

BREADS

Garlic Bread (v)	\$10
Garlic & Cheese Bread (v)	\$11
Jalapeno Bread (v)	\$12
Garlic Cheese Pizza	\$15

ENTRÉE

Oysters COFFIN BAY, Freshly shucked

Natural (GF) ½ Doz \$20 Doz \$32

Kilpatrick ½ Doz \$22 Doz \$36

Mediterranean Bruschetta (v) \$18

Toasted ciabatta (3) brushed with olive oil & garlic.
Topped with heirloom cherry tomatoes, Persian fetta,
spanish onion & balsamic glaze.

Salt & Pepper Calamari (GF) \$16

Tender calamari pieces dusted and fried in our
own salt & pepper mix. Aioli and lemon wedge.

Coconut Prawns \$16.9

Prawns (4) in panko crumbs, coconut, fried
golden. Grilled pineapple, cherry tomatoes,
spanish onion, fresh mint. Drizzle of house-made
sweet lemon-lime dressing.

Vegetable Spring Rolls (v) \$13

Asian style vegetables with rice noodles, encased
in a golden fried wrapper. Plum dipping sauce.

Deep Fried Camembert (v) \$16

Camembert fried golden with pear, rocket,
walnuts, drizzle of honey and cranberry sauce.



07 4223 1207

(Bookings recommended)

DINNER MENU

Mon-Sat: 6.00pm – 8pm

SALAD

Seafood Salad (GF) \$33

Prawns & gulf caught Barra pieces, pan fried in
garlic butter, tossed through a mix of salad
leaves, cherry tomatoes, cucumber, spanish
onion with balsamic olive oil dressing. Topped w
2 natural oysters + golden salt & pepper squid.

Smoked Salmon & Avocado (GF) \$24.9

Salad leaves, cucumber, spanish onion, capers,
bocconcini, tossed in house dressing with rolled
smoked salmon and avocado slices.

Roast Pumpkin (GF, V) \$22

Roasted pumpkin pieces on a bed of mesculin mix
leaves. Topped with Persian fetta, walnuts and
trail mix. Drizzled with house-made sweet lemon-
lime olive oil dressing.

FROM THE GRILL

Absolute top quality. Tableland sourced.

Cooked to your liking, served with 2 sides. Sauce
additional.

MSA Grade Rib Fillet 300G \$37

Surf & Turf \$48

300G MSA Grade Rib Fillet. Topped with prawns,
calamari, freshly shucked oyster in garlic cream
sauce.

Feather and Fins (GF) \$33

Grilled breast fillet of chicken topped with garlic
cream prawns.

RIB ON THE BONE 400G \$48

Huge 400G MSA Grade. (Not able to be well done)

+ ADD

Sauce (each) (GF) \$2.20

Gravy, Mushroom, Pepper, Garlic Cream

+ ADD

Garlic Prawns topper \$9

S&P Squid topper \$8

Prawn Twister (3) topper \$8

10% Surcharge Public Holidays. Thank you for understanding.

Menus are seasonal and subject to change.

SEAFOOD

MEAL ITEMS CANNOT BE SUBSTITUTED

Seafood Basket (GF) \$36
Battered gulf caught barra, panko prawns (2), crumbed scallops (2), salt & pepper calamari, topped with 2 coffin bay oysters. Garden salad and chips. House seafood sauce & lemon wedges

Wild Gulf Caught Barra (GF) \$33
Grilled barramundi fillet, wild caught in the gulf. Served with rosemary roast potatoes, mixed salad leaves, sautéed cherry tomatoes, black olives.

Salt & Pepper Calamari (GF) \$26
Tender calamari pieces dusted and fried in our own salt & pepper mix. Served with chips, garden salad. Aioli and lemon wedge.

Crumbed Panko Prawns \$28
Gulf caught tiger prawns (7), coated in Japanese panko crumbs, golden fried. Chips and garden salad. House tartare & lemon wedge.

Garlic Cream Prawns (GF) \$28
Tiger prawns pan seared with garlic, white wine, cream and shallots. Served with jasmine rice.

MAINS

MEAL ITEMS CANNOT BE SUBSTITUTED

Crumbed Steak 400g \$32
Huge beef schnitzel. House-made fresh daily. Golden fried. Your choice of sauce + any 2 sides.

Roast Porchetta \$32
Succulent roast pork loin fillet, stuffed with mixed herbs, surrounded with crackling. Served with roast potatoes, buttered vegetables, and baby carrots. Gravy.

Chicken Schnitzel \$25.5
Fresh breast schnitzel, lightly crumbed, fried golden. Your choice of sauce + any 2 sides.

Chicken Parmigiana \$26.5
Fresh crumbed schnitzel, fried golden, topped with house made passata, ham & mozzarella + your choice of 2 sides.

SIDES

Steamed Vegetables \$6.6
Garden Salad \$6.6
Creamy Mash \$6.6
Bowl of chips \$6.6

PASTA

Gnocchi Bolognese \$22 -
Gnocchi tossed in our own authentic house made Bolognese sauce. Shaved parmesan.

Gnocchi Carbonara (VO) \$26
Gnocchi in a sauce of garlic, bacon, mushrooms, shallots, and cream. Shaved parmesan.

+ Add Grilled Chicken \$6.6

Marinara Pasta \$31
Gnocchi with succulent seafood in our own house made passata. Tail on prawns, wild gulf caught barra, tender calamari pieces, mussels. Shaved parmesan.

PIZZAS

Please ask us for a menu ☺

DESSERT

Our cake cabinet is always abundant with an array of sweet treats made in-house by our talented chefs.
You're assured to find something to satisfy your sweet tooth!

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