

# FOOD MENU

## STARTERS

<b>Garlic Bread</b> <small>v</small>	5
Toasted Ciabatta smothered in Garlic butter	
<b>Cheese Bread</b> <small>v</small>	6.5
Toasted Ciabatta smothered in Garlic butter topped w melted cheese	
<b>Soup of the Day</b>	7.5
Please ask waiter	
<b>Oysters Natural</b> <small>GF 1/2 Doz</small>	14
<b>Oysters Natural</b> <small>GF Doz</small>	22
<b>Oysters Kilpatrick</b> <small>GF 1/2 Doz</small>	15.5
<b>Oysters Kilpatrick</b> <small>GF Doz</small>	25.5
<b>Bowl of Fries</b> <small>GF v</small>	6
<b>Dips &amp; Bread</b> <small>v</small>	9.5
Trio of dips with crusty Turkish bread	
<b>Wedges</b> <small>v</small>	9.5
Wedges with Sweet Chilli and Sour Cream	
<b>Spotty Wedges</b>	12.5
w Smokey bacon pieces spring onion and topped with melted tasty cheese sauce	
<b>Chicken Satay Skewers</b> <small>GF</small>	16.5
Chicken marinated in satay w~ mixed lettuce	
<b>Nachos</b> <small>v</small>	13.5
w~ Cheese Sour Cream Guacamole Salsa & Jalapenos	

### MONDAY

Steak Day \$15.00  
w House Beer or Wine

## PUB CLASSICS

<b>Parma - Snitz</b>	19.5
Chicken or Veal served w- Chips & Salad	
<b>Fish and Chips</b>	19.5
Cider Battered Flathead Fillets w Homemade tartare sauce chips & salad	
<b>Bangers &amp; Mash</b>	17.5
Succulent Snags w Onion Bacon & Gravy	
<b>Lamb Shanks</b> <small>GF</small>	27.5
Slow Cooked Shanks w mash & rich tomato ragu	
<b>Vegetable Lasagne</b> <small>v</small>	19.5
Homemade Vegetable Lasagne served w~ chips & salad	
<b>Gnocchi</b> <small>v-c/N</small>	19.5
Homemade Potato gnocchi tossed in a basil, mushroom and Napoli sauce	
<b>Chicken Salad</b> <small>GF-c/N</small>	18.5
Sautéed Grilled Chicken w our own Ranch Dressing	



## BURGERS

<b>Chicken Burger</b> <small>c/N</small>	18.5
W~ Bacon and Cheese and Savoury Salsa & Fries	
<b>Beef Burger</b>	18.5
Grilled homemade Beef Pattie w the lot & Fries	
<b>Steak Sandwich</b>	18.5
Grilled Steak w the lot & Fries	



### TUESDAY

Fish & Chips \$15.00  
w House Beer or Wine

## The GRILL

All cooked to your liking w~ your choice of Sauce Mushroom, Pepper, Diane, Gravy or Garlic Butter	
<b>Mixed Grill Platter</b> <small>GF</small>	34.5
The Big One, Snag, Lamb Chop, Bacon etc. Served with Salad, Fries and gravy	
<b>Flintstone Rib Eye</b> <small>GF</small>	34.5
Succulent Yearling Rib Eye w~ Salad & Fries	
<b>Surf and Turf</b> <small>GF</small>	35.5
Porterhouse steak topped w~ Seafood Sauce. Salad & Fries	
<b>Supersize Porterhouse</b> <small>GF</small>	30.5
Grilled Porterhouse w~ Salad & Fries	
<b>Lamb Shish Kebab</b>	31.5
Diced Lamb Back straps served with Bean salad, Hommus, Turkish Bread, Pickled Capsicum & more	

### WEDNESDAY

Parma & Pot \$15.00  
w House Beer or Wine



## SEAFOOD

<b>Seafood Platter</b>	
An array of hot & cold seafood	
For one:	34.5
For Two	66.0
<b>Seafood Linguini</b>	26.5
Linguini with an array of seafood tossed in our own Napoli sauce w~ a hint of chilli.	
<b>Squid salad</b> <small>GF</small>	19.5
Warm grilled Squid with garlic and paprika, served on a bed of mixed lettuce	
<b>S &amp; P Calamari</b> <small>GF</small>	27.5
Calamari tossed in salt & pepper seasoning served w~ Salad & Fries	
<b>Prawn Salad</b>	
Calamari tossed in salt & pepper seasoning served w~ Salad & Fries	

## SIDES & Extras

Toasted Ciabatta	3
Mash Potato	6
Bowl of Fries	6
Seafood Sauce <small>GF</small>	6
Seasonal Veg <small>GF</small>	7
Garden Salad <small>GF</small>	7
Gravy -Pepper -Mushroom <small>GF</small>	2.5
Garlic herb butter <small>GF</small>	2.5
Kilpatrick or Dianne Sauce	3

## DESSERTS

<b>Sticky Date Pudding</b> <small>v</small>	7.5
<b>Cakes</b>	7.5
Selection of Cakes See specials	

## KIDS ONLY \$10

### Kids U/12 Only

<b>Fish &amp; Chips</b>	
Traditional Fish & Chips	
<b>Chicken</b>	
Snitzel & Chips	
Parma & Chips	
Nuggets & Chips	
<b>Pasta</b>	
Spaghetti Bolognese	
Spaghetti Napoli <small>v</small>	
Vegetarian Lasagne & Chips <small>v</small>	
<b>Cheeseburger</b>	
<i>All Kids Meals Served with a Kids Softie and Ice Cream</i>	

