



Summer Menu

Sunday - Thursday

Lunch 12pm - 2pm | Dinner 5.30pm - 8pm

Friday & Saturday

Lunch 12pm - 2.30pm | Dinner 5.30pm - 8.30pm

Starters & Sharing

Garlic Bread (V) Fresh garlic puree, whipped butter & fresh herbs on soft Turkish roll	\$9
Garlic & Cheese Bread (V) Whipped butter with puree garlic, herbs & shredded mozzarella cheese	\$11
Bowl of fries Served with house made gravy	\$12
Tater Tots (GF) Fried potato gems in special seasoning & served with chipotle mayonnaise	\$12
Salmon Cerviche Cured Atlantic Salmon, toasted sesame seeds, citrus, fresh herbs, pepitas & crispy tostadas	\$24
Buffalo Wings (GF) 1/2kg baked wings coated in Franks buffalo hot sauce & served with crudités & house made ranch	\$22

Pambula Broadwater Oysters

Natural (GF) Half Dozen Dozen	\$26 \$38
Kilpatrick (GF) Half Dozen Dozen	\$28 \$40
Mignonette (GF) Half Dozen Dozen	\$28 \$40
Mixed Plate (GF) Especially for sharing (12)	\$40

Salads

Roasted Tomato & Chickpea Tomato, baby spinach, chickpeas, roasted pumpkin, red onion, capsicum & vincotto glaze (GF, V, VE)	\$24
House Garden Tomato, cucumber, red onion & mixed lettuce with a honey mustard dressing (GF, V, VE)	\$20
Caprese Roasted Roma tomatoes, shredded Buffalo mozzarella, basil, cold pressed olive oil, vincotto & green oak lettuce (GF, V)	\$22
Salad add on Grilled or fried chicken Pan fried scallops & prawns	\$8 \$10

Top Pub Favourites

Chicken Schnitzel Panko crumbed chicken schnitzel Sauces; mushroom, Dianne, pepper or gravy	\$26
Chicken Parmigiana Chicken Schnitzel topped with our own Napoli sauce, smoked bacon and shredded cheese	\$28
Battered of Grilled Fish Served with lemon & tartare sauce	\$25
Lemon Pepper Squid Seasoned fried squid pieces served with lemon & house made tartare sauce (GF)	\$26

Steaks

Served with chips & salad or vegetables & mash potato.

200g Scotch Fillet	\$36
300g Scotch Fillet	\$40
400g T-Bone	\$46
250g Black Angus Eye Fillet	\$48

Steak add on Surf & Turf (Prawns in Garlic Sauce) Sautéed Prawns & Scallops Sauces; mushroom, Dianne, pepper or gravy Creamy Mashed Potato Steamed Vegetables Garden Salad Potato Chips	\$8 \$10 \$3 \$5
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Main Meals

Asian Pork Belly (GF) \$32

Fried pork belly pieces stir-fried Asian vegetables, chili & plum dressing, crispy shallots

Grilled Atlantic Salmon (GF) \$34

Grilled Atlantic salmon with pickled fennel, cucumber & green oak salad

Prawn & Scallop Fettucine \$30

Sautee prawns, scallops in smoked garlic butter with cherry tomatoes, rocket & balsamic reduction

Burgers

Served with chips.

Top Pub Steak Sandwich \$27

120g scotch fillet, caramelised onion, beetroot, tomato, seeded mustard & lettuce on garlic Turkish

Grilled Chicken Burger \$22

Grilled chicken breast, bacon, cheese, chipotle mayonnaise, green oak lettuce

Fried Mushroom Burger (V) \$22

Slow cooked mushroom, mayo, sliced tomato & green oak lettuce

Burger add on \$3
One egg OR Bacon

Pizza

All pizzas served as 12 inch. NO TAKE AWAY ORDERS.

Margherita (V) \$22

Roasted tomatoes, fior di latte, fresh basil & extra virgin olive oil

Cheese & Garlic (V) \$20

Confit garlic puree, shredded mozzarella & pecorino

Top Pub Supreme \$28

Spicy pepperoni, beef sausage, sliced onion, red capsicum, & black olives

Peri Peri Chicken \$26

Shredded chicken, sliced mushrooms, red onion, cherry tomatoes

Mediterranean Vegetable (V,VE) \$24

Roasted pumpkin, shredded baby spinach, red onion, olives, mushroom & peppers

Seafood Marinara Pizza \$30

Marinated prawns, scallops & calamari with Napoli sauce, fresh chili & house made citrus mayonnaise

Kids

Children up to and including 12 years old. All kids meals include a 100ml vanilla ice cream tub. Collect at main bar window.

Chicken Nuggets & Chips \$12

Ham & Cheese Pizza \$12

Fish & Chips \$12

Cheeseburger & Chips \$12

Desserts

Toffee Pudding \$10

Citrus Cheesecake \$10

Chocolate Semi-freddo (GF) \$10

Dietary Requirements

Please let us know WHEN ORDERING if there are any Special Dietary requirements so, we can alter the dish to suit your needs.

(V) suitable for Vegetarian, (GF) produced from gluten free ingredients or can be altered to suit, (VE) vegan.

Membership

Card MUST be produced for points to be rewarded.

New members welcome for a \$10 annual fee. Please contact the Bar Staff.