DINNE MENU

STARTERS

Sourdough Garlic Bread (4) (V)	\$10
Caramelised Onion and Goats Cheese Tart (V) Caramalised onion, goats cheese, balsamic glaze, rocket, fresh thyme.	\$13
Crispy Vegan Cauliflower (6) (VE) (GF) (DF) Spiced paprika, house-made chipotle vegan mayo, slaw.	\$15
Crispy Duck Spring Rolls (4) (DF)	\$15
 Crispy Chicken Wings (7) (GF) Choice of sauce: Kewpie mayo with a house made chilli jam dippingsauce. Buffalo sauce with a blue cheese dipping sauce. Half	\$16 Kilpatrick Half
Oysters (GF) \$25 Sourced from South Australia. Dozen \$45	\$28

SALADS

•	Greek Chicken Gyro (GF) \$25
	Free range marinated chicken breast, mix lettuce,cherry tomatoes, kalamata olives, red onion,cucumber, roasted chickpea, feta, green goddessdressing, tzatziki sauce.

Golden goddess hummus, quinoa, roasted chickpeas,honey glaze carrots, baby broccoli, roasted butternutpumpkin, roasted rainbow beetroot, tahini dressing..

Add Marinated Chicken (GF) \$6 Add Grilled Halloumi (GF) \$5

GRILL

330g Scotch Fillet (GF)	\$51
350g Sirloin (GF)	\$48
30 days wet aged, grain fed. All steaks come with a choice of 2 sides and choice of sauce.	

Sauces- mushroom, diane, pepper, gravy hollandaise, creamy garlic prawns \$14.50

Sides- mash, salad, chips, baby broccoli.

Extra Sauce \$3

MAINS

	Beer Battered Fish	1 Piece \$20	
	Linguine Pasta		\$28
	Pad See Ew (Thai Fried Noodles Stir fry) (GF) (VEA) (V) (DF) Rice noodles, sweet soy sauce, choy sum, bean shoots, spring onion, fresh chillies, egg, fried onion. Add Prawns \$6 Add Chicken \$5		. \$26
	Crispy Pork Belly (GF) Honey glaze pork belly, roasted garlic and parmesan mash spinach, peas, fried leek, red wine jus.		\$40
	15 Hour Slow Cooked Beef Cheeks (GF) Beef cheeks, Au Jus, mash potato, baby broccoli.		\$42
•	Market Fish (Fish En Papillote) (GF)* See staff for fish of the week. Roasted potato chats, cauliflower puree, spinach, cherry tomatoes, citrus herb butter, fresh thyme. *May contain bones.		.\$32

SCHNITZELS

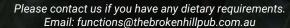
	House Crumbed Chicken Breast Schnitzel	\$28
	Choice of two sides. Mash, baby broccoli, chips, salad	
•	House Crumbed Beef Schnitzel	\$30
	Choice of two sides. Mash, baby broccoli, chips, salad.	
	Add Parmigiana Topping \$5	
	Add Kilpatrick Topping \$5	

SIDES

Chive Mash Potato (V) (GF)	\$6.50
Garden Salad (V) (GF) Mix lettuce, tomato, red onion, cucumber, green goddess dress	
Chips (V) Black garlic mayo & tomato sauce.	\$10
Filipino Sisig Loaded Chips Pork belly, soy sauce, onion, garlic, sour cream, guacamole, pico de gallo, fresh chilli.	\$15
Vegetable Bowl (V) (GF) Baby broccoli, honey roasted carrots, roasted potato chats, garlic butter.	\$12

GF = Gluten Free V = Vegetarian VE = Vegan DF = Dairy Free VEA = Vegan Option Available









DINNER MENU

LITTLE ONES

All kids meals served with a complimentary ice cream.

- Chicken Schnitzel Chips and choice of sauce.
- Chicken Nuggets Chips and choice of sauce.
- Bolognese Pasta Linguine, house made bolognese, parmesan cheese.
- Battered Fish Chips and choice of sauce.

\$12

DESSERTS

- · House Made Sticky Date Pudding Salted toffee sauce, vanilla bean ice cream, fresh fruit.
- House Made Brownie Chocolate sauce, raspberry coulis, vanilla bean ice cream, chocolate wafer, fresh fruit.
- Mixed Berry Frangipani Slice Raspberry coulis, vanilla bean ice cream, fresh fruit.

English Crème Custard Tart Raspberry coulis, vanilla bean ice cream, fresh fruit.

 Adult Sundae Choice of chocolate, caramel or strawberry sauce. Served with vanilla bean ice cream and chocolate wafers.

 Affogato Baileys or Frangelico, vanilla bean ice cream, chocolate wafers.



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