



Garlic Bread

Warmed mini cob loaf stuffed with garlic butter

🍷 \$9.50 🍷

Chilli Cheese Bread

Warmed mini cob loaf stuffed with garlic butter Chilli sauce and cheese

🍷 \$10.50 🍷

Entrée

Natural Oysters

½ Doz \$20.50 🍷 Doz \$35.50

Kilpatrick Oysters

½ Doz \$24.00 🍷 Doz \$40.50

Garlic Prawns

Prawns tossed in a creamy Garlic Prawns served with rice

Entrée \$21.50

Mushroom Risotto

Creamy Risotto with a medley of mushrooms. **V**

Entrée \$15.50 Main \$24.50

Housemade vegetarian spring rolls

Served with a chilli plum dipping sauce. **V**

Entrée \$17.50

Stuffed Field Mushroom

Field mushroom roasted with butter and sea salt, stuffed with roast sweet potato, fetta and spinach. **V**

\$15.00

Mains

Macadamia and Coconut Crumb Salmon

Pan fried Salmon topped with a macadamia coconut crumb and lemon butter. Served with fresh garlic tossed greens.

≈\$32.50≈ GF

Twice cooked Chicken Maryland

Chicken Maryland served with roast vegetables and a creamy chicken thyme jus.

≈\$32.00≈ GF

Creamy Prawn and Avocado Fettucine

King Prawns in a creamy avocado sauce, topped with parmesan cheese.

≈\$29.00 ≈

Roast Pumpkin and Beetroot salad

Roast pumpkin and beetroot with fetta, pepita seeds, mixed lettuce spanish onion and snow peas. V

≈\$24.50 ≈ with prawn ≈\$30.00 ≈ with salmon ≈\$35.00 ≈ with chicken ≈\$34.00 ≈

House Made Chicken Schnitzel

Served with your choice of Salad, Vegetables, Chips

≈\$25.50≈

Parmi – Napoleon Sauce, Bacon and Parmesan Cheese

≈\$32.50≈

Prawn Topper – Creamy Garlic Prawns (3)

≈\$34.50≈

Mains

Fillet Mignon

200 gms Eye Fillet, wrapped in Prosciutto, cooked to your preference, served with Potato Gratin

And pan roasted baby Dutch Carrots, and Mushroom sauce on the side

≈\$37.50 ≈

Crumbed Cutlets

Served with your choice of Vegetables, Sweet Potato Chips, Chips, Potato Gratin, Salad

Sauces: Dianne, Pepper, Mushroom, and Creamy Garlic (All sauces are GF)

2 per serve ≈ \$32.90 ≈ extra cutlets \$7.50 each

From the Grill

350G Sirloin \$35.00

Local Damfyne Swine Pork Cutlet with baked apple puree \$35.50

Sirloin and Smokey Pork BBQ Ribs \$46.50

1/2 Rack Smokey Pork BBQ Ribs \$42.50

Full Rack Smokey Pork BBQ Ribs \$46.50

All Served with Your Choice of

(GF chips available on request)

Vegetables, Sweet Potato Chips, Chips, Potato Gratin, Salad

Sauces: Dianne, Pepper, Mushroom, and Creamy Garlic (All sauces are GF)

Desserts & Coffees

Affogato

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

☞ \$16.00 ☞ G.F

Meg's Sticky Date

served with fresh berries and vanilla ice cream

☞ \$16.00 ☞

Blueberry Cheesecake

served with a vanilla ice cream

☞ \$16.00 ☞

Dark Chocolate Mousse

Served with a chocolate soil, fresh berries

☞ \$16.00 ☞

Raspberry and Almond Friand

Served with mixed berries, vanilla ice cream and orange syrup sauce

☞ \$16.00 ☞

Coffees

We offer a variety of coffees including flat white, cappuccino, latte, and long/ short black & hot chocolate

☞ \$5.00 cup and \$6.00 mug ☞

Flavors 50cents – vanilla, caramel, butterscotch or chai available

*also available loose leaf tea \$5.00 pot for one \$6.50 pot for two

G.F – Gluten Free, L.F – Low Fat, D.F – Dairy Free, V - Vegetarian

Kids Menu

Small Chicken Schnitzel with Chips and Gravy

\$14.90

Bangers and chips with Gravy

\$9.50

Creamy Chicken and Bacon Pasta

\$10.50

Chicken Nuggets and Chips

\$9.50

Ice Cream, and topping

↻ \$7.50 ↻

Milkshake

Chocolate, caramel or strawberry

↻ \$6.50 ↻



House Wines

☞ Glass \$7.00 Bottle \$22.00 ☞

Willowglen Semillon Sauvignon Blanc (750ml and 375ml bottles)*

Willowglen Rose

Willowglen Moscato

Willowglen pinot grigio

Willowglen Sparkling Brut

Willowglen Cabernet Merlot

Willowglen Shiraz Cabernet (375ml bottle only) *375ml \$12.50

More wine options available at the back of menu

Tap beers

☞ \$6.50 Middy \$7.00 Schooner ☞

Super Dry

XXXX Gold

Coopers Pale Ale

Coopers Light

We also have a wide selection of bottled beer (see bar or wait staff) ☞\$7.50-8.00☞

House cocktails - \$16

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 ☞ \$8.50 ☞

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. Other spirits \$9.00 top shelf \$10.50

Port

Hanwood, Galway and Mc Williams cream ☞ \$9.50 ☞ Grandfather Port ☞ \$18.50 ☞

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