

EAT WITH US.

TO START

- TOSCANO LOAF** \$13
with talinga olive oil, aged balsamic & house made dukkah
- GARLIC & HERB CIABATTA** \$11
- NATURAL OYSTERS (GF)** 3-\$15 6-\$27
served with a shallot & red wine vinaigrette
- KILPATRICK OYSTERS (GF)** . 3-\$17 6-\$29
with bacon, BBQ, worcestershire & tabasco sauce

SMALL PLATES

1 PLATE \$17 / 3 PLATES \$66 / 5 PLATES \$75

- CORN RIBS (V) (GF)**
with garlic, paprika & parsley butter (6)
- COLA BBQ PORK RIBS (GF)**
marinated in cola and BBQ sauce (6)
- BRUSCHETTA**
served with a tomato medley, fior de latte, basil, balsamic glaze & olive oil (2)
- DUCK LIVER PATE**
with pickles & croutons
- SALT & PEPPER SQUID**
with asian salad & lime aioli
- GRILLED HALLOUMI (V) (GF)**
with pesto & lemon (4)
- BUFFALO CHICKEN WINGS (GF)**
with a side of ranch dipping sauce (12)
- GNOCCHI (V) (VEO)**
with burst tomatoes, fior de latte, herbs, breadcrumbs and basil
- TEMPURA PRAWNS**
served with wasabi mayo (4)
- CRISPY PORK BELLY (GF)**
served with Korean chilli mayo (4)
- PRAWN DUMPLINGS**
served with chilli soy sauce, coriander & fried shallots (6)
- CAULIFLOWER POPCORN (V) (VEO)**
served with lime, mayo & paprika
- WILD PORCINI & TRUFFLE ARANCINI**
served with roasted garlic & creamy mayonnaise (4)
- SATÉ CHICKEN SKEWERS (GF) (PEANUTS)**
served in a peanut marinade with dark soy sauce (4)
- PEKING DUCK SAN CHOY BOW (GF)**
carrot, water chestnut & hoisin sauce (4)

TO SHARE

- GRAZING PLATTER (SERVES 2-3) ... \$48**
assorted charcuterie, tzatziki, kalamata olives, cornichons, sundried tomatoes, served with croutons
- SEAFOOD PLATTER (SERVES 2) \$85**
natural oysters, smoked salmon, prawns, mussels, salt & pepper squid, battered barramundi, lobster tails & chips
- MEAT PLATTER \$140**
(please allow minimum 30 minutes)
650g rib eye, 350g wagyu rump, grilled thai coconut chicken skewer with kaffir lime rice & thai dipping sauce served with baby roasted potatoes, rocket salad & red wine jus
- ADD SAUCES, BUTTERS MUSTARD OR GRAVIES – from \$3.5

WOOD OVEN PIZZA

- MARGHERITA (V) \$24**
tomato base with fresh tomato, mozzarella, bocconcini & basil
- PESTO (V) \$25**
tomato base, mozzarella, mushroom, bocconcini, olives & fresh pesto
- ZUCCA (V) \$28**
tomato base, mozzarella, roasted pumpkin, baby spinach, goats cheese & olives
- SEAFOOD \$32**
tomato base with lobster, prawn, mussels, cherry tomato, mozzarella & fresh basil
- PROSCIUTTO CRUDO \$28**
tomato base with fresh tomato, mozzarella, gorgonzola, topped with fresh prosciutto & wild rocket
- ITALIAN TREAT \$28**
tomato base with salami, pancetta, jamon, tomato, mozzarella & fresh basil
- CAPRINO MIELE..... \$28**
tomato base, goat cheese, honey, pancetta, mozzarella & oregano
- LITTLE JOHN'S \$28**
tomato base with grilled honey sriracha chicken, bacon, spring onion, jalapenos, mozzarella & bbq sauce
- YIROS \$28**
tomato base with marinated lamb, cherry tomato, red onion, mozzarella & garlic greek yoghurt
- Gluten free base \$6

BURGERS

- HOOD CHICKEN BURGER \$27**
cajun chicken, avocado, bacon, lettuce, cheddar, tomatoe & chipotle mayonnaise served with a side of chips
- WAGYU CHEESEBURGER \$27**
wagyu beef patty, american mustard, tomato sauce, cheddar cheese & pickles served with a side of chips
- HALLOUMI BURGER (V) \$27**
halloumi, avocado, lettuce, tomatoes & chipotle mayonnaise served with a side of chips
- ADD BACON \$5 / CHEDDAR \$3 / EGG \$3. 50
EXTRA PATTY \$6

