedge of lime

🍷 Entrée \$27.90 🍷 G.F

Tomato Basil Arancini balls (3) (GF)

Tomato base Arancini balls with Garlic aioli dressing

🍷 \$21 🍷

Soup of the Day

Chefs soup of the day served with grilled Ciabatta Bread

🍷 Entrée \$18.50 🍷

Mains

Barramundi (GF)

Pan fried Barramundi with Lemon Myrtle Butter, Garlic Greens and Sweet Potato Rosti

☞\$38.90☞ G.F

Italian Lamb Shank (GF DF)

1 Shanks in an Italian Tomato braise with greens and creamy Mash Potato.

☞\$39.90☞

Ceaser Salad

House made dressing Coz Lettuce, Bacon, Parmesan Cheese with your choice

Grilled Chicken ☞ \$32.50☞

Prawns ☞\$36☞

Mushroom Risotto (GF)

Tossed off Mushroom and Onion a rich in a creamy Garlic sauce

☞\$29.90☞ GF V

Carbonara Pasta

Bacon, Cheese, Chicken in a creamy Garlic sauce with Penne Pasta

☞\$31.00☞

Mains

House Made Chicken Schnitzel

Served with chips and salad with your choice of sauce

Dianne, Pepper, Mushroom, and Creamy Garlic (All sauces are Gluten free)

≈\$30.00≈

Parmi – Napoletana Sauce, Bacon and Parmesan Cheese

≈\$36.50

Rump

300gm Premium Rumps served cooked to your liking. Served with mash and seasonal Veg or Salad and Chips

Dianne, Pepper, Mushroom, Creamy mustard and Creamy Garlic (All sauces are Gluten free)

≈\$41.00≈ G.F

Scotch fillet

300g Scotch fillet steak cooked to your liking. Served with mash and seasonal Veg or Salad and Chips

Dianne, Pepper, Mushroom, Creamy mustard and Creamy Garlic (All sauces are Gluten free)

≈52.00 ≈ G.F

Desserts & Coffees

Affogato

Your choice of liquor, a shot of espresso and vanilla ice Cream

☞\$25.00☞

Mango passionfruit cheesecake (GF)

Served with Berries and Ice-Cream

☞ \$18.00☞ GF

Sorbet (GF DF)

Raspberry and lemon & lime Sorbet served with Mint

☞\$12.00☞

Chocolate pannacotta (GF)

with a Chocolate Sauce drizzle and fresh Berries

☞\$18.00☞

Coffees

We offer a variety of Coffees including flat white, Cappuccino, latte, and long/ short black & hot Chocolate

☞ \$6.00 cup and \$7.00 mug ☞

Flavors 50c – Vanilla, Caramel, Butterscotch or Chai available

*also available loose leaf tea \$6.00 pot for one \$7.50 pot for two

KIDS MENU

Small Chicken Schnitzel with Chips and Gravy

\$15.90

Fish and Chips

\$12.50

Creamy Chicken and Bacon Pasta

\$12.50

Dino Nuggets and Chips

\$12.50

Ice Cream, and topping

☞ \$8.50 ☞

Milkshake

Chocolate, Caramel or Strawberry

☞ \$9.50 ☞



Tap Beers

🍷 \$7.00 Middy \$8.50 Schooner 🍷

Great Northern and Coopers Pale Ale

We also have a wide selection of bottled beer (see bar or wait staff) \$9.00

Corona, Crown Larger, Somersby Sparkling Cider, Carlton Dry, James Boag, XXXX, Pure Blonde,

One Fifty Lashes, Stella Artois,

And many more

House Cocktails - \$20

Peach Martini – vodka, peach schnapps and fresh lime

Espresso Martini – fresh espresso coffee, Kahlua and vodka

Winter blue – Vodka, blue Curacao & lemonade with a slice of lemon

Strawberry Cheesecake – vanilla Galliano, lift and strawberry liquor

House Spirits 🍷 \$12.50 🍷

Smirnoff Vodka, Gordon's gin, Bundaberg rum, Jim Beam bourbon, Jack Daniels whiskey and Johnny Walker red scotch

For any other spirits ask one of our friendly wait staff.

Port

Grandfather Port 🍷 \$18.50 🍷