


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

-  **Pork Belly Entree**
Pork belly with crispy lotus root and crackling, apple jicama slaw and plum sauce \$17
-  **Creamy Butter Chicken (mild)**
Butter chicken with buttered flaky paratha flatbread, jasmine rice and coriander \$27
-  **Pad See Ew**
Stir-fried wide rice noodles with chicken, chinese broccoli, egg and a dark soy oyster sauce \$27
-  **Mandarin Glazed Boneless 1/2 Roast Duck**
Roasted sweet potato, pumpkin, beetroot, mandarin, spinach and red wine sauce \$37
-  **Thai Beef Salad (Spicy on request)**
Grilled skirt steak tossed with tomato, cucumber, golden onion, mint, coriander, kaffir lime leaf, galangal, rice powder, crispy shallot, with a lime dressing \$30
-  **Flourless Chocolate Mousse Cake**
Chantilly cream and raspberry coulis \$12.5

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 200g.** \$28
-  **Porterhouse 250g.** \$40
-  **Chargrilled Eye Fillet 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 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 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**

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

Pasta

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

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

Big Spag Bol
house made bolognaise 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 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 Bolognaise 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**

Frog in a Pond
raspberry jelly, whipped cream and Freddo frog. **\$6**

 **gluten free no Freddo frog)**