

SENIORS MENU \$12.90

7 Days a week.
Seniors must present
card at time of ordering

LUNCH SPECIAL \$14.90

Weekdays Only,
excludes Public
Holidays

Add \$5.00 for Soup

Roast of the Day (gf)

See our special board for today's selection with your choice of sides

Fish and Chips (gfo)

With sides lemon & tartare

Porterhouse Minute Steak (gfo)

With sides and sauce of your choice

Hawaiian Pizza (gfo add \$2.00)

Napolitano sauce, virginia ham, pineapple and high melt cheese

Chicken Parmigiana (gfo)

Napolitano sauce, virginia ham and high melt cheese with sides

Chicken Schnitzel (gfo)

With mushroom, pepper sauce or gravy and sides

Calamari

Crumbed calamari served with lemon, tartare and sides

Beef Sausage (gf)

Grilled beef sausage on buttery mash potato and seasonal vegetables with onion gravy

Summer Chicken Salad

Grilled breast of chicken served on a salad of iceberg, bacon, fried camembert, Spanish onion, cucumber with a cranberry vinaigrette

SENIORS DESSERTS

Add \$5.00

Banana Fritter & Vanilla Ice Cream

Mini Pavlova with strawberry and chocolate (gf)

Ice Cream Sundae (gfo) (strawberry, chocolate, banana, caramel)

Churros

Cooked to order, dusted with cinnamon sugar served with chocolate ganache & vanilla ice cream

Cheesecake

Please see the specials board for today's selection

LUNCH SPECIAL DESSERTS

Add \$5.00

Chocolate mousse (gf)

Banana fritter & vanilla ice cream

Mini Pavlova with strawberry and chocolate

Ice Cream Sundae (gfo)

KIDS MENU \$9

(12 years & under only)

Includes a complimentary Soft Drink

Fried Fish & Chips

Hawaiian Pizza (add \$2 for gf)

Maragrita Pizza (add \$2 for gf)

Nuggets & Chips

Roast of The Day (gf)

Penne Bolognese

Hot Dogs & Chips

Schnitzel & Chips (gfo)

Parma & Chips (gfo)

Calamari & Chips

KIDS DESSERTS \$3

Frog in the Pond

Ice Cream Sundae (gfo)

