

BAR & GRILL MENU

BREAD/PIZZA

GARLIC BREAD (v)	6
CHEESY GARLIC BREAD (v)	8
MARGHERITA PIZZARELLA (v) tomato, basil, garlic, mozzarella	12
THREE CHEESE PIZZARELLA (v) mozzarella, cheddar, parmesan	12

OYSTERS

NATURAL (gf)
six 15 twelve 28

KILPATRICK (gf)
six 16 twelve 30

BLOODY MARY SHOOTERS
4 each



SMALL PLATES

WINGS	12	BAKED GARLIC PRAWN BALLS	12
• AMERICAN STYLE SPICY BUFFALO w blue cheese sauce		SOUP AND GARLIC BREAD see blackboard	10
• SOUTHERN FRIED w potato & gravy dipper		CHORIZO AND CHEESE CROQUETTES w paprika aioli	12
• BBQ		SATAY CHICKEN w sweet potato curls	14
SALT & PEPPER SQUID (imported) w tartar sauce	14	SOUTHERN FRIED CAULIFLOWER (v) w sriracha aioli	12
LOCAL CRUMBED BARRAMUNDI BITES w aioli	12		

MAIN PLATES

BBQ PORK RIBS chips, BBQ corn	25	CHICKEN BREAST SCHNITZEL homemade roast chicken gravy & mash	25
TODAY'S CURRY – see blackboard rice, pappadam, mango chutney	22	LOCAL GRILLED SALTWATER BARRAMUNDI lemon butter sauce, salad, chips	33
JAMES SQUIRE BEER BATTERED LOCAL THREADFIN SALMON w chips	22	DOLLYS 'PARMY' (not your average parmy) Murray Valley veal cutlet, tomato, fresh mozzarella, basil, salad, chips	33
BEEF, BEER & BACON PIE cheesy potato top, salad	25	CHICKEN PARMY ham, tomato, cheese & chips	22
BAKED ATLANTIC SALMON (gf) maple & soy lime glaze, mash, vegetables	33	GREEK LAMB CUTLETS tzatziki, greek salad, chips	33

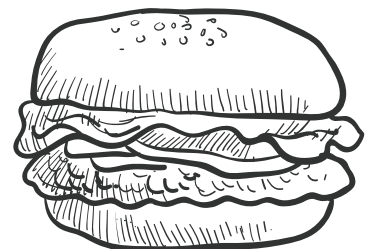
CHICKEN SALADS

MAPLE ROASTED PUMPKIN AND CHICKEN SALAD (gf) lettuce, tomato, onion with maple & seeded mustard dressing	20
CHICKEN AND CASHEW SALAD (gf) lettuce, tomato, onion, roasted cashew, mild chilli coriander dressing	22
CHICKEN CAESAR SALAD cos lettuce, bacon, anchovies, garlic croutons, parmesan with caesar dressing	20
LEAVE OUT THE CHICKEN FOR \$3 LESS – LUNCH ONLY – TURN YOUR SALAD INTO A WRAP WITH CHIPS	

BURGERS

All served with chips

BIG HAWAIIAN 100% wagyu beef patty, bacon, pineapple, lettuce, tomato, cheese, onion & BBQ sauce	22	STEAK SANDWICH – LUNCH ONLY lettuce, tomato, cheese, horseradish sauce	20
WAGYU CHEESE 'DELUXE' 100% wagyu beef patty, double cheese, lettuce, tomato, onion, pickle, tomato sauce	20	CLASSIC CLUB SANDWICH – LUNCH ONLY	20
THE SOUTHERN southern fried chicken, lettuce, tomato, cheese, onion, spicy aioli	20		
PULLED PORK SLIDERS (3 sliders) w slaw	15		
LAMB BURGER lamb patty, lettuce, tomato, cheese, onion, garlic mayo	20		



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STEAKS

All steaks are grainfed Riverine beef, NSW

RIB EYE ON THE BONE 450G	39
SCOTCH FILLET 350G	36
EYE FILLET 220G	35
LADIES EYE FILLET 150G	26



SERVED WITH YOUR CHOICE OF
MASH OR POTATO GRATIN WITH SEASONAL VEGETABLES OR SALAD & CHIPS

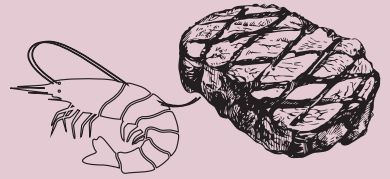
SAUCES AVAILABLE
CREAMY GARLIC (gf), MUSHROOM, PEPPER, DIANNE
ADDITIONAL SAUCE 2

Hot chilli and a selection of mustards available from the condiment table

REEF & BEEF

ADD GARLIC CREAM (gf) PRAWNS
TO YOUR CHOSEN STEAK

ONLY \$6



SIDES

BBQ CORN	4
ONION RINGS	4
MASH	6
GARDEN SALAD	6
CRISPY FRIES	6
SEASONAL VEGETABLES	6

PASTA

CHICKEN & CHORIZO PENNE PASTA <i>mushroom, spinach, parmesan, cream sauce</i>	24	LINGUINE CARBONARA <i>bacon, cream, parmesan, parsley</i>	20
GARLIC & CHILLI PRAWN LINGUINE <i>no cream</i>	25	VEGETARIAN PENNE ARRABIATA <i>chilli, tomato, basil, parmesan</i>	19

KIDS MENU

All kids' meals served with chips

HAMBURGER	10	FRIED CHICKEN	10
CHICKEN CRACKLES	10	LAMB CUTLETS	14
BATTERED FISH	10	<p>COLOURING BOOKS AVAILABLE PLEASE ASK STAFF</p>	
MINI CHICKEN PARMY	10		
HAM & CHEESE PIZZA	10		
STEAK	14		

SWEETS

PROFITEROLES <i>vanilla ice cream, warm chocolate sauce</i>	12
CLASSIC CRÈME BRÛLÉE (gf) <i>berry compote</i>	12
APPLE CRUMBLE <i>vanilla ice cream, cream</i>	12
CLASSIC ICECREAM SUNDAE <i>(chocolate, strawberry or caramel) topped with cream & nuts</i>	10
AFFOGATO <i>vanilla ice cream, espresso, shot Frangelico liqueur</i>	15
STICKY TOFFEE PUDDING <i>homemade salted caramel sauce, icecream</i>	12
INDIVIDUAL KEY LIME CHEESECAKE <i>cream</i>	12

SEE BLACK BOARD FOR DAILY SPECIALS.
ORDER AT TILL IN DINING AREA.

(gf) GLUTEN FREE (v) VEGETARIAN

PLEASE NOTE THAT MENU ITEMS MAY CONTAIN TRACES OF NUT, EGG, SOY, WHEAT, SEEDS AND OTHER
ALLERGEN S. DUE TO THE NATURE OF RESTAURANT MEAL PREPARATION AND POSSIBLE
CROSS -CONTAMINATION WE ARE UNABLE TO GUARANTEE THE ABSENCE OF ALLERGENS IN MENU ITEM

