

## PUB FAVOURITES

GARLIC BREAD		6.5
SOUP OF THE DAY		8
CHICKEN BREAST SCHNITZEL		19.5
BEEF SCHNITZEL		18
400g M.S.A T-BONE STEAK (g)		28
250g BLACK ANGUS FILLET STEAK (g)		30
TOPPINGS Parmigiana, Kilpatrick or Hawaiian		3
SAUCES Mushroom, Pepper, Dianne, Plain gravy		2.5
Hollandaise (g) or Garlic Cream (g)		3
SURF 'N' TURF w prawns & squid in a garlic cream sauce (g)		8
BBQ MARINATED PORK RIBS American style rack ribs, w plum & sweet chilli dipping sauce	1 rack 2 racks	28 34
ANGUS FILLET STEAK, PEPPER & MUSHROOM PIE w chunky sweet potato chips		25
MARINATED LAMB BACKSTRAP w tzatziki dipping sauce		28
SPENCER GULF SILVER WHITING FILLETS crumbed, grilled (g) beer battered or lemon pepper & parmesan crumbed	2 pce 4 pce	24 30
SALT & LEMON PEPPER SQUID STRIPS w sweet chilli & mirin mayo dipping sauce	entree main	16 26
AVO POLLO FETTUCINE (vo) w sliced chicken breast, avocado, red onion & semi dried tomatoes in a light cream sauce		27
PARMESAN CRUMBED CHICKEN TENDERLOINS w creamy seeded mustard & honey dipping sauce	entree main	14.5 25

(g) gluten free

(v) vegetarian

(vo) vegetarian option

## CHEF'S FAVOURITES

MEDITERANEAN BRUSCHETTA (v) toasted turkish bread w roasted capsicum, eggplant, semi dried tomatoes & bocconcini cheese. Drizzled w basil pesto	8.5
CHAR GRILLED CHICKEN BRUSCHETTA (vo) toasted turkish bread w marinated chicken, avocado & crispy pancetta. Topped w brie cheese.	9.5
COFFIN BAY OYSTERS NATURAL (g)	½ doz   14.5    doz   22
COFFIN BAY OYSTERS KILPATRICK	½ doz   16.5    doz   27
350g BLACK ANGUS FILLET MIGNON wrapped in barossa bacon, served on a potato hash brown & topped w mushroom gravy	36
CHAR GRILLED SEASONED KANGAROO FILLET (g) served on mash, w homemade chilli & black currant chutney	28
OVEN BAKED PORK CUTLET (g) served on a sweet potato mash topped w a creamy honey, mustard & pistachio sauce	32
CHICKEN ESCALOPINI (g) panfried w four fungi, semi dried tomatoes & crispy pancetta, in a basil pesto cream sauce. Served on mash	28
OVEN BAKED CHICKEN BREAST (g) stuffed with brie cheese, baby spinach & roasted red capsicum. Wrapped in bacon and served with hollandaise sauce	30
250g SEASONED LAMB RUMP (g) rested on a bed of mediterranean style cous cous, topped w native mint & mango chutney	32
LOCAL SEASONED SNAPPER CUTLET (g) panfried with prawns, capers & olives, in a lemon butter. Served on garlic baby smashed potatoes	33
CAJUN SPICED ATLANTIC SALMON FILLET (g) rested on a chargrilled sweet potato, grilled haloumi, baby spinach & chickpea warm salad	34
AL A FUNGI RISSOTTO (v, g) w 4 mixed mushrooms, sage, pine nuts & parmesan	24
CHAR GRILLED VEGETABLE & HALOUMI CHEESE STACK (v, g) drizzled with a sticky balsamic	26

# SWEETS

- DOUBLE CHOCOLAT PUDDING w cookies & cream ice cream | 8.5
- HOME MADE PEACH, APRICOT & WILD BERRY CRUMBLE  
w custard & vanilla ice cream | 8.5
- PASSIONFRUIT & LIME PARFAIT (g) served with raspberry coulis | 8.5
- HOME MADE PISTACHIO & VANILLA BEAN CREME BRULEE (g) | 8.5
- ICE CREAM NUT SUNDAE'S w chocolate, strawberry or caramel topping | 8.5