



Please place your order at the bar.

Starters

Oysters (6) Natural \$19 Kilpatrick \$21

Grazing Plate - Mango Chutney - Pickled Octopus - Blue cheese - Crispy Pancetta -
House Dip - Bread \$21

Tapas 3 for \$40

Confit Duck Spring Rolls (3) - Plum Dipping Sauce \$17

Porcini Mushroom Arancini Balls (4) - Basil - Parmesan - Cheddar - Pesto \$15

Kentucky Fried Wingettes (6) - Chipotle Aioli \$15 (GF)

Salt and Pepper Squid - Squid Ink Aioli - Lemon \$16 (GF)

Pulled Lamb Sliders (2) - Mint & Garlic Yogurt - \$16

Tandoori Chicken Sliders (2) - Garlic Sauce - Mango Chutney \$15

Beetroot Falafel (4) - Hummus - Pickled Fennel \$15 (GF, Vegan)

Crispy Prawn (6) - Breaded Prawn Cutlets - Squid Ink Aioli - Lime \$15 (GF)

Sides

Garlic Bread (4) - \$7

Chips - Aioli - \$9 (GF)

Wedges - Sweet Chilli - Sour Cream - \$12

Smashed Chats - Garlic - Herbs - Parmesan - \$8 (GF)

Seasonal Veggies - \$8 (GF)

Mains

Ranger Valley Black Onyx Beef Fillet - Seared Scallops (2) in a Creamy Lemon Thyme Sauce - Cauliflower & Potato Mash - Broccolini - Cherry Tomatoes - Roasted Leek - **\$54**
(GF)(Cooked up to Medium)

Barbeque Plate - Black Onyx Rump - Chilli Cheese Kransky - Haloumi - Pulled Lamb - Chips - Grilled Tomato - **\$36**

Chicken Breast - Creamy Garlic Risotto - Semi Dried Tomato -Baby Spinach - Crispy Pancetta - Champagne and Blue Cheese Sauce - **\$29** (GF)

300gm Riverine Scotch Fillet - Broccolini - Smashed Chats - Cherry Tomatoes - Caramelized Onion - Red Wine & Rosemary Jus - **\$39** (GF)

Pork Belly - Milk Roasted Pork Belly - Warm Potato Salad - Tomato & Apple Compote -**\$32** (GF)

Crispy Skin Salmon (Cooked Medium) - Cauliflower & Potato Mash - Broccolini - Cherry Tomatoes - Hollandaise -**\$29** (GF)

Seafood Risotto - Australian Squid - Prawns - Scallops - Flat head- Saffron Cream Sauce - **\$35** (GF)

King George Whiting (2) Panko & Herb Crumbed - Chips - Salad - Tartare - **\$31**

Seafood Platter for 2 - SA Whole King Prawns (8) - Natural oysters (3) - Kilpatrick Oysters (3), Salt and Pepper Squid (6) - King George Whiting (2) - Scallops (6) - Atlantic Salmon Skewers (2) - Pickled Octopus - Chips - **\$125**

Burgers

Served with Chips (GF Bun- **\$3** extra)

Tandoori Chicken Burger - Garlic Sauce -Tendrils - Mango Chutney - **\$19**

Southern Fried Chicken Burger – Sriracha Slaw - Cheese - **\$19** (GFA)

Brisket and Bacon Burger - Liquid Cheddar - Pickles - BBQ sauce - **\$21** (GFA)

Haloumi and Eggplant Burger - Pesto - Baby Spinach - **\$19** (GFA)

Salads

King Prawn & Candied Fruit Salad - Cold King Prawns (6) - Burnt Onion - Candied Strawberries, Apricot & Nectarine - Toasted Cashews - Citrus Dressing - **\$29** (GF)

Beetroot Falafel Salad (4) - Snow Pea Tendrils - Tomato - Cucumber - Onion - Feta - Citrus Dressing - **\$25** (Vegan Available)(GF)

Mediterranean Beef Fillet Salad - Cold Black Onyx Beef Fillet - Chargrilled Vegetables - Cherry Tomatoes - Toasted Cashews - Honey & Mustard Seed Dressing - **\$27** (GF)

Pub Favourites

Seafood Combo - Crumbed King George Whiting (2) - Crumbed Prawns (2) - Salt and Pepper Squid (2) - Chips - Tartare - **\$37**

Butterfish and Chips (2) - Crumbed or Battered - Chips - Salad - Tartare - **\$26**

Salt & Pepper Squid - Chips - Salad - Tartare - **\$26** (GF)

Chicken Schnitzel - Chips - Salad - **\$23**

Wagyu Beef Schnitzel - Chips - Salad - **\$23**

Toppings - Parmy - Kilpatrick - Hawaiian **\$4**

Sauces - Pepper - Diane - Mushroom - Gravy **\$3**

Creamy Garlic Seafood Topping - Squid and Prawns **\$9** (GF)

Kids Meals **\$10** - All Served with Chips and a Juice

Crumbed Calamari Rings- Chicken Nuggets - Crumbed Fish

- Crumbed Lasagne Bites - Cheese Burger

Sundae's with Toppings \$4

Desserts

Biscoff Brownie - Chocolate and Caramel Biscuit Dough Brownie - Candied strawberries - Ice Cream - Pistachio Praline - **\$15**

Baked Apricot & Mango Cheesecake - White Chocolate Raspberry Shards - Candied Fruit - Coulis - **\$16**

Vanilla Bean Ice Cream - Candied Fruit - Coulis - **\$12**