

# MENU

## ENTRÉE

	MEM	NON MEM
<b>Garlic &amp; Herb Bread</b> <span>VG</span>	10	12
<b>Cheesy Garlic Bread</b> <span>V</span>	11	13.2
<b>Italian Meatballs</b> <span>GFA</span> Italian beef meatballs w/ spicy tomato sauce, toasted ciabatta & parmesan	16	19.2
<b>Spicy Prawns</b> Crispy fried prawns w/ fennel, nashi pear, red onion & aioli	16	19.2
<b>Chicken Wings</b> <span>GF</span> Maple & smoked chilli marinade w/ buttermilk ranch	18	21.6
<b>Seasoned Wedges</b> <span>V</span> w/ sour cream & sweet chilli sauce	15	18

## FRESH SEAFOOD

### Natural Oysters GF

w/ citrus vinaigrette & lemon

- Half Dozen	26	31.2
- Dozen	48	57.6

### Kilpatrick Oysters GF

w/ bacon, tomato & Worcestershire sauce & lemon

- Half Dozen	28	33.6
- Dozen	52	62.4

### Fresh Prawns GF

500g fresh prawns w/ seafood sauce & lemon

*Fresh seafood subject to supplier availability*

## CLASSICS

MEM NON MEM

All served with choice of two sides & sauce  
Chips | Salad GF | Vegetables GF | Mash GF

**Chicken Schnitzel** 22 26.4  
Butterflied & crumbed chicken breast

**Chicken Parmigiana** 24 28.8  
Butterflied & crumbed chicken breast w/ napolitana sauce & mozzarella

**Panko Crumbed Fish** 27 32.4  
Panko crumbed Flathead w/ tartare & lemon

**Lemon Pepper Squid** 27 32.4  
Lemon pepper marinated squid w/ aioli & lemon

**Barramundi** GFA 32 38.4  
Pan seared Australian Barramundi w/ lemon & tartare

## KIDS

All served with choice of tomato, BBQ sauce or gravy & includes a drink & ice-cream

**Chicken Nuggets** 12 14.4  
Tempura battered chicken nuggets w/ chips & sauce

**Kid's Fish** 12 14.4  
Tempura battered fish cocktails w/ chips & sauce

**Bolognese** 12 14.4  
House made pork & veal ragu w/ linguine & parmesan

**Kid's Schnitzel** GFA 12 14.4  
Crumbed chicken breast w/ chips & sauce

**Kid's Schnitzel Burger** 12 14.4  
Crumbed chicken breast w/ burger cheese, tomato sauce on a milk bun & chips

# STONEGRILLS

COOK YOUR OWN

*Natural volcanic stone heated to 400 degrees! High temperature locks in the natural juices & enhances your meal's flavours!*

## *Pick your steak*

250g Eye Fillet <sup>GF</sup>	42	50.4
250g Riverine Rump Steak <sup>GF</sup>	26	31.2
Surf & Turf <sup>GF</sup> Half an eye fillet & 5 king prawns	36	43.2
250g Scotch Fillet <sup>GF</sup>	36	43.2
300g 7+ Wagyu <sup>GF</sup>	45	54

## *Pick a sauce*

Diane GF, Pepper GF, Mushroom GF, Gravy GF, Garlic Cream GF, Red Wine Jus GF or Bearnaise

## *Pick two sides*

Potato Bake GF, Seasonal Vegetables GF, Salad GF or Chips

## *Add on's*

Halloumi Cheese <sup>GF</sup>	6	7.2
King Prawns <sup>GF</sup>	7	8.4
Extra Sauce	2	2.4

## BURGERS

All burgers served with basket of chips

	MEM	NON MEM
<b>Beef Burger</b>	22	26.4
Grilled 200g Angus patty, w/ lettuce, burger cheese, WW burger sauce on a milk bun		
<b>Schnitzel Burger</b>	22	26.4
Crumbed chicken breast w/ lettuce, burger cheese, tomato, buttermilk ranch on a milk bun		
<b>Kale &amp; Chickpea Burger</b> <span>VG</span>	21	25.2
Kale, onion & chickpea patty w/ lettuce, tomato & vegan aioli on a vegan milk bun		

## CHARGRILL

All served with choice of two sides & sauce  
Chips | Salad GF | Vegetables GF | Mash GF

<b>250g Scotch Fillet</b> <span>GFA</span>	36	43.2
Angus grain fed beef		
<b>350g T-Bone</b> <span>GFA</span>	35	42
Angus grass fed beef		
<b>7+ Wagyu Rump</b> <span>GFA</span>	45	54
Grain fed Wagyu		

## GRILL ADD ON'S

<b>Halloumi Cheese</b> <span>GF</span>	6	7.2
<b>King Prawns</b> <span>GF</span>	7	8.4

## SALADS

<b>Caesar Salad</b> <span>GFA</span>	20	24
w/ Cos lettuce, soft boiled egg, parmesan, croutons & bacon		
<b>Pumpkin Salad</b> <span>GF</span> <span>VGA</span>	23	27.6
Roasted spiced pumpkin w/ red & green leaf, fresh dates, radish, fennel & pomegranate yoghurt		

## SALAD ADD ON'S

<b>Halloumi Cheese</b> <span>GF</span>	6	7.2
<b>King Prawns</b> <span>GF</span>	7	8.4
<b>Marinated Grilled Chicken</b> <span>GF</span>	8.5	10.2
<b>Chicken Schnitzel</b>	8.5	10.2

## MAINS

	MEM	NON MEM
<b>Salmon</b> <span>GF</span>	34	40.8
Pan seared Tasmanian Huon salmon w/ bok choy, truss tomatoes, chive & buttered crushed potatoes & sauce Gribiche		
<b>Salmon &amp; Prawn Linguine</b>	28	33.6
Red onion, cherry tomatoes, shallots, chilli, lemon & garlic butter		
<b>Chicken Boscaiola Linguine</b>	26	31.2
Pan fried chicken breast, bacon, mushrooms, red onion, cream, parsley & parmesan		
<b>Lamb Rack</b> <span>GF</span>	37	44.4
Grilled lamb rack w/ romesco, kale, mushrooms, potato fondant & red wine jus		
<b>Chorizo &amp; Tomato Orecchiette</b>	26	31.2
Chorizo, red onion, cherry tomatoes, confit garlic, kale & spiced tomato sauce		
<b>Pesto Orecchiette</b> <span>V</span> <span>VGA</span>	26	31.2
Mint & parsley pesto, confit garlic, red onion, mushrooms & semi dried tomatoes		
<b>Small Chips</b> <span>VG</span>	6	7.2
<b>Large Chips</b> <span>VG</span>	10	12
<b>Side Salad</b> <span>GF</span> <span>VG</span>	6	7.2
<b>Side of Seasonal Veg</b> <span>GF</span> <span>VG</span>	8	9.6
<b>Side of Potato Bake</b> <span>GF</span> <span>V</span>	6	7.2
<b>Extra Sauce</b>	2	2.4

## SAUCES

Diane GF | Pepper GF | Mushroom GF | Gravy GF  
Garlic Cream GF | Red Wine Jus GF | Bearnaise GF

GF Gluten Friendly   GFA GF Option Available   V Vegetarian  
VG Vegan   VGA VG Option Available

While we offer gluten friendly menu options, we are not a gluten-free kitchen. Cross-contamination can occur and our kitchen cannot guarantee that any item can be completely free of allergens. Patrons are encouraged (to their satisfaction) to consider this information in light of their requirements and needs.  
10% Public Holiday surcharge applies