

STARTERS

- Garlic Bread** (4 serves) \$6.00
- Warm Olive & Herb Loaf** \$6.50
w/ a sundried tomato tapenade and butter
- Bruschetta** (4 serves) \$7.50
Toasted ciabatta topped with either:
- avocado, red onion, fresh tomato, coriander, balsamic reduction
 - fresh tomato, red onion, coriander, pecorino, balsamic reduction
- Oysters**
- | | | |
|------------|-------------|---------------|
| Natural | six \$12.00 | dozen \$22.00 |
| Kilpatrick | six \$14.00 | dozen \$25.00 |
- Balsamic Glazed Baby Beet Salad** \$9.50
w/ candied walnuts, goats cheese, rocket & dressing
- Scallops w/ Roe** (4 per serve) \$15.50
Served on a potato fritter, prosciutto, rocket and citrus glaze
- Lemon Peppered Calamari** \$11.50
w/ a sweet chilli , coriander and lime dipping sauce
- Honey and Soy Marinated Eye of Pork** \$15.50
w/ caramelised red onion, flame grilled capsicum, pine nuts & rocket
- Seafood Taste Plate** (2 of each) \$19.50
Kilpatrick oysters, fragrant Thai king prawns, scallops w/
roe & lemon peppered calamari
- Soup of the day** See daily specials

MAINS

Barramundi—beer battered or grilled	\$17.90
w/ chips, salad & tartare sauce	
Crispy skinned Atlantic Salmon Fillet (gf)	\$22.50
w/ chat potatoes, red onion, steamed pak choy, drizzled w/ a green herb sauce	
Fragrant Thai Prawns -Tom Yum Gai (gf)	\$22.90
w/ steamed pak choy and coconut cream rice	
Parmigiana	\$18.90
Pan-fried chicken breast w/ ham, napoli sauce mozzarella, chips and salad	
Grilled Chicken Breast (gf)	\$19.90
w/ bacon, avocado salsa, atop potato bake, sweet potato and beans	
Lemon Peppered Calamari	\$18.90
w/ Asian salad, a side of sweet chilli, coriander and lime dipping sauce and chips	
'June Gold' Lamb Rack (gf)	\$29.90
w/ rosemary roasted kipfler potatoes, parsnip, carrots, broccolini and red wine jus	
Braised Pork Belly	\$19.90
w/ daikon radish, kipfler potato, shitake mushroom, black bean stew & pak choy	
Guinness Lamb Pie	\$15.50
w/ mashed potato, peas & gravy	
Linguini	\$15.90
w/ cherry tomatoes, olives, marinated Persian fetta, basil leaves, rocket, fresh chilli, garlic & olive oil	
Add salmon & prawns	\$20.90
Risotto Milanese (gf)	\$14.50
w/ saffron, peas and peccorino	
Add chicken	\$17.50
Chef's Curry of the Day	See Daily Specials

CHARGRILL

All our steaks are sourced from Nolan's Meats, Gympie and are branded "**Private Selection**" which means they are Nolan's best quality cuts and are **MSA graded** and '**tender-stretched**' for **guaranteed tenderness** and eating quality.

Nolan's Private Selection is produced from yearling beef sourced from the Central Highlands of Queensland which has been **raised on natural pasture** before being **grain-finished for approximately 70 days** and then hand picked for **superior eating quality**.

Nolan's Private Selection is characterised by a clean, juicy taste which delivers a light, crisp, succulent flavour

To experience the ultimate flavour we recommend our steaks be cooked medium rare

250g Rump	\$19.90
250g Eye Fillet	\$26.50
250g Eye Mignon	\$27.50
300g 'New York' Porterhouse	\$25.50
300g Rib Fillet	\$26.50
400g Rump	\$25.50
400g T-Bone	\$27.50

All steaks served with either salad & chips or vegies & potato and a choice of ONE sauce—Extra sauce \$1.00

Sauces: mushroom, pepper, garlic cream, gravy, aioli, tomato, bbq

Reef up your Beef \$6.00
w/ creamy garlic sauce, prawns & calamari

PIZZAS

- Vegie Lovers** \$13.90
Sweet & sour capsicum sauce, olives, red onion, marinated mushroom, capers, sundried tomato, mozzarella, goats cheese & spinach
- Italiano** \$14.50
Pepperoni, prosciutto, capsicum, onion, tomato, fresh chilli, napoli & mozzarella
- Tandoori Chicken** \$13.90
Tandoori Chicken, pawpaw & mango relish, red capsicum, caramelised onion, mozzarella & raita
- Greek Lamb** \$14.50
Souvlaki lamb, red onion, fetta, basil oil, kalamata olives, sundried tomato, spinach, mozzarella & tzatziki

SALADS

- Caesar** \$14.00
w/ poached egg, prosciutto, croutons, anchovies
- **with grilled chicken** \$17.00
 - **with grilled prawns** \$20.00
- Chicken Salad** \$17.00
w/ grilled chicken tenderloins, green salad, avocado, brie, cherry tomatoes, white balsamic dressing
- Vegetarian** \$15.50
w/ grilled haloumi cheese, pumpkin, rocket, red onion, pine nuts & sundried tomato aioli

SIDES

Bowl of Mash w/ choice of sauce	\$5.00
Bowl of Beer Battered Chips w/ choice of sauce	\$6.00
Steamed Vegetables	\$5.00
Side Garden Salad	\$5.00
Wedges w/ sweet chilli sauce & sour cream	\$7.50

KIDS MENU

(designed for those under 13 years. Meals served with entrees)

Kids Rib Fillet w/ chips & salad or vegies & potato	\$12.50
Ham & Cheese Pizza	\$7.00
Chicken Nuggets w/ chips & salad or vegies & potato	\$7.00
Battered Fish w/ chips & salad or vegies & potato	\$7.00
Cheese Burger w/ chips	\$7.00
Spaghetti Bolognaise topped w/ cheese	\$7.00

KIDS DESSERT

Ice-cream Topped w/sprinkles & choice of topping	\$4.00
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DESSERTS

Warm Liquid Centered Chocolate Pudding

w/ berry compote and ice cream

Brandy Snap Basket

w/ cream, and fresh strawberries

Crème Brulee

w/ berry compote & shortcrust biscuits

Warm Sticky Fig Pudding

w/ butterscotch sauce, and ice cream

Banana Split

w' honeycomb pieces and chocolate syrup

Warm Apple & Rhubarb Crumble

w/custard & ice cream

All desserts are \$7.00

**Coffee, tea & hot chocolate
from \$3.30**

or

Dessert & Coffee for \$9.00

(Add a basic coffee when ordering dessert for only \$2.00)

Liqueur coffees also available from \$8.00