


## Breads

- ✓ Garlic Bread. \$10
- ✓ Cheesy Garlic Bread. \$12.5
- Bacon Cheese Bread. \$15
-  GF Bread Add. \$5

## Entree / Share / Sides


**Share Plate for 4** chicken spring rolls, garlic cheese bread, salt and pepper calamari. **\$45**


**Buffalo Wings** blue cheese dip, carrot and celery sticks  
10 piece. **\$16** 20 piece. **\$30**


**Chicken Spring Rolls (4).** \$16  **Vegan Spring Rolls (4).** \$16

 **Creamy Garlic Prawn Entrée.** \$20

**Entrée Salt & Pepper Calamari.** \$17

 **Gluten Free Entrée Calamari.** \$17

 **Fresh Oysters** seafood sauce, lemon  
(3) **\$16.5** (Half Dozen) **\$30** (Dozen) **\$52**

 **Oysters Kilpatrick** bacon and Worcestershire BBQ sauce  
(3) **\$18** (Half Dozen) **\$32.5** (Dozen) **\$58**

✓  **Basket of Chips**  **vegan with vegan aioli.** \$12.5

✓ **Basket of Wedges** sweet chili and sour cream. \$12.5

 **Basket of Sweet Potato Chips** aioli and sweet chili. \$12.5

✓ **Basket of Onion Rings** aioli and blue cheese dip. \$12.5

## Chef's Specials

### "Mexican" Parmie

Chicken schnitzel topped with taco beef, chipotle napoli, jalapenos & mozzarella. Served with chips, salad and gravy **\$34**

 **Red Roasted Duck Coconut Curry**


Thai eggplant, peas, pineapple, lychee, kaffir lime leaves, Thai basil, jasmine rice **\$35**

### Brasied Lamb and Truffle Ragu

Penne pasta, truffle oil, shaved parmesan cheese **\$32**

### Cheddar BLAT

Maple bacon, American cheddar, lettuce, tomato and avocado, potato bun, soy mayo. Served with chips and tomato sauce **\$24**

 **Thai Prawn and Mango Salad**

Vermicelli noodles, gold shallot, bean sprouts, cucumber, mint, coriander, crisp shallots and lime dressing **\$32**

 **200g Chargrilled Bacon Wrapped Filet Mignon**

Topped with garlic butter, served with chips and salad **\$50**

 **Thai Summer Delight**

Fresh mango, coconut black rice, thai milk tea ice cream, coconut sauce **\$15**

## Sizzling Stir-Fries

Served with wok tossed vegies, house made sauces and Jasmine rice

 **Chicken and Cashew.** \$27.5  **Chicken and Prawn.** \$32.5

**Mongolian Beef.** \$28 **Mongolian Lamb.** \$30


Add (4) Prawns to any wok meal \$9

## Wok Tossed Noodles & Rice


 **Pad Thai**

onion, garlic, sweet and sour tamarind sauce, bean sprout, peanut and lime

**Chicken.** \$27.5 **Prawn.** \$32

 **Singapore Style Noodles**

BBQ pork, fish cake, egg, onion, garlic, vegies, oyster sauce, curry powder, bean sprouts, sesame seeds. **\$27.5**

