Local Holberts Oysters	1/2 Doz	Doz
Natural	\$28	\$46
Kilpatrick	\$30	\$48
Finger Lime & Flying Fish Roe Dressing	\$30	\$48
Mignonette spanish onion & red wine vinegar dress	\$30 sing	\$48
Garlic Cob Loaf		\$9
Garlic & Cheese Pizza Bread	Gluten Free add	\$9 \$5
Garlic, Chilli & Cheese Pizza B	read Gluten Free add	\$10 \$5
Baked Marinated Chicken Wir	ngs (5) 🕞	\$18
Homemade Chicken & Ginger Spring Rolls (4) N with plum dipping sauce		\$18
Three Cheese Arancini (4) v		\$17
Beef Carpaccio (GF) with beetroot & rocket salad, horserad	ish cream	\$25
Salt & Pepper Squid with fresh lemon & ponzu aioli		\$18
Seafood Gratin prawns, fish, mussels, squid with crear	my garlic white	\$22

wine sauce & grilled sourdough (GF option available on request)



or those who prefer a smaller meal	
Cheeseburger & Chips	\$12
Ham, Cheese, Pineapple Pizza	\$12
Spaghetti Bolognese	\$12
Fish Cocktails & Chips with salad	\$12
Small Schnitzel steak fries & salad / potato & vegetables	\$15
Crumbed Lamb Cutlet steak fries & salad / potato & vegetables	\$16
Minute Steak steak fries & salad / potato & vegetables	\$16





Gluten Free 12" Base add \$8

Pepperoni	\$24
olives, capsicum, tomato, artichoke,	
buffalo mozzarella & pepperoni	

Meat Lovers	\$26
ham, chicken, salami, chorizo, onion	

Margherita 🔍	\$19
tomato, mozzarella, cherry tomatoes & fresh basil	

Hawaiian	\$20
ham cheese pineapple	

Three Cheese & Prosciutto N	\$28
blue chasse mozzgralla & parmosan with prosciutto	

blue cheese, mozzarella & parmesan with prosciutto,
rocket, cracked pepper & candied walnuts

Moroccan Chicken	\$24
moroccan chicken with pumpkin, spinach,	
onion, tahini & garlic	

Ham & Mushroom	\$24
ham, mushroom, artichoke, olives	

Seafood	\$28

Searood	Ψ_(
tomato base with fish, prawn, squid,	
mussels, cherry tomato & chilli	

massets, enerry	torridto a critti	

Mushroom	\$21	
sautéed assorted	l mushrooms, baby spinach.	

sauteed assorted mushrooms, baby spinach,	
mozzarella & truffle oil	

Eggplant & RicottaV		
eggplant, ricotta, basil, tomato & grana padana		

See display board for daily specials

Main Meals

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Steak Burger with lettuce, tomato, beetroot, onion, BBQ sauce & stea	\$28 k fries	Miso Marinated Duck Maryland \$3	6
Beef Burger	\$25	soba noodles, Asian vegetables, young garlic & ginger broth	
with cheese, bacon, lettuce, tomato, beetroot, onion, tomato sauce & mustard served with steak fries		Greek Style Layered Beef \$2 & Eggplant Moussaka ©	8
Barramundi Burger with lettuce, pickled onion, tartare sauce & steak fries	\$25	with bechamel & cheese	
Caesar Salad	\$20	Spaghetti Bolognaise \$2 rich pork & veal ragu with a home made	4
cos lettuce, croutons, bacon, boiled egg, parmesan cheese & caesar dressing Add chicken	\$6		3
Roast Pumpkin Salad with panzanella, cherry tomato, cucumber, & labna sala with red pepper coulis & fresh basil Add chicken	\$28 ad \$6	Spinach & Cheese Tortellini v \$2 with a mild spiced creamy capsicum sauce & fresh parmesar	
Pad Kra Pow Thai basil chilli pork mince, vermicelli noodles, Thai salad, lettuce cups & pickled chilli	\$25	Homemade Cascerecce \$3. cotechino sausage, peas, chilli, parsley, garlic, lemon & fresh parmesan	2
Double Baked Cheese Souffle (v) (N) with pear, rocket, parmesan & hazelnut salad	\$25	Seafood Spaghetti \$32 prawns, squid, fish, mussels with garlic, white wine, cream & continental parsley	2
Chicken Schnitzel steak fries & salad / potato & vegetables your choice of sauce: gravy, mushroom, diane, pepper	\$26	Garlic Prawns © \$29 cherry tomatoes, baby spinach with steamed basmati rice	9
1/2 Grilled Tandoori Marinated Chicken with cauliflower puree & tempered cauliflower lentils 25 minute cooking time	\$28	Fisherman's Basket \$32 salt & pepper squid, crumbed fish, tempura prawns, crab claw, steak fries, fresh lemon, tartare sauce & salad	2
Crumbed Lamb Cutlets (2) steak fries & salad / potato & vegetables Extra cutlet	\$32 \$8.50	Crumbed Whiting Sml \$19 Lge \$28 with chips, salad, lemon & tartare	8
Pork Cutlet	\$36	Steamed Fish of the Day \$38	8

Rump Steak (300g)

Scotch Fillet (300g) 🕞

steak fries & salad / potato & vegetables your choice of sauce: gravy, mushroom, diane, pepper

with chats, charred broccolini, onion, mushrooms, bearnaise & red wine jus

Jegan Meals	
Vegan Schnitzel with steak fries & salad	\$26
Vegan Burger beetroot & lentil patty with lettuce, tomato, beetroot, pickled onion & vegan aioli	\$25
Vegan Roast Pumpkin Salad with panzanella, cherry tomato & cucumber salad with red pepper coulis & fresh basil	\$28
Vegan Gnocchi with roast pumpkin, sage, pine nuts, nuttelex, garlic & vegan p	\$30 parmesan
Dhal With roast cauliflower, roast pumpkin, chickpeas & toum	\$26
Vegan Zance: gravy, mushroom	\$3

American style BBQ with slaw, mac & cheese

Toppers & Sances	
Parmigiana (tomato, ham & cheese)	\$5
Creamy garlic prawns	\$8
Pineapple, maple bacon & cheese	\$6
Gravy, garlic cream	\$3
Gluten Free Sauces: mushroom, diane, aioli, pepper, hollandaise	\$3
Steak fries sml \$8	lge \$12
Garden Salad	\$10
Vegetables	\$12
Mashed Potatoes	\$10

with dashi broth, asian slaw & steamed rice

\$39

\$45