

SNACKS

GARLIC & CHEESE FOCCACIA \$10

BOWL OF CHIPS \$9

BAD BOY THICK CUT CHIPS \$12

OYSTERS (6/12)

NATURAL **\$27/\$54**

KILPATRICK **\$30/\$60**

STICKY PORK RIBS CHIPOTLE BBQ PORK RIBS WITH PICKLED VEGETABLES **\$22**

GRAZING PLATE OLIVES, DIP, CHEESE, CURED MEATS, TOMATO, ROASTED VEGETABLES, CIABATTA **\$38**

MAIN MEALS

CAESAR SALAD COS LETTUCE, SHAVED GRANA PADANO, HONEY BAKED BACON, CROUTONS, HOUSEMADE DRESSING, POACHED EGG & WHITE ANCHOVIES (OPTIONAL) **\$24**

WITH CHICKEN \$28

WITH SMOKED SALMON \$28

THAI BEEF SALAD SALAD GREENS, CUCUMBER, ROASTED PEPPERS, TOMATOES, CARROT, RED ONION, TOPPED WITH MARINATED PORTERHOUSE, CRUSHED PEANUTS, FRESH CHILLI, CORIANDER, CRISPY BUCKWHEAT NOODLES & HOT SAUCE **\$32**

SALT & PEPPER CALAMARI FLASH FRIED SQUID, SERVED WITH CHIPS, SALAD & AIOLI (LG) **\$32**

BARRAMUNDI GRILLED BARRAMUNDI FILLET SERVED WITH POTATO MASH, SEASONAL GREENS & BBQ CHIPOTLE SALSA (LG) **\$35**

FISH OF THE DAY SEE SPECIALS BOARD FOR DAILY FISH

MAIN MEALS

PUMPKIN RISOTTO ARBORIO RICE, ROASTED PUMPKIN, CASHEWS & BABY SPINACH IN A CREAMY WHITE WINE REDUCTION, TOPPED WITH GRANA PADANO (LG/V) **\$30**

SPAGHETTI CARBONARA BACON, MUSHROOM & ONION, COOKED IN A CREAMY WHITE WINE REDUCTION, WITH GRANA PADANO **\$29**
WITH CHICKEN \$33

ROAST OF THE DAY WITH VEGETABLES & GRAVY **\$26**
PLEASE SEE SPECIALS BOARD FOR DAILY ROAST

CURRY OF THE DAY SERVED WITH JASMINE RICE & ROTI BREAD **\$28**
PLEASE SEE SPECIALS BOARD FOR DAILY CURRY

CHICKEN PARMIGIANA HOUSEMADE SCHNITZEL, TOPPED WITH NAPOLI, HAM, & CHEESE, SERVED WITH CHIPS & SALAD **\$27**

CHICKEN SCHNITZEL HOUSEMADE SCHNITZEL, SERVED WITH LEMON, GRAVY, CHIPS & SALAD **\$27**

EYE FILLET 300G 2 X 150G OAKDALE BLACK ANGUS EYE FILLET MEDALLIONS, SERVED WITH CHIPS, SALAD, CHOICE OF SAUCE (LG) **\$45**

RUMP 600G OAKDALE RUMP STEAK SERVED WITH CHIPS, SALAD & CHOICE OF SAUCE (LG) **\$42**

BANGERS & MASH SAUSAGES, POTATO MASH, BACON & GRAVY **\$25**

LAMBS FRY WITH POTATO MASH, BACON & GRAVY **\$25**

SAUCES: GRAVY, RED WINE JUS, MUSHROOM, PEPPERCORN OR GARLIC BUTTER