Snake on a Lake

SPARKLING WINE

Seppelt The Great Entertainer Chardonnay Pinot Noir

Victoria



\$32.00

Yellowglen Pink Sparkling Rosé 200ml

South Eastern Australia

\$8.00

Yellowglen Yellow Brut Cuvée 200ml

South Eastern Australia

\$8.00

Debortoli King Valley Prosecco

Yarra Valley, VIC

\$8.50

Seppelt The Great Entertainer Prosecco

Victoria

\$32.00

WHITE WINE



Hartog's Plate Moscato

South Eastern Australia

\$7.50

\$12.50

\$28.00

St Huberts The Stag Pinot Grigio

South Australia

\$8.50

\$14.00

\$32.00

Rothbury Estate Sauvignon Blanc

South Eastern Australia

\$7.00

\$11.00

\$27.00

821 South Sauvignon Blanc

Marlborough, NZ

\$8.90

\$14.00

\$32.00

Grant Burge Sauvignon Blanc

Adelaide Hills, SA

\$8.50

\$14.00

\$32.00

Rothbury Estate Chardonnay

South Eastern Australia

\$7.00

\$11.00

\$27.00

Saltram 1859 Chardonnay

Eden Valley, SA

\$8.00

\$13.00

\$28.00

ROSÉ WINE



Fifth Leg Rosé

Western Australia

\$7.50

\$12.50

\$34.00

Squealing Pig Pinot Noir Rosé

Marlborough, NZ

\$8.50

\$14.00

\$32.00

RED WINES



19 Crimes Pinot Noir

South Eastern Australia

\$8.50

\$14.00

\$32.00

Wolf Blass Private Release Merlot

South Australia

\$7.90

\$11.50

\$30.00

Rothbury Estate Cabernet Sauvignon Merlot

South Eastern Australia

\$7.00

\$11.00

\$27.00

Penfolds Max's Cabernet Sauvignon

South Australia

\$10.00

\$17.00

\$45.00

Rothbury Estate Shiraz Cabernet Sauvignon

South Eastern Australia

\$7.00

\$11.00

\$27.00

Pepperjack Shiraz

Barossa Valley, SA

\$10.00

\$17.00

\$45.00

MENU & WINE LIST

APPETIZERS

Soup De Jour

Freshly prepared soup of the day with toasted Turkish bread

\$9.00

BREAD SELECTION

Garlic & Cheese Pizza

\$9.50

Herb & Cheese Pizza

\$9.50

Bruschetta

\$10.50

Toasted sour dough bread with smashed avocado, roasted capsicum, cherry tomato, basil pesto, drizzled with roasted garlic oil

***Pizza can be made with our own
gluten free base add \$2.00**

OYSTERS

Natural (gf)

served with lemon

½ Dozen \$16.50

Dozen \$26.50

Kilpatrick

With bacon & worcestershire sauce

½ Dozen \$18.50

Dozen \$28.50

CHEFS ENTRÉES

Calamari

Fried golden crumbed calamari with crisp salad leaves and tartare

Entrée \$13.50

Main \$26.50

Garlic Prawns (gf)

Pan seared tiger prawns in a garlic, parsley, cream, white wine & parmesan sauce with rice pilaf

Entrée \$16.00

Main \$32.00

Vegetarian Duo

Crumbed camembert with cream cheese and herb filled button mushrooms served with a sweet tomato relish and balsamic reduction

\$13.90

Duck Spring Rolls

House made Asian influenced duck and noodle spring rolls on lettuce served with an authentic Hoisin sauce and spring onion

\$14.50

SIDES

Chips and Gravy (gf)

\$8.00

Seasonal Vegetables

\$12.50

Chefs Salad

\$11.50

Wedges with sweet chilli and sour cream

\$12.90

STEAK (gf) All served with sides

Scotch 350gm	\$38.00
Porterhouse 250gm	\$25.00
Complimentary Sauces Mushroom, green peppercorn, roasted garlic & peppercorn butter, gravy, red wine jus	
Extra Sauce Add	\$2.50
Add Garlic Prawns	\$10.00

BURGERS

Served with Chips, Chipotle Mayonnaise & Onion Rings

Prime Rib A grilled smokey Texan rubbed scotch fillet steak, served with lettuce, tomato, bacon, Swiss cheese, pickle and sweet bbq sauce	\$25.00
Classic Chicken Southern fried chicken, lettuce, Swiss cheese and bacon	\$25.00

CHEF'S FAVOURITES

The Smokehouse (gfo) Texas rub porterhouse, smoked bbq beef cheek, beef sausage, pork belly and plum sauce, grilled bacon, onion rings, coleslaw, served with chips and chefs pale ale and butterscotch gravy	\$45.00
Roast of the Day (gf) Please refer to our ever changing specials board or ask one of our friendly wait staff for today's selection	\$23.00
Creme di Polo (gf) Tender breast of chicken filled with bacon, caramelised onion, garlic butter and finished with a parmesan cream sauce accompanied with sides	\$29.00
Jack Daniel Pork Ribs Succulent braised pork ribs smothered in Jack Daniels bbq marinade and served with crisp potato wedges, chef's salad and chive sour cream	\$30.00
Lamb Cutlets Trio of succulent crumbed lamb cutlets served atop of mash potato and green beans finished with a delicate jus scented with honey and fresh thyme	\$32.00

