

SHARING

GARLIC BREAD (4) V	\$11
..... add cheese +\$3	
..... add bacon +\$4	
BRUSCHETTA (2) V DFO	\$16
CORNBREAD GF	\$14
w/ chilli garlic butter	
PORK BELLY BITES DFO	\$18
Crispy fried pork belly, sauteed in a sticky house sauce, with mixed herbs, house slaw and sesame	
SOUTHERN STYLE WINGS (12) GFO DFO	\$20
Chicken wings with shallots and sesame. Choice of sauce: Gochujang Mayo / Hot Buffalo / Bourbon BBQ	
PUMPKIN & FETA ARANCINI (4) V	\$18
DUCK SPRING ROLLS (4)	\$18
Fried peking duck spring rolls served with sweet chilli sauce	
SLIDERS (3)	\$21
Beef Brisket OR Pulled Pork	
SEASONED POTATO WEDGES V	\$18
w/ sour cream & sweet chilli	
BRISKET LOADED FRIES GF	\$20
w/ pulled brisket, bourbon BBQ, aioli and shallots	
CHICKEN TACOS (2)	\$18
Crumbed chicken tender, gochujang mayo, lettuce, pico de gallo, avocado	
SAN CHOY BOW (2) GF DFO	\$18
Teriyaki chicken, chilli, coriander, shallots, pickled ginger, Asian sauce, walnuts served on lettuce wrap	



SIDES

CHIPS	\$10
HOUSE SALAD	\$10
BOWL OF MASH	\$10
BOWL OF VEGETABLES	\$10

FROM THE SEA

OYSTERS [A]:	HALF DOZEN	DOZEN
NATURAL	\$28	\$50
KILPATRICK	\$33	\$58
NAM JIM	\$30	\$52



CHEF'S SPECIALS

CHICKEN SCALLOPINI GF	\$45
Chicken wrapped in bacon, served with garlic prawns, chat potatoes, seasonal vegetables & creamy mustard sauce	
MUSHROOM RISOTTO V VGO GF	\$30
Creamy risotto with porcini and button mushrooms, fried basil, peas and shallots, topped with walnuts	
LAMB RUMP GF	\$36
Served with pumpkin puree, pickled fennel, artichokes, sundried tomatoes, rocket, mash, and jus	
MARKET FISH	TBA
See the blackboard for details & price	
ATLANTIC SALMON [A] GF	\$38
Pan seared crispy skin salmon w/ pumpkin puree, rosemary chat potatoes, broccolini, blistered tomatoes, pickled ginger, and grilled lemon	

SALADS

CAESAR SALAD DFO	\$24
w/ croutons, bacon, cos, parmesan and caesar dressing Add (+\$7 each): grilled chicken, chicken schnitzel, halloumi, prawns	
THAI BEEF SALAD GF DFO	\$31
Homemade slaw, mesclun, peanuts, fried shallots, sesame, herb mix, nam jim and fried rice noodles. Served with sliced rump steak coated with Asian sauce	
SUMMER SALAD VGO GF	\$26
Rocket, cucumber, cherry tomatoes, pickled fennel, mangoes, pomegranate, avocado, fetta, pepitas and walnuts, with honey lime dressing	
TERIYAKI RICE BOWL V VG GF	\$24
w/ home-made slaw, pickled cucumber, edamame, pickled fennel, fried basil, house dressing, sesame seeds & gochujang mayo Add (+\$7 each): grilled chicken, chicken schnitzel, halloumi, prawns [I]	

FROM THE GRILL

Served with a choice of 2: chips, salad, mash or veg

300G CHICKEN BREAST GF	\$25
250G RUMP GF	\$29
300G STRIPLOIN GF	\$36
300G SCOTCH FILLET GF	\$42
BOURBON GLAZED PORK RIBS GF	
..... half	\$32
..... full	\$46
SAUCES: Gravy, Mushroom, Creamy Garlic GF , Creamy Mustard GF , Dianne, Pepper, Bearnaise GF , Jus GF	+\$3

ADDITIONAL TOPPINGS

GRILLED PRAWNS (5) [I] GF	\$8
FRIED HALLOUMI	\$7
SURF N TURF [I] GF	\$11
Prawns (5) in creamy garlic sauce	



PLATTERS

RIBS & WINGS	\$62
12 x southern style fried chicken wings, 1 x full rack of pork ribs, chips, and 3 sauces (Gochujang Mayo, Hot Buffalo, and Bourbon BBQ)	
SEAFOOD [M]	\$105
1 x crispy skin salmon, 2 x tempura battered barramundi, 10 x lemon pepper squid, ½ dozen natural oysters, 6 x cooked king prawns, chips, Greek salad, tartare sauce, bearnaise sauce, aioli sauce, and lemon	
MEAT	\$125
Beef brisket, 2 x lamb cutlets, 1 x full rack bourbon BBQ glazed pork ribs, 12 x southern fried chicken wings, 1 x 300g Rump steak, chips, Greek salad, chipotle sauce, BBQ sauce, and jus	