### THURSDAY

Chefs Special \$15.00  
w House Beer or Wine

## SENIORS \$15

### Lunch Mon-Fri Choice of 2 Courses

<b>ENTRE</b>	
Soup & Bread	
Garlic Bread	
Cheese Bread	
<b>MAIN</b>	
<b>Bangers and Mash</b>	
w Onion, Gravy and Bacon	
<b>Fish &amp; Chips</b>	
w Salad & tartar sauce	
<b>Chicken Parma</b>	
w Salad & Chips	
<b>Lamb Shank</b>	
w mash potato	
<b>DESSERT</b>	
Slice of Cake (See specials)	



	Pot	Pint	Jug
Hahn Light	3.6	7.2	14
Boags Draught	4	8	16
JS "150 lashes Pale Ale"	4.5	9	17.5
Carlton Draught	4.5	9	17.5
Little Creatures "Bright Ale"	4.5	9	17.5
JS "Orchard Apple Cider"	4.5	9	17.5
White Rabbit "White/Dark Ale"	4.5	9	17.5
Coopers Pale Ale	4.5	9	17.5
Furphy	4.5	9	17.5
Guinness	4.5	9	17.5

### Bottled

Cascade Light	5.5		
Victoria Bitter	7		
Pure Blonde	7		
Crown Larger	7		
Stella	7.5		
Corona	7.5		
Rekorderlig	12.5		
Strawberry & Lime Pear			

**Tuesday Trivia**  
**Eyes Down @ 7.30**  
**\$15.00 Mains**  
**\$12.00 Boags Jugs**



### Wine

#### Champagne & Bubbles

	Gls	Btl
G.H. MUMM	----	75
Dom Perignon	----	260
Azahara Sparkling Pinot N.V	6.5	28
Endless Blanc de Blancs	7.5	30
Bianva Vigna Prosecco Brut N.V	----	50

#### White

Spottiswoode Sauvignon Blanc	5.5	24
House Chardonnay	5.5	24
Azahara Sparkling Moscato	6.5	28
Cake Rose	7.5	32
Rock Bare "The Claire Valley" Riesling	8.5	35
Crowded House Sauvignon Blanc	8.5	35
Norfolk Rise Pinot Grigio	8.5	35
Dragon Fly Chardonnay	9	38
Pear Tree Pinot Gris	9.5	40

### RED

Spottiswoode Cabernet Merlot	5.5	24
House Shiraz	5.5	24
Mojo Shiraz	8.5	35
Norfolk Rise Merlot	8.5	35
Rock Bare Cabernet Sav	9	38
Mr Smith Shiraz	9.5	40
Frenchman's Cap Pinot Noir	9.5	40
Black Billy Shiraz	10.5	45
Two Hands Shiraz	11.5	48

### Spirits

<b>HOUSE SPIRITS</b>	6.5
Vodka - Whisky - Gin - Bundy Rum - Bourbon etc...	
<b>MID SPIRITS -</b>	7.5
Midori - Tia Maria - Baileys etc...	
<b>TOP SHELF</b>	9.5
Johnny Walker Black-Makers Mark - etc.	
<b>PREMIUM</b>	11 - 28
Johnny Walker Blue - VSOP Cognac - Wild Turkey 101 Can Mixer	1

**Friday Fun Day "All Day"**  
**\$12 Jugs \$10 Cocktails**

### Soft & Juice

	Gls	Jug
Tap Soft Drinks	3	12
Lemon Lime Bitters	4	16
Soda Lime Bitters		
Red Bull	5	
Mineral Water San	5	
Pellegrino 500ml		
Coke or Zero Can	3.5	
Orange	5	20
Apple	5	20
Pineapple	5	20
Tomato	5	20
Cranberry	5	20

### Shakes

Chocolate - Strawberry - Vanilla or Caramel	6
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### Cocktails

Espresso Martini	14
Vanilla Vodka, Kahlua, & a shot of Espresso	
Melon Ball	14
Melon Liqueur, raspberry Vodka & Cranberry Juice	
Sloe Summer	14
Sloe Gin, Raspberry Vodka & Apple Juice	
Sex on the Beach	14
Vodka, Peach Schnapps, Cranberry & Orange Juice	
Lem-ychee	14
Citrus Vodka, Lychee Liqueur, Shaken & topped with Lemonade	



### Coffee Bar

	Cup	Mug/Pot
<b>COFFEE</b>	3.5	4.5
Espresso- Latte- Cappuccino- Flat White - Long or Short Macchiato -		
<b>Ice Coffee</b>		6
<b>Hot Chocolate</b>		4.5
w~ Marshmallows		
<b>CHAI</b>	5	6
Chai Latte		
Chai Tea		
<b>TEA</b>		3.5
Earl Grey		
English Breakfast		
Green		4
Chai		
Chamomile		
Ginger & L/grass		

### Chips & Nuts

Chips	3
Salted peanuts	4
Cashew Nuts	5

**Friday Night Raffle**  
**50 Pots**  
**Meat tray**  
**Run by Local Sporting Clubs**