 **Lemongrass Chicken Fried Rice**  
mild chili, garlic, onion, egg. **\$26.5**

## Wok Favorites

 **Spicy Thai Green Curry**

coconut milk, wok vegies, fish sauce, Jasmine rice and lime

**Chicken.** \$27.5 **Prawn.** \$32

 **Satay Chicken Stir-fry**

lightly spiced coconut cream peanut sauce, wok vegies, Jasmine rice. **\$27.5**

### Battered Sweet and Sour Pork

tossed with pineapple, capsicum, onion and carrot, Jasmine rice. **\$26**

### Teriyaki Stir Fry


wok vegies Hokkein noodles, ginger infused sauce

**Chicken.** \$27.5 **Beef.** \$28  GF option with Jasmine rice)


### Battered Honey Lemon Chicken

wok vegies, Jasmine rice, sesame seeds. **\$26**

## Char Grill

 **Wagyu Maple Bacon Snags** mash, vegies and red wine sauce. **\$20**


 **Petite Rump, Black Angus MB4 200g.** \$28


 **Porterhouse, Grain Fed 250g.** \$40

 **Pure Wagyu MB 6-7 Rump 300g.** \$45

 **Chargrilled Eye Fillet, Grain Fed 200g.** \$55

 **Large Chargrilled Eye Fillet 400g 2 x 200g** \$80

 **Eye Fillet Hot Rock** cook at your table 200g. \$55

 **Large Eye Fillet Hot rock,** cook at your table 2 x 200g **\$80**

 **The Big Rump, Black Angus MB4 400g.** \$42

### Toppers

✓ **Battered Onion Rings.** \$7 **Salt and Pepper Calamari.** \$8

✓  **Avocado and Béarnaise.** \$8 **Buffalo Wings (4).** \$7

 **Creamy Garlic Prawns (3).** \$9

Served with your choice of gluten free chips, creamy mash potato, jacket potato (with butter, sour cream and shallots) and salad or vegies with nut free pesto

Sauces: gravy, mushroom, pepper, red wine, béarnaise, Dianne, Dijon mustard, seeded mustard, hot English mustard, horseradish  
Roasted Chilli Oil (NOT GF), Dim Sim Chilli (NOT GF)

## Burgers

### Crumbed Chicken Bacon Burger

American cheddar, mayo, milk bun. **\$20**

### Angus American Cheese Burger

pickle, mustard, ketchup, milk bun. **\$22**


### ✓ 100% Plant Based Burger

char grilled with American cheddar, dill pickle, mustard and ketchup on a milk bun. **\$22**

### Steak Sandwich

maple bacon, fried egg, American cheddar and mayo on a continental roll. **\$26**

All burgers are served with chips and come with lettuce, tomato and red onion


 **Gluten Dairy Free Bun for any Burger Add \$2**


  
Vegetarian



  
Vegan

  
Gluten Free


## Vegetarian and Plant Based Meals


 **Vegan Crumbed Plant Based Schnitzel**  
chips, salad and vegan aioli. **\$25**


 **Vegan Sizzling Tofu and Cashew Stir-fry**  
special vegan based sauce, wok vegies and Jasmine rice. **\$25**

 **Plant Based "Chicken" Pad Thai**  
egg, onion, garlic, sweet and sour tamarind sauce, bean sprouts, peanut and lime. **\$27.5**  Vegan with no egg

 **Vegetarian Singapore Style Curry Noodles**  
seasoned tofu, egg, onion, garlic, capsicum, celery, carrot, bean sprouts and sesame seeds. **\$27.5**  
 Vegan with no egg

 **Plant Based Sizzling "Chicken" Cashew Stir-fry**  
wok vegies, vegan special tamarind sauce and Jasmine rice. **\$27.5**

 **Plant Based Satay "Chicken"**  
wok vegies, peanut butter, sweet chili coconut sauce, crushed peanuts and Jasmine rice. **\$27.5**

**Vegetarian Plant Based "Chicken" Fried Rice**  
egg, onion, garlic, carrot, peas, gluten free soy sauce and bean sprouts. **\$27.5**  Vegan no egg

## Salads


### Classic Caesar

poached egg, bacon, parmesan and croutons. **\$22**  
 gluten free and / or  vegetarian on request

### Buddha Bowl

avocado, quinoa, roasted beetroot, pumpkin, sweet potato, mixed salads, mint and green goddess dressing. **\$22**

### Haloumi & Avocado Salad


mixed salads, roasted beet, pumpkin, sweet potato and soy citrus dressing. **\$22**  
 vegan on request

### Vietnamese Rice Noodle Salad


Iceberg lettuce, pickled carrot and daikon, cucumber, red onion, bean sprouts, mint, crispy shallot, peanuts and fish sauce dressing (vegan available w/ vegan citrus soy dressing)

