

PLEASE ASK YOUR FRIENDLY WAITER ABOUT OUR DAILY SPECIALS & DESSERTS

MAIN COURSE

250g Prime Beef Fillet \$45 GF

Caramelised fondant potato, bordelaise sauce

Chargrilled Kangaroo Fillet \$35 GF

Sweet potato mash, bush tomato relish, green bean & soft herb salad

Tasmanian Atlantic Salmon \$40 GF

Steamed baby potatoes, prawns, squid, saffron velouté, tomato concasse, tarragon, chives

Chicken Breast wrapped in Prosciutto \$36 GF DFO Sage, roasted kipflers, Spanish onions, pumpkin, green beans, pine nuts, shaved parmesan

Beef Bourguignon Pie \$36

Creamed potatoes, mushrooms, buttered greens

Pumpkin & Pea Risotto \$32 GF

Pine nuts, shaved parmesan

Potato Gnocchi & Braised Lamb Ragu \$36

Tomato, red wine, rosemary, shaved parmesan

Roasted Winter Vegetable Salad \$27 VG GF

Harissa, pine nuts, currants, lemon vinaigrette, baby herbs

Sushi Rice Bowl \$31 VG

Cucumber, avocado, tofu chips, pickled ginger, nori, sesame seeds, soy dressing

10% surcharge applies on Sundays 15% surcharge applies on Public Holidays

PUB CLASSICS

Rump Steak \$32 w/- chips GFO

Garlic compound butter & slaw no changes

Salt & pepper squid \$30 w/- chips

Greek salad, aioli, lemon

Philly Steak Burger \$30 w/- chips

Wagyu beef patty, grilled; onion, mushroom & capsicum topped with provolone cheese sauce

Butter Chicken \$32 GF

Pappadam, raita, basmati rice

Caesar Salad \$26 VO

Cos lettuce, crispy bacon, anchovies, garlic croutons, topped, w/- cold poached egg

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

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

SCHNITZELS w/- chips & salad

300g Porterhouse Schnitzel \$28 300g Chicken breast Schnitzel \$28 Eggplant Parmigiana \$26 VGO

Parmigiana topping \$4 Kilpatrick topping \$4

Sauce: gravy, mushroom, Dianne, peppercorn **\$2.5**

SIDES

Creamy Mash \$10

Roasted Root Vegetables \$16 Sauteed Greens \$16 V GF

Greek Salad \$16 GF

Sweet Potato Chips \$15

Bowl of Hot Chips \$14

Bowl of Wedges \$14



SMALL PLATES TO SHARE

Coffin Bay Oysters Kilpatrick or Natural 1/2 doz \$25 Doz \$39

Oysters topped with bacon, house made sauce

Seared Haloumi \$18 GF

Spiced figs, fresh lemon

Chicken & Lamb Scotch Egg \$18

House relish, pickles

Chicken Liver Pâté \$18 GFO

Toasted brioche, apricot & apple relish

Karaage Chicken Sliders (3) \$21

Pickled ginger, wasabi aioli, slaw

Pan-Seared SA Calamari \$19 GF DF

Chilli, garlic, parsley, lemon vinaigrette

Greek Chicken (2) & Lamb (2) skewers \$20 GFO

Mint yogurt, lemon wedge

Beef Brisket Bao Buns, \$21 DF

Slow braised in red curry, Thai basil, coriander

Beef Meatballs \$19 GF

Tomato, basil, olive ragu, shaved parmesan

W.A. Half Shell Scallops (5) \$30 GF DF

Avocado, chilli & prawn salsa

Share Platter \$30 GFO

Roast pumpkin, basil & pinenut dip + smoked hummus, semi dried tomatoes, toasted pita, dukkha & balsamic EVOO add prosciutto **\$6** add olives **\$6**

Cheese Plate \$28 GFO

Selection of three cheeses + accoutrements add prosciutto **\$6** add olives **\$6** add GF pita **\$5**

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TO START

Garlic bread \$8

Warmed Olives \$6

Marinated w/- rosemary & garlic

Dips plate for 2 \$18

Roast pumpkin, basil & pinenut dip + smoked hummus w/- toasted pita + GF pita \$5