FAVOURITES

- SALT & PEPPER SQUID \$28**
with asian style salad, chips & lime aioli
- CHICKEN OR BEEF SCHNITZEL \$27**
served with salad & chips
- SAUCES**
GRAVY, MUSHROOM OR PEPPER \$3.50
PARMIGIANA \$5.50
KILPATRICK \$5.50
- CRUMBED LAMB BRAINSENTREE \$26
MAIN \$36**
on a bed of mashed potato with bacon, caramelised onion & red wine jus
- PALE ALE SAUSAGES \$28**
with caramelised onion, mashed potato & a red wine jus
- PASTA OF THE DAY \$28**
SEE SPECIALS BOARD
- CURRY OF THE DAY (GF)..... \$28**
SEE SPECIALS BOARD
- FISH OF THE DAY POA**
SEE SPECIALS BOARD
- KING GEORGE WHITING (GFO) ... 1PCE-\$28
2PCE-\$40**
coopers beer battered or grilled with garden salad, chips & tartare
- CHARGILLED EGGPLANT STEAK (V)...\$28**
served with tomato, capsicum served with mushroom risotto & basil oil

FROM THE CHARGRILL

- PORK RIBS (GF) \$36**
served with mash potato & salad (choose BBQ glaze or chimichurri sauce)
- GRILLED THAI COCONUT CHICKEN SKEWER (GF)..... \$36**
with kaffir lime rice & Thai dipping sauce
- ALL STEAKS SERVED WITH ROASTED BABY POTATOES & A BED OF ROCKET SALAD
- 250G LAMB RUMP \$39**
- 200G TENDERLOIN FILLET STEAK \$48**
- 300G SCOTCH FILLET \$49**
- 350G WAGYU RUMP \$47**
marble score 8-9
- 650G BLACK ANGUS RIB EYE \$72**
Please allow minimum 30 minutes

SAUCE/BUTTERS/MUSTARDS/GRAVIES
CHIMICHURRI (GF) / BEARNAISE (GF) / RED WINE JUS (GF) – \$5.00
GARLIC & HERB BUTTER (GF) – \$3.50

HOT ENGLISH, DIJON OR WHOLEGRAIN MUSTARD (GF) / GRAVY, MUSHROOM OR PEPPER – \$3.50

SALADS

- QUINOA SALAD (V) (VEO) \$24**
with cucumber, cranberry, capsicum, parsley, sunflower & pepita seed & a honey mustard dressing
- CAESAR SALAD \$25**
cos lettuce, grilled bacon, grana padano parmesan, croutons, poached free range egg & home made dressing
- ROAST PUMPKIN SALAD (V) (VEO) (GF)..... \$25**
with sun dried tomatoes, baby spinach, red onion, walnuts, shaved parmesan & pesto dressing
- ADD CHICKEN \$7 / HALLOUMI \$7 / SMOKED SALMON \$8

SIDES

- BROCCOLINI (GF)(DF) \$16**
sauteed with anchovies, chilli & garlic, topped with roasted almonds
- ROCKET, PEAR & PARMESAN SALAD (GF)(VEO) \$16**
served with balsamic vinegar dressing
- ROASTED BABY POTATOES (GF) \$16**
- POTATO MASH (GF) \$15**
- SIDEWINDER WEDGES (V) L- \$16**
with rosemary sea salt, sour cream & sweet chilli sauce
- SWEET POTATO CHIPS (V) ... S-\$15 L-\$20**
with rosemary sea salt & lime aioli
- CHIPS (GF) (V) S-\$10 L-\$15**
with tomato sauce

DESSERT

- RHUBARB & STRAWBERRY CRUMBLE \$16**
served with ice cream
- CHOCOLATE FONDANT \$16**
served with vanilla custard & ice cream
- NEW YORK CHEESECAKE..... \$16**
served with mango & strawberry
- ICE CREAM SUNDAE \$6 SINGLE
\$8.5 DOUBLE**
vanilla ice cream with a choice of chocolate, strawberry or caramel topping, finished with sprinkles or nuts
- AFFOGATO \$11**
vanilla ice cream served with a shot of espresso coffee
- ADD YOUR CHOICE OF LIQUEUR
frangelico..... \$9
baileys..... \$9
- CHEESE PLATE..... \$26**
a selection of local & imported cheeses with quince paste & lavosh crackers

(V) VEGETARIAN (GFO) GLUTEN FREE
(VE) VEGAN OPTION AVAILABLE
(GF) GLUTEN FREE (VEO) VEGAN
OPTION AVAILABLE