

Dinner Menu

STARTERS

Garlic Bread (4 pieces) – Oven toasted organic focaccia bread, topped with garlic, parsley & butter. **\$6.00**

Mixed Marinated Olives – Sicilian and jumbo Kalamata olives marinated in orange peel & herbs. **\$7.00**

Tomato Bruschetta (2 pieces) – vine ripe tomato, eshallots, fetta cheese, basil & lemon oil on organic sourdough bread. **\$11.00**

Homemade Dips – Served with pitta bread & crackers (as Dips are changed weekly, please ask the waitress/waiter). **\$12.00**

Sydney Rock Oysters. **\$4.5 Each. / . ½ Doz. \$24. / . 1 Doz \$42**

- Kilpatrick
- Lime, soya, ginger, and eshallots
- Natural.

ENTREES/TAPAS

Cyprus Grilled Halloumi (3 pieces) – Served with fried capers, micro herbs & lemon oil. **\$10.00**

Cheesy Wild Mushroom Arancini (4 pieces) – Served with roasted tomato jam & grated parmesan. **\$12.00**

Field Mushrooms (2 pieces) – Filled with 3 cheese mix (goat, fetta and parmesan). **\$12.00**

Fried Monkey Chicken Wings – Any Choice of: **\$13.00**

- American Hot Sauce
- Mild BBQ bourbon sauce
- Southern Fried with homemade seasoning.

Gourmet Fish Cocktails – Wild caught flathead fillet cooked in a light beer batter served with homemade tartare sauce. **\$13.00**

Prawn & Chorizo Skewers – Portuguese style curried prawns and chorizo served with homemade peri peri sauce. **\$14.00**

Italian Meatballs – baked with homemade Napolitano sauce, smoked mozzarella and toasted sourdough. **\$15.00**

Karaage Chicken – Deep fried Japanese chicken with a sesame sauce. **\$15.00**

Sake Scallops (3 pieces) – Victoria Bay scallops cooked with garlic, Negara sauce, soy sauce & shallots. **\$16.00**

Salt and Pepper Squid – Lightly dusted & served with a zesty lime aioli. **\$17.00**

MAINS

From the Grill

Sirloin – Grain fed premium sirloin MB2+ cooked your way and served with your choice of any side and sauce. **\$29.00**

T-Bone Steak – Riverina T-Bone steak cooked your way and served with your choice of any side and sauce. **\$33.00**

Scotch Fillet – Riverina Black Angus MB2+ scotch fillet cooked your way and served with your choice of any side and sauce. **\$34.00**

Surf and Turf - Grained fed premium sirloin MB2+ cooked your way and served with broccolini, scallops, port wine jus and your choice of any side.

Add Yamba Prawns \$5/Add Moreton Bay Bug \$11.5
\$36

Eye Fillet Mignon – Juicy grass-fed eye fillet wrapped in double smoked bacon, served with broccolini, char grilled red capsicum, rosemary chat potatoes & mushroom sauce. **\$42**

Smoked Pork Ribs – Rack of smoked pork ribs, glazed with honey, sherry and French BBQ sauce, served with grilled sweat corn & steak chips. **\$42**

Sides – choice of:

- Broccolini, chili, garlic and E.V.O. **Small \$5.00 / Large \$8.00**
- Garden Salad, served with French vinaigrette **Small \$5.00 / Large \$8.00**
- Kipfler Potatoes – chili, garlic, rosemary & butter **Small \$5.00 / Large \$8.00**
- Potato Mash **Small \$5.00 / Large \$8.00**
- Steak Chips / Seasoned French Fries/
French Fries **Small \$5.00 / Large \$8.00**

Homemade Sauce – Choice of:

- Mushroom **\$4.00**
- Peppercorn **\$4.00**
- Red Wine Jus **\$4.00**

FROM THE LAND

Aubergine Lasagne (v) – Roasted eggplant, zucchini, capsicum, mushroom, sun dried tomato, parmesan cheese & béchamel sauce.

\$25

Potato Gnocchi (v) – Pan Fried gnocchi cooked on rose sauce, fresh basil and sage topped with freshly grated parmesan cheese.

\$25

Prawn & Chicken Supreme – Crispy skin chicken, pan fried Yamba prawns served with potato mash, sautéed broccolini, semi-dried tomato and zesty lime & aioli sauce.

\$29

FROM THE SEA

Beer Battered Flathead – Wild Caught flathead in pale ale beer batter served with steak chips, salad, lemon cheeks & tartare sauce.

\$26.00

Linguine Marinara – Andante linguine cooked with selection of fresh seafood, chili, garlic, white wine & homemade cherry tomato sauce.

\$30.00

Kinkawooka Black Mussels – South Australian black mussels steamed & tossed with garlic, chili and homemade tomato or creamy white wine sauce.

\$33.00

Crispy Skin Barramundi – Humpty Doo Barramundi fillet served with green olive tapenade, noissetta sauce and a side of green salad.

\$33.00

Seafood Tasting Plate for Two – Battered flathead fillet, Yamba prawns, Sydney rock oysters, Moreton Bay bug, salt and pepper squid, sake scallops, steak chips, aioli & lemon cheeks.

\$88

Salads

Salt and Pepper Squid Salad – Tender pieces of squid served with bean shoots, mint, coriander, cucumber & roasted peanuts with chili lime dressing.

\$27

Thai Beef Salad – Grass fed marbled beef fillet served medium rare on top of an Asian mixed leaf and Julienne salad with mint, coriander, cashew nuts & Nam Jim Dressing.

\$29

KIDS MEAL

***Fish and Chips**

***Spaghetti with tomato & cheese sauce**

***Chicken Nuggets and Chips**

(*Child under 12 eat free with each adult main meal order).

Kids Spaghetti and meatballs	\$8
Chicken Schnitzel and Chips / Salad	\$10
Kids Steak and Chips / Salad	\$10