**Vietnamese Salad Only With No Topping. \$16**

### Salad Add On

 **Vegan Spring Rolls. (3) \$12**


**Chicken Spring Rolls. (3) \$12**


 **Chargrilled Chicken. \$10**


**Crispy Salt and Pepper Calamari. \$8**

 **Gluten Free Crispy Calamari. \$8**

## Mains

 **Grilled Chicken Avocado**  
béarnaise sauce, chips and salad. **\$30**

 **Chicken Macadamia**  
topped with macadamia cashew pesto, mozzarella, roast vegies, spinach and red wine sauce. **\$35**

 **BBQ Pork Ribs**  
dry rubbed, hickory smoke, chips and salad. **\$46**

**Chicken Schnitzel**  
panko crumb, chips, salad and gravy. **\$26**

**Chicken Parmi**  
smoked ham, red sauce, chips, salad and gravy. **\$30**

**Tropical Parmi**  
smoked ham, pineapple, red sauce, chips, salad and gravy. **\$32**

 **GF Chicken Schnitzel Option Add: \$2.5**


## Seafood


**Tempura Australian Whiting**  
chips, salad, tartare sauce and lemon. **\$25**


**Crumbed Flathead**  
chips, salad, tartare sauce and lemon. **\$25**


**Seafood Basket**  
flathead, whiting, tempura prawns, calamari, chips, salad, tomato, aioli and tartare sauces. **\$28**


**Main Size Salt and Pepper Calamari**  
chips, salad, aioli and lemon **\$27**


 **Gluten Free Crumbed Calamari Main Size. \$29.5**

 **Lemon Myrtle Barramundi, Fresh Queensland**  
oven baked with chips and salad. **\$32**

 **Mango and Macadamia Barra, Fresh Queensland**  
baked with a sweet mango sauce, served with wok tossed vegies and Jasmine rice. **\$36**

 **Seafood Paella**  
barramundi, prawns, calamari, peas, chorizo, capsicum, aioli, spring onion and lemon. **\$36**

 **Creamy Garlic Prawns Main**  
Jasmine rice, lemon and salad. **\$32**

 **Fresh Tassie Crispy Skin Salmon**  
creamy mash, vegies, béarnaise sauce and lemon. **\$38**


## Pasta

**Creamy Chicken Bacon Fettuccini**  
spinach, garlic, pesto and parmesan. **\$27.5**

**Lasagna Bolognese**  
béchamel, three cheeses, salad and chips. **\$27**


**Big Spag Bol**  
house made bolognese sauce, a touch of cream, parmesan. **\$24**

## Pizza

 **Margherita**  
red sauce, mozzarella and basil. **\$20**

**Pepperoni**  
red sauce and mozzarella. **\$25**

**Tandoori Chicken and Cashew**  
red sauce, Spanish onion, spinach and mozzarella. **\$25**

 **Gluten Free Base Add. \$5**

## Kids Meals


**Add an Activity Pack, Zooper Dooper and drink. \$3**

**Chicken Schnitzel and chips. \$12.5**

**Chicken Nuggets (6) and chips. \$12**

**Battered Australian Whiting (3) and chips. \$12**

**Crumbed Calamari and chips. \$12**


**Ham and Pineapple Pizza. \$12**  
 GF base add. \$5)


**Lasagna and chips. \$12**

**Spaghetti Bolognese and parmesan cheese. \$12**

## Dessert


 **Flaming Crème Brulée**  
vanilla scented custard. **\$12.5**

 **Warm Flourless Chocolate Brownie**  
chocolate ice cream and berry coulis. **\$12.5**

 **Warm Spiced Apple Crepes**  
vanilla ice cream and butterscotch sauce. **\$12.5**

**Warm Sticky Date Cake**  
Salted caramel ice cream. **\$12.5**

**Lemon Meringue Tart**  
Whipped cream and berry coulis. **\$12.5**

**Frog in a Pond**  
raspberry jelly, whipped cream and Freddo frog. **\$6**  
 gluten free no Freddo frog)