





Steakhouse

Pan Asian


Bistro



Vegetarian and Plant Based Meals



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


 **Vegan Crumbed Plant Based Parmie** "bacon" bits, red sauce, vegan cheese, chips, salad and vegan aioli. \$29


 **Vegan Tropical Crumbed Plant Based Parmie** red sauce, "bacon" bits, pineapple, vegan cheese and vegan aioli. \$30




 **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. \$25 ( Vegan with no egg)

 **Vegetarian Singapore Style Curry Noodles** seasoned tofu, egg, onion, garlic, capsicum, celery, carrot, bean sprouts and sesame seeds. \$25 ( Vegan with no egg)

 **Plant Based Sizzling "Chicken" Cashew Stir-fry**
wok vegies, vegan special tamarind sauce and Jasmine rice. \$25

 **Plant Based Satay "Chicken"** wok vegies, peanut butter sweet chilli coconut sauce, crushed peanuts and Jasmine rice. \$25

  **Vegetarian Plant Based "Chicken" Fried Rice** egg, onion, garlic, carrot, peas, gluten free soy sauce and bean sprouts. \$25 ( Vegan no egg)

 **"Chicken" Plant Protein Fettuccini** red sauce, semi dry tomato, spinach and parmesan cheese. \$25 ( Vegan no cheese  Gluten Free on request)



Gluten Free




Vegetarian



Vegan

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. \$30

Combo Plate grilled chicken breast, BBQ ribs and buffalo wings served with chips, salad and a side of BBQ sauce. \$46

BBQ Pork Ribs dry rubbed, hickory smoke, chips and salad. \$45

Chicken Schnitzel panko crumb, chips, salad and gravy. \$25

Chicken Parmie smoked ham, red sauce, chips, salad and gravy. \$29



Tropical Parmie smoked ham, pineapple, red sauce, chips, salad and gravy. \$30




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

Salads

Classic Caesar poached egg, bacon, parmesan and croutons. \$20

 gluten free and / or  vegetarian on request)

  **Buddha Bowl** avocado, quinoa, roasted beetroot, pumpkin, sweet potato, mixed salads, mint and green goddess dressing. \$20

  **Haloumi & Avocado Salad** mixed salads, roasted beet, pumpkin, sweet potato and soy citrus dressing. \$20 ( 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. \$10 **Chicken Spring Rolls.** \$10

 **Chargrilled Chicken.** \$10

Crispy Salt and Pepper Calamari. \$8

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

Creamy Coconut Satay Chicken. \$10

  **Satay "Chicken" Plant Protein.** \$10

Pasta

Creamy Chicken Bacon Fettuccini spinach, pesto and parmesan. \$26

Lasagna Bolognese béchamel, three cheeses, salad and chips. \$25

Prawn Carbonara bacon, semi dried tomato, garlic and cream. \$30

Pizza

 **Margherita**

red sauce, mozzarella and basil. \$18

Pepperoni

red sauce and mozzarella. \$22

Tandoori Chicken and Cashew

red sauce, Spanish onion, spinach and mozzarella. \$22

 **Gluten Free Base Add.** \$4

Kids Meals


Add an Activity Pack, Zooper Dooper and drink. \$2

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. \$3)

Lasagna and chips. \$12

Spaghetti Bolognese and parmesan cheese. \$10

 **Dessert**

Flaming Crème Brule vanilla scented custard. \$10


Warm Flourless Chocolate Brownie
chocolate ice cream and berry coulis. \$10

Warm Spiced Apple Crepes

vanilla ice cream and butterscotch sauce. \$10

Frog in a Pond

raspberry jelly, whipped cream and Freddo frog. \$6

 gluten free no Freddo frog)



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Breads

-  **Garlic Bread.** \$9
-  **Cheesy Garlic Bread.** \$10
-  **Bruschetta.** \$10
- Bacon Cheese Bread.** \$11
-  **GF Bread Add.** \$4


Entrées / Share / Sides

- Share Plate for 4** chicken spring rolls, garlic cheese bread, salt and pepper calamari. **\$37.5**
- Buffalo Wings** blue cheese dip, carrot and celery sticks
 - 10 piece. **\$15** 20 piece. **\$26**
- Chicken Spring Rolls (4).** \$16
-  **Vegan Spring Rolls (4).** \$16
- Steamed Pork Dim Sims (4).** \$16
-  **Creamy Garlic Prawn Entrée.** \$20
- Entrée Salt & Pepper Calamari.** \$17
-  **Gluten Free Entrée Calamari.** \$17
-  **Fresh Oysters** seafood sauce, lemon
 - (Half Dozen) **\$28** (Dozen) **\$45**
-  **Oysters Kilpatrick** bacon and Worcestershire BBQ sauce
 - (Half Dozen) **\$30** (Dozen) **\$47**
-  **Basket of Chips**  vegan with vegan aioli). **\$10**
- Basket of Wedges** sweet chili and sour cream. **\$10**
-   **Basket of Sweet Potato Chips** aioli and sweet chili. **\$10**
-  **Basket of Onion Rings** aioli and blue cheese dip. **\$10**