PIZZA

All with our house made napolitana sauce  

GARLIC 	\$19
MARGHERITA 	\$22
VEGETARIAN 	\$25
HAM & PINEAPPLE	\$23
MEATLOVERS	\$28
CHILLI PRAWN [I]	\$30
BBQ CHICKEN	\$27
PEPPERRONI	\$26
MOROCCAN LAMB	\$28

PASTA

CHICKEN BOSCAIOLA	\$29
Fettuccine with chicken, bacon, mushrooms, garlic, onion, parsley, cream, white wine and parmesan	
CHILLI PRAWN [I]	\$34
Fettuccine with prawns, chilli, capsicum, shallots, rocket, butter with white wine emulsion and parmesan	
ARTICHOKE & MUSHROOM  	\$33
Artichokes, mushrooms, kalamata olives, sundried tomatoes, onion, garlic, spinach, in pink sauce	
SPAGHETTI BOLOGNAISE	\$28
Spaghetti cooked in bolognese sauce, and parmesan	

\$12 KIDS MENU

12 and under. all come with free ice cream

CHICKEN NUGGETS & CHIPS
CHICKEN TENDER & CHIPS
BURGER & CHIPS
SPAGHETTI BOLOGNAISE
MARGHERITA PIZZA



Classic MENU

Served with your choice of 2: chips, salad, mash, or veg

CRUMBED CHICKEN SCHNITZEL

King	\$27
Baby	\$19
TOPPERS	+\$7ea

Parmi: Homemade napoli sauce, ham, and cheese; OR
Mexicana: beef corn carne, corn chips, jalapeño salsa & sour cream

GRILLED  OR TEMPURA MARKET BARRAMUNDI [I]  **\$28**

LEMON PEPPER SQUID [I]   **\$28**

CRUMBED LAMB CUTLETS (2) **\$34**

BURGERS & SANDWICHES

Served with fries. All come with:  

WAGYU CHEESEBURGER	\$24
Milk bun, wagyu beef patty, Swiss cheese, onion, pickles, mustard mayo, and tomato sauce	
WAGYU BEEF BURGER	\$27
Milk bun, wagyu patty, bacon, beetroot, Swiss cheese, lettuce, tomato, onion, mustard mayo, and tomato sauce	
SOUTHERN FRIED CHICKEN BURGER	\$26
Milk bun, southern fried crumbed chicken, Swiss cheese, lettuce, gochujang mayo, and tomato sauce	
CHICKEN AVO SANDWICH	\$26
Turkish bread, grilled chicken breast, gochujang mayo, lettuce, tomato, avocado and cheese	
STEAK SANDWICH	\$28
Turkish bread, rump steak, Swiss cheese, mustard mayo, lettuce, tomato & caramelised onion	
HALLOUMI BURGER 	\$25
Milk bun, fried halloumi, gochujang sauce, swiss cheese, lettuce, tomato & aioli	
EXTRAS: extra patty +\$6, bacon +\$5, cheese +\$2, gluten free bun +\$4	

LUNCH SPECIALS

Available Mon-Thu excl public holidays & special events
Served with chips & salad; or +\$2 for mash & veg

300G CHICKEN BREAST	\$18
250G RUMP STEAK	\$21
BABY CHICKEN SCHNITZEL	\$17
Upsize to a king	+\$5
TEMPURA BATTERED BARRAMUNDI [I]	\$17
LEMON PEPPER SQUID [I]	\$17
SPAGHETTI BOLOGNAISE	\$17
WAGYU CHEESEBURGER	\$17
CHICKEN CAESAR WRAP	\$18

DESSERT

TIRAMISU	\$16
w/ fresh fruit	
STICKY DATE PUDDING	\$16
w/ butterscotch sauce, fresh fruit and ice cream	
CHOCOLATE MOUSSE	\$16
Dark chocolate mousse with whipped cream, fresh fruit and chocolate shavings	
AFFOGATO	\$12
Vanilla ice cream, espresso and chocolate	
Add: Muscat +\$5, Frangelico +\$5	
FORTIFIED WINES - RUTHERGLEN VIC	BTL \$54
Morris Classic Liqueur Tawny	
Morris Classic Muscat	GLS \$9
TEA & COFFEE	
Alternative Milks Available	



SEAFOOD COUNTRY OF ORIGIN

A - Australian
I - Imported
M - Mixed (contains Australian & imported seafood)