

THE RANGE

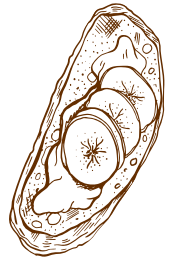
BRUSCHETTA

CHILLI ANCHOVY BRUSCHETTA

toasted turkish bread, roasted garlic oil, chilli glaze,
bocconcini, rocket (gfa) \$12

BRUSCHETTA

toasted turkish bread, roasted garlic oil, tomato,
bocconcini, basil, balsamic (gfa) \$12



FLATBREADS

CHEESE & GARLIC FLATBREAD (9 INCH)

roasted garlic oil, cheese (gfa) \$15

MUSTARD & ROSEMARY FLATBREAD (9 INCH)

seeded mustard, roasted garlic oil, cheese (gfa) \$15

MUSHROOM & HALOUMI FLATBREAD (9 INCH)

mushroom, haloumi, roasted garlic oil, caramelized onion,
chilli honey, rocket (gfa) \$18



OYSTERS



COFFIN BAY OYSTERS (1/2 doz)

natural - served with a lemon wedge (gf) \$28

kilpatrick - served with kilpatrick sauce, lemon wedge (gf) \$30

ENTREES

PRAWN COCKTAIL

lettuce, cocktail sauce, lemon (gf) \$24

STEAK TARTARE

eye fillet, fried baby capers, red onion, seeded
mustard, cornichon, crostini, egg (gfa) \$26

BAKED BRIE

crostini, honey, walnut, thyme (gfa) \$22



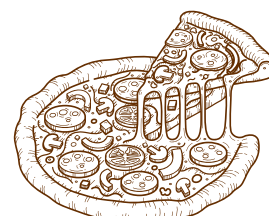
PIZZAS

PROSCUITTO PIZZA

napolitana sauce, proscuitto, burrata, rocket, chilli honey (gfa) \$24

MARINARA PIZZA

napolitana sauce, prawns, market fish, calamari,
mussels (gfa) \$30
optional add chilli



MAIN

BEEF LASAGNE

chard, tomato, cornichon, red onion, parmesan \$30

EYE FILLET

pumpkin puree, confit garlic cracked potatoes, carrot, garlic butter, jus (gf) 100g \$29 200g \$54



PORK BELLY

crispy pork belly, beetroot puree, confit garlic cracked potatoes, pumpkin, jus, apple sauce (gf) 100g \$36

SIDES

CRACKED POTATOES

confit garlic & rosemary (vg)(gfa) \$12

ROASTED VEGETABLES

carrot, pumpkin, peas (vg)(gf) \$12

SALAD

chard, tomato, cornichon, red onion (vg)(gf) \$10

SUPERCRIISP FRIES \$8



SEAFOOD

PRAWNS

lemon pepper, confit garlic cracked potatoes, caper aioli, chard, tomato, cornichon, red onion, lemon (gfa) \$38

FRIED CALAMARI

lightly floured, confit garlic cracked potatoes, caper aioli, chard, tomato, cornichon, red onion, lemon (gfa) \$36

COCONUT PRAWNS

confit garlic cracked potatoes, sweet chilli aioli, chard, tomato, cornichon, red onion, lemon \$34

SEAFOOD BASKET

battered whiting, lemon pepper prawns, coconut prawns, lightly floured calamari, chips, lemon, caper aioli \$42

KING GEORGE WHITING

battered, confit garlic cracked potatoes, mushy peas, caper aioli, chard, tomato, cornichon, red onion, lemon (gfa)

1 piece \$25 / 2 piece \$40

SALMON

pan fried, beetroot relish, chard, tomato, cornichon, red onion (gf) \$36



PIES

CHICKEN CURRY PIE

chicken, peas, thai green sauce served with mushy peas,
roast carrot, roast pumpkin, jus \$26



LAMB SHANK PIE

slow cooked lamb shank in red wine tomato sauce, carrot, celery
served with pumpkin puree, roast carrots, roast pumpkin, jus \$28

SALAD

CAESAR SALAD

cos lettuce, croutons, bacon, parmesan, egg (gfa) \$25
optional: anchovies add chicken \$5 add smoked salmon \$7
add prawns \$10



ROAST

ROAST BEEF

100 day grass fed roasted porterhouse, served with
yorkshire pudding, roast carrots, pumpkin, confit garlic potatoes,
peas, gravy (gfa) \$28

SCHNITZELS

CHICKEN BREAST SCHNITZELS

served with chips, chard, tomato, cornichon, red onion

PLAIN GRAVY / PEPPER GRAVY / MUSHROOM GRAVY

small \$20, large \$28

PARMY small \$22, large \$32

nap sauce, cheese

KILPATRICK small \$24, large \$34

kilpatrick sauce, bacon, cheese

PEPPERONI small \$24, large \$34

nap Sauce, pepperoni, chilli flakes, & cheese

BBQ MEATLOVERS small \$26, large \$36

bbq sauce, ham, pepperoni, chorizo, bacon, cheese

CHICKEN YIROS small \$24, large \$34

chicken, garlic oil, tomato, red onion, cheese, tzatziki sauce

AUSSIE small \$26, large \$36

nap sauce, bacon, egg, caramelized onion, cheese

MUSHROOM & HALOUMI small \$24, large \$34

garlic oil, caramelized onion, chilli honey, rocket

MEXICAN small \$24, large \$34

fresh chilli glaze, salsa, avocado, sour cream, cheese

CHILLI PRAWN & CHORIZO small \$26, large \$36

garlic oil, chilli glaze, cheese

***GLUTEN FREE CRUMB AVAILABLE**

