


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.** **\$18**

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

 **Oysters Kilpatrick** bacon and Worcestershire BBQ sauce
(3) **\$18** (Half Dozen) **\$34** (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**

Turkey BLT

Maple bacon, American cheddar, lettuce and tomato on a potato bun with cranberry sauce and gravynaise. Served with chips and tomato sauce **\$27**

Smoked Salmon, Prawn and Avocado Salad

Greens, cucumber, pickled red onion, pine nuts, roasted truffle oil and crustini **\$34**

300g Chargrilled Pork Rib Cutlet



With fresh mango salsa, served with chips and salad **\$36**

Summer Pavlova

Topped with fresh seasonal fruit, served with chantilly cream and fruit coulis **\$15**

Sizzling Stir-Fries

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

 **Chicken and Cashew.** **\$28**  **Chicken and Prawn.** **\$34**

Mongolian Beef. **\$30** **Mongolian Lamb.** **\$32**

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. **\$28** **Prawn.** **\$34**

 **Singapore Style Noodles**

BBQ pork, fish cake, egg, onion, garlic, vegies, oyster sauce, curry powder, bean sprouts, sesame seeds. **\$28**

 **Lemongrass Chicken Fried Rice**
mild chili, garlic, onion, egg. **\$26**

Wok Favorites

 **Spicy Thai Green Curry**

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

Chicken. **\$28** **Prawn.** **\$34**

 **Satay Chicken Stir-fry**

lightly spiced coconut cream peanut sauce, wok vegies, Jasmine rice. **\$28**

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. **\$28** **Beef.** **\$30** ( 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. **\$22**


 **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, burger sauce 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 **\$28**


 **Gluten Free Crumbed Calamari Main Size. \$30**

 **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. **\$34**

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


Pasta

Creamy Chicken Bacon Fettuccini
spinach, garlic, pesto and parmesan. **\$28**

Lasagna Bolognaise
béchamel, three cheeses, salad and chips. **\$28**


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 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 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**
salted caramel ice cream and butterscotch sauce. **\$12.5**

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

Summer Fresh Fruit Pavlova
Whipped cream and fruit coulis. **\$15**

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