CRUMBED CHICKEN

House crumbed Chicken Breast (gfo on request) All served with sides

Schnitzel With choice of gravy or sauce	\$24.00
Parma Napolitano sauce, virginia ham & high melt cheese	\$26.00
Aussie Napolitano sauce, bacon, egg, bbq sauce, high melt cheese & gravy	\$26.00
Meat Lovers Napolitano sauce, virginia ham, chorizo sausage, bacon, bbq sauce and onion rings	\$26.00
Tijuana Napolitano sauce, capsicum, onion, corn chips, guacamole & sour cream	\$26.00

SALADS

Summer Chicken Salad Grilled breast of chicken served on a salad of iceberg lettuce, bacon, fried camembert, Spanish onion, cucumber and a cranberry vinaigrette	\$26.90
Grilled Salmon Salad (gf) Crispy skin salmon fillet served with salad of spinach, Spanish onion, cucumber, mandarin, grilled chorizo and dressed with a creamy lemon and dill dressing	\$27.90

SEAFOOD

Seafood Hot Plate An array of hot seafood, fried calamari, beer battered fish, prawn twisters, battered scallops, New Zealand stuffed mussels with Napolitano & cheese, oysters kilpatrick served with tartare, chips and salad	\$37.00
Paella (gf) Rice cooked with chicken, seafood, chorizo, peas, capsicum, tomato Napolitano and saffron stock	\$32.00
Fish & Chips (gfo) Freshly battered shark fillets served with tartare, lemon & a choice of sides	\$23.50

FROM THE PAN

Choose your pasta - Spaghetti, Penne (gfo), Gnocchi)

Carbonara Sautéed onion, bacon, garlic and cream finished with egg and parmesan cheese	\$23.00
Bolognese Our chefs use a traditional Italian recipe for this meaty slow cooked sauce	\$23.00
Braised Beef Braised beef cheek, mushrooms, herbs, onion, beef reduction and cream	\$24.50

VEGETARIAN

Eggplant Parma Seasoned and crumbed eggplant with Napolitano, pesto, bocconcini cheese and mozzarella served with chips and salad	\$23.90
Korean Jorim (vegan/gf) Tofu marinated and wok fried in housemade Korean bbq sauce served with jasmine rice, chive and mint served with a pappadum	\$23.90
Vegetarian Fajitas (vegan option available) Sautéed seasonal vegetables served in a spicy chipotle pepper sauce on a sizzle plate with flour tortillas, smashed avocado and spicy Mexican rice	\$28.90

PIZZA

House made Gluten Free Base available add \$2.00

Hawaiian Napolitano sauce, virginia ham, pineapple & cheese	Small \$14.00	Large \$20.00
Meat Lover Napolitano sauce, virginia ham, bacon, chicken, cheese, chorizo sausage, mushroom, onion & bbq sauce	Small \$16.00	Large \$22.00
Chicken Supreme Napolitano sauce, chicken, mushroom, pineapple, capsicum, virginia ham, bbq sauce & cheese	Small \$16.00	Large \$22.00
Greek Vegetarian Napolitano sauce, cheese, spinach, onion, sun-dried tomato, roasted capsicum, soft feta and yoghurt	Small \$14.00	Large \$20.00
Margarita Napolitano sauce, mixed herbs and cheese	Small \$14.00	Large \$20.00

DESSERTS

Churros Cooked to order, dusted with cinnamon sugar served with chocolate ganache & vanilla ice cream	\$14.90
Brandy Snap Cigars Brandy snaps filled with a duo of lemon curd and raspberry mousse, pistachio nut praline and raspberry dust	\$13.90
Death By Chocolate (gfo) Chocolate and Frangelico mousse, chocolate ice cream, chocolate ganache, sweetened popcorn and waffle cone	\$15.90
Cheesecake of the Day Please see the specials board for todays selection	\$13.50
Banana Fritter Freshly cooked banana in batter with a rich banana syrup and vanilla ice cream	\$12.00
Ice Cream Sundae (gfo) Choice of chocolate, banana, caramel or strawberry atop vanilla ice cream	\$9.00

proof only