Sizzling Stir-Fries

- Served with wok tossed vegies, house made sauces and Jasmine rice
-  **Chicken and Cashew.** \$26  **Chicken and Prawn.** \$30
 -  **Beef and Prawn.** \$30  **Prawn and Cashew.** \$30
 - Mongolian Beef.** \$28 **Mongolian Lamb.** \$30

Wok Tossed Noodles and Rice

-  **Pad Thai** onion, garlic, sweet and sour tamarind sauce, bean sprout, peanut and lime **Chicken.** \$26 **Prawn.** \$30
-  **Lemongrass Chicken Fried Rice** egg, onion, garlic, vegies. \$25
-  **Singapore Style Noodles** BBQ pork, fish cake, egg, onion, garlic, vegies, oyster sauce, curry powder, bean sprouts, sesame seeds. \$26

Wok Favorites

-  **Spicy Thai Green Curry** coconut milk, wok vegies, fish sauce, Jasmine rice and lime **Chicken.** \$26 **Prawn.** \$30
-  **Satay Chicken Stir-fry** lightly spiced coconut cream peanut sauce, wok vegies, Jasmine rice. \$26
- Battered Sweet and Sour Pork** tossed with pineapple, capsicum, onion and carrot, Jasmine rice. \$25
-  **Teriyaki** wok vegies and Jasmine rice, ginger infused sauce **Chicken.** \$26 **Beef.** \$26

Battered Honey Lemon Chicken wok vegies, Jasmine rice, sesame seeds. \$26





Seafood

- Tempura Australian Whiting** chips, salad, tartare sauce and lemon. \$22
- Crumbed Flathead** chips, salad, tartare sauce and lemon. \$22
- Fish Duet** whiting and flathead, chips, salad, tartare sauce and lemon. \$22
- Seafood Basket** flathead, whiting, tempura prawns, calamari, chips, salad, tomato, aioli and tartare sauces. \$26
- Main Size Salt and Pepper Calamari** chips, salad, aioli and lemon \$25
-  **Gluten Free Crumbed Calamari Main Size.** \$27.5
-  **Lemon Myrtle Barramundi** oven baked with chips and salad. \$28
-  **Mango and Macadamia Barra** baked with a sweet mango sauce, served with wok tossed vegies and Jasmine rice. \$32
-  **Seafood Paella** barramundi, prawns, calamari, peas, chorizo, capsicum, aioli, spring onion and lemon. \$32
-  **Creamy Garlic Prawns Main** Jasmine rice, lemon and salad. \$30
-  **Fresh Tasmanian Salmon Fillet** crispy skin, creamy mash, vegies, béarnaise sauce and lemon. \$35


Char Grill

- Wagyu Maple Bacon Snags** mash, vegies and red wine sauce. \$20
- Petite Rump** 200g. \$26
- Porterhouse** 250g. \$40
- Chargrilled Tenderloin** 200g. \$55
- Eye Fillet Hot Rock** cook at your table 200g. \$55
- The Big Rump** 400g. \$42
- Pork Rib Cutlet** moisture infused 300g. \$35
- Rib Fillet** 300g. \$56
- Double Chargrilled Tenderloin** 2 x 200g. \$80
- Double Eye Fillet Hot Rock** cook at your table 2 x 200g. \$80

Toppers


-  **Battered Onion Rings.** \$6
- Salt and Pepper Calamari.** \$8
-   **Avocado and Béarnaise.** \$7.5
- 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, French 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. \$18
 - Angus American Cheese Burger** pickle, mustard, ketchup, milk bun. \$20
 - Lamb and Smoked Feta Sliders (2)** bacon jam and tzatziki. \$20
 -  **100% Plant Based Burger** char grilled with American cheddar, dill pickle, mustard and ketchup on a milk bun. \$20
 - Steak Sandwich** maple bacon, fried egg, American cheddar and mayo on a continental roll. \$25
- All burgers are served with chips and come with lettuce, tomato and red onion*
Gluten Dairy Free Bun for any Burger Add \$2