



BISTRO MENU

Entrées

Garlic Ciabatta	\$9
Cheesy Garlic Ciabatta	\$12
Grilled house flatbread w beetroot, capsicum & pumpkin dips w roasted peppers & marinated olives (v)	\$14
Duck spring rolls w coriander & spring onion salad w hoisin dipping sauce (df)	\$14
Baked devilled chicken wings w cabbage coleslaw & Sriracha (df)	\$10
Panko crumbed calamari w smoked paprika aioli & fresh lemon cheek (df)	\$10
Crispy pork belly w pickled watermelon, spicy kimchi, blueberry vin cotto & snow pea tendrils (df)	\$16
Middle Eastern spiced lamb mince w hummus, pomegranate dressing & crispy pita (df)	\$12
Vegetarian tasting plate of dips, peppers, olives, coleslaw, spicy kimchi & pickled watermelon (vo, dfo, gfo)	\$15

Oyster Bar - \$3.50 EACH Minimum order of 3 per type

Kilpatrick
Natural
Tempura battered w lemon mayo
Horseradish & parmesan cheese
Red wine shallot
Virgin bloody Mary shooters

SALADS

Caesar w baby cos hearts, crispy pancetta, parmesan cheese, poached egg & garlic croutons (v, gfo, nf)	\$17
Roasted beetroot w rocket, Persian fetta, butternut pumpkin, Spanish onion, Israeli cous cous & balsamic reduction (v, gfo)	\$16
Medley of tomato w buffalo mozzarella, olives, rustic sourdough, shredded basil, cracked black pepper & extra virgin olive oil (v, dfo, gfo)	\$19
<i>Add - Moroccan Chicken</i>	\$8
<i>Add - Tempura Prawns</i>	\$9
<i>Add - Crumbed Calamari Rings</i>	\$8
<i>Add - Peppered Grilled Beef</i>	\$9

All prices are GST inclusive. Please note that all menu items are subject to seasonal availability. Our chef and his team will be more than happy to make any necessary changes to accommodate any specific dietary requirements, so please advise staff prior to ordering your meal. Please advise we do not split bills.

(V) - Vegetarian • (VG) - Vegan • (GF) - Gluten Free • (NF) - Nut Free • (VGO) - Vegan Option •
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Pasta

Please Note: All pastas can be made vegetarian upon request

Old School seafood spaghettini w prawns, calamari, mussels, blue swimmer crab, tomatoes, garlic & chilli (nf, dfo)	\$34
Creamy chicken & button mushroom rigatoni w Pizza Shape crumbs (nf)	\$22
Confit duck leg, green pea, yellow zucchini & snow pea risotto w bordelaise sauce (nf, gf)	\$28
Pan fried pumpkin gnocchi w baby spinach, roma tomatoes, buffalo mozzarella & toasted pine nuts (nfo)	\$26
Fusilli w pork & fennel meatballs, slow cooked in Napoli sauce w black olives & homemade ricotta (dfo, nf)	\$22

Mains

Crumbed salt bush lamb cutlets w white bean cassoulet, courgette ribbons & chimichurri dressing	\$35
Flame grilled kangaroo w pumpkin puree, roasted baby beetroot, red mizuna & raspberry glaze (gf, nf)	\$30
Classic crumbed garlic chicken Kiev, steamed new season chat potatoes, broccoli & gravy	\$27
Crispy skin barramundi w ruby grapefruit scented kipfler potatoes, asparagus, kohlrabi & tatsoi w beurre blanc (gf, nf)	\$34
Oven baked salmon w Mexican red rice, chorizo, char-grilled corn, green pepper salsa & fresh lime (gf)	\$33
Panko crumbed chicken fillet (Classic Parma) w Virginia ham, Napoli sauce, melted mozzarella, house salad & chips	\$27
Mango beer-battered flathead tails w chips, house salad, tangy lemon & dill mayo (df, nf)	\$24

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FLAME GRILL

SELECT YOUR STEAK

Pork Chop - Young NSW	350G	\$32
Porterhouse - O'Connor's VIC	300G	\$32
Eye Fillet - Hunter Valley NSW	250G	\$36
Rump - Collinson & Co VIC	400G	\$36
Scotch - Diamantina Platinum QLD	300G	\$34

TOP IT OFF WITH

Southern whiskey & mushroom sauce
Green pepper sauce
Rich gravy
Red wine jus
Café de Paris Butter

SERVE IT WITH

Chips & salad (GF) (NF) (DF)
Chips & Veg (GF) (NF) (DF)

COOK IT

Blue	Deep red colour & room temperature	26 – 38°
Rare	Centre is bright red, pinkish toward exterior portion & warm throughout	36 – 38°
Medium Rare	Centre is very pink, slightly brown toward exterior & slightly hot	55 – 57°
Medium	Centre is light pink, outer portion is brown & hot throughout	60 – 63°
Medium Well	Mostly grey-brown throughout with a hint of pink in the centre	65 – 69°
Well Done	Firm steak is uniformly brown or grey throughout	71°

Sides

Coleslaw (gf, nf)	\$8
Greek salad (v, f, nf)	\$8
Chips w garlic aioli (v, df, nf)	\$8
Steamed vegetables (v, nf, dfo, gf)	\$8
Mexican red rice (v, gf)	\$8

Sauces

Whiskey Mushroom	\$1
Green Peppercorn	\$1
Rich Gravy	\$1
Red Wine Jus	\$1
Café de Paris Butter	\$2

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Kids Menu

\$12 or \$15 with Soft Drink & Dessert

Minute steak w chips, vegetables and gravy (NF) (DFO)

Chicken nuggets w house salad, chips (NF)

Battered flathead tails w chips, house salad tangy lemon and dill mayo (NF) (DF)

Crumbed calamari, house salad and chips. (NF)

Spaghetti or rigatoni w cream or tomato base (NF)

Crumbed chicken fillet (Kids Parma), Virginia ham, Napoli sauce, melted mozzarella, house salad & chips (NF)

Kids Dessert

Frog in a pond

Ice cream with topping

Chocolate mousse

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