

SMALL PLATES TO SHARE

Coffin Bay Oysters 1/2 doz \$24 Doz \$38

Natural
Mignonette
Kilpatrick

Welsh Rarebit \$16 V

toasted ciabatta with blue cheese, cheddar, parsley & mustard

Onion Tart w/- Woodside Goat Curd \$16 V

savory custard w/- caramelized onion, oregano & thyme

Arancini \$18 V

(refer to staff for details)

3 pieces

Jamon & Manchego Croquettes \$18

Pea & parsley w/- tomato relish

3 pieces

Greek Chicken & Lamb skewers \$18 GF

EVOO and mint yogurt

4 pieces

Lamb Meatballs \$19 N GF DF

olives, basil & toasted pinenuts

5 pieces

SA Camembert, oven baked \$22 V

apple and cranberry relish, toasted croutons

Cheese Plate \$28 V GFO N

Selection of three cheeses + accoutrements

add prosciutto **\$6** add olives **\$6**

Share Platter \$30 GFO V N

spicy pumpkin & cashew, beetroot hummus,

semi dried tomatoes, toasted pita, dukkha & balsamic EVOO

add prosciutto **\$6** add olives **\$6**



TO START

Garlic bread \$8

Warmed Olives \$6 VG

marinated w/- rosemary & garlic

Dips plate for 2 \$18 V

beetroot tzatziki, pumpkin hummus toasted pita

Soup of the day \$15 V

toasted cheesy ciabatta

MAIN COURSE

Wagyu Rump 300G \$42 GF DF

Darling Downs (QLD,) roasted winter vegetable salad, cabernet & shallot jus

Chicken Breast \$36 GF N

baked with Tandoori w/-

pilau rice, saffron, toasted almond, currant, mint riata & pappadam

Fish Of the Day \$40

please refer to staff for details

Cauliflower Steak \$30 VG GF

celeriac puree, salsa verde

Beef Bourguignon Pie \$35

garlic mash, roasted shallots & green beans

Gnocchi w/- Lamb Shank Ragu \$35

panfried, rosemary, tomato & red wine topped

with shaved parmesan

Wild Mushroom Risotto \$31 V GF N

kale, Romanesco, baby cauliflower, truffle oil &

shaved parmesan cheese

Homemade Falafel \$27 VG N

corriander & carrot puree, hazelnut,

pickled spanish onions w/- roquette salad



PUB CLASSICS

SCHNITZELS

300g Chicken breast Schnitzel \$28

with chips & salad

300g Porterhouse Schnitzel \$28

with chips & salad

Vegan Eggplant Parmigiana \$26 VG

chips & salad

Parmigiana topping **\$4**

Kilpatrick topping **\$4**

Your choice of gravy, mushroom, Dianne &

peppercorn sauce **\$2.5**

SA salt & pepper squid \$30 DF

chips, Greek salad, aioli, lemon

BURGERS served w/- chips

Rueben Beef Burger \$27

Wagyu Beef pattie, shaved pastrami,

sauerkraut, Swiss cheese, tangy Russian

dressing on a toasted

brioche bun

Vegan Burger \$26 VG

Plant based burger patty, lettuce, tomato,

beetroot relish, grilled onions, vegan mayo,

toasted potato bun

CAESAR SALAD \$26 V

cos lettuce, crispy bacon, anchovies, garlic

croutons, Caesar dressing topped,

cold poached egg

+ chicken **\$6** + salt & pepper squid **\$8**

+ salt & pepper tofu **\$5**

SIDE DISHES

Kipfler Potatoes \$16 VG GF DF

Garlic and rosemary

Steamed Greens \$16 VG GF

broccolini, beans,
peas and spinach

Winter Salad \$16 VG GF

Sauteed Brussel sprout & apple
w/- raspberry vinigerette

Bowl of Wedges \$14

with sour cream, sweet chilli
sauce

Bowl of Hot Chips \$14

with tomato sauce, lemon aioli

Sweet Potato Chips \$15 VG

with homemade tomato relish



VG Vegan
V vegetarian
DF dairy free
GF gluten free
N contains nuts

Advise staff of any additional
dietary requirements

THE ED MENU

