

BREADS & STARTERS

V garlic or herb turkish	2PC \$3.50 4PC \$6.50
V pesto and parmesan turkish	2PC \$4.00 4PC \$7.50
V tomato and basil bruschetta	2PC \$4.00 4PC \$7.50
GF bowl of chips	SMALL \$4.00 LARGE \$6.00 EXTRA \$1.00
WITH GRAVY	
bowl of wedges	\$8.50
WITH SWEET CHILI AND SOUR CREAM	

OYSTERS & SCALLOPS

GF oysters natural	½ DOZ \$12.50 DOZ \$22.50
SYDNEY ROCK OYSTERS WITH LEMON AND COCKTAIL SAUCE	
GF oysters kilpatrick	½ DOZ \$14.50 DOZ \$24.50
SYDNEY ROCK OYSTERS TOPPED WITH BACON AND CHEFS KILPATRICK SAUCE	
oysters mornay	½ DOZ \$14.50 DOZ \$24.50
SYDNEY ROCK OYSTERS TOPPED WITH MORNAY SAUCE AND PARMESAN CHEESE	
mixed dozen oyster plate	DOZ \$24.90
CHEF'S SELECTION OF SYDNEY ROCK OYSTERS KILPATRICK, MORNAY & NATURAL	
GF scallops & salsa	\$14.50 DOZ \$24.50
FRESH SCALLOPS IN SHELL TOPPED WITH AN OLIVE, CAPSICUM AND ONION SALSA	

V VEGETARIAN

GF GLUTEN FREE

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SEAFOOD & CRUSTACEAN

GF	barramundi fillet	\$21.50
	GRILLED BARRAMUNDI FILLET RESTING ON SAUTÉED ROCQUETTE, SERVED WITH CHAT POTATOES AND AN HERB BUTTER	
GF	atlantic salmon	\$22.50
	ATLANTIC SALMON FILLET CRUSTED WITH SESAME SEEDS RESTING ON CHAT POTATOES AND BOK CHOY TOPPED WITH BALSAMIC GLAZE	
GF	cold seafood platter for 1*	\$37.50
	CHEF'S SELECTION OF FRESH OYSTERS, WHOLE BLACK TIGER PRAWNS, SMOKED SALMON, BLUE SWIMMER CRAB WITH COCKTAIL SAUCE AND SALAD	
GF	yellow fin tuna	\$23.50
	SEARED YELLOW FIN TUNA CRUSTED WITH CAJUN SPICE RESTING ON SAUTÉED SNOW PEAS, CHAT POTATOES AND WHIPPED GARLIC BUTTER	
GF	mussel hot pot *	\$20.50
	1 POUND OF NEW ZEALAND GREEN LIP MUSSELLS POACHED IN A GARLIC AND CHILLI TOMATO BROTH SERVED WITH WARM CRUSTY BREAD	

all seafood accompanied salad or seasonal vegetables
(*excludes cold seafood platter & hot pot mussel)

FROM THE CHAR-GRILL

GF	grain fed t-bone (preferred rare – medium)	300G	\$20.50
GF	angus rump (preferred medium – well done)	400G	\$22.50
GF	scotch fillet (preferred medium rare)	300G	\$22.50

all char-grill items served with salad & chips
or seasonal vegetables & mashed potato

dianne, mushroom, pepper or gravy sauce (sauce not gluten free)

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CARNE (MEAT)

- GF** twice baked pork belly \$20.50
SUCCELUENT PORK BELLY SEASONED WITH ASIAN HERBS AND SPICES
TOPPED WITH A CLOVE STUDED APPLE COMPOTE, SERVED WITH CHAT POTATOES
AND YOUR CHOICE OF SALAD OR SEASONAL VEGETABLES
- GF** veal & funghi \$20.50
PAN SEARED TENDER VEAL SCOLLOPINI TOPPED WITH A MILD MUSHROOM CREAM,
SERVED WITH YOUR CHOICE OF SALAD & CHIPS OR SEASONAL VEGETABLES
& GARLIC MASHED POTATO
- GF** veal & prawns \$22.50
VEAL SCALOPPINI TOPPED WITH BLACK TIGER PRAWNS IN A GREEN PEPPERCORN
AND GARLIC CREAM SAUCE, SERVED WITH YOUR CHOICE OF SALAD & CHIPS
OR SEASONAL VEGETABLES & GARLIC MASHED POTATO
- GF** duck & lime \$29.50
DOUBLE BAKED HALF DUCKLING RESTING ON VERMECHELLI NOODLES TOPPED
WITH SWEET CHILLI AND LIME, SERVED WITH YOUR CHOICE OF SALAD
OR SEASONAL VEGETABLES
- GF** chicken & balsamic \$20.50
CHAR-GRILLED CHICKEN DRUMSTICKS MARINATED IN BALSAMIC GLAZE
RESTING ON ROCKET, PARMESAN AND CHERRY TOMATOES, SERVED
WITH SEASONED CHIPS
- GF** lamb & eschallot \$35.00
MARINATED LAMB CUTLETS SEARED RESTING ON CREAMY MASHED POTATO
TOPPED WITH AN ESCHALLOT AND PALM SUGAR SAUCE, SERVED WITH YOUR
CHOICE OF SALAD OR SEASONAL VEGETABLES
- roast of the day \$14.50
SLOWLY BAKED ROAST WITH SELECTED HERBS AND SPICES,
SERVED WITH VEGETABLES AND GRAVY

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SCHNITZELS

classic schnitzel \$14.50
CRUMBED CHICKEN BREAST WITH YOUR CHOICE OF SAUCE

ozzie schnitzel \$16.50
CRUMBED CHICKEN BREAST TOPPED WITH GUACOMOLE AND MOZZARELLA CHEESE

schnitzel parmigiana \$16.50
CRUMBED CHICKEN BREAST TOPPED WITH EGGPLANT, NAPOLITANA AND MOZZARELLA

schnitzel melt \$16.50
CRUMBED CHICKEN BREAST TOPPED WITH BACON AND MOZZARELLA

all schnitzels served with chips & salad and your choice of sauce

VEGETARIAN

V mushroom florentine ENTRÉE \$14.50
LARGE FIELD MUSHROOMS FILLED WITH A ROCKET AND SPINACH CREAM

V linguini vegetarian ENTRÉE \$10.50
OLIVES, MUSHROOMS, TOMATO AND FETTA MAIN \$16.50
DRIZZLED WITH OLIVE OIL

GF V chef's special hot salad ENTRÉE \$14.50
HIGH SEARED RED & GREEN CABBAGE TOSSED WITH CHAR-GRILLED EGGPLANT,
SPANISH ONION, CAPSICUM, SEMI-DRIED TOMATOES TOSSED WITH LEMON THYME,
BASIL & LEMON GRASS, TOPPED WITH FRESHLY SQUEEZED LIME JUICE

GF V nachos \$15.50
TRADITIONAL REFRIED MIXED BEANS TOSSED WITH TOMATO AND GARLIC
WITH SOUR CREAM AND GUACAMOLE

V penne arrabiata ENTRÉE \$10.50
CHEF'S SPICY NAPOLITANA WITH CHILLI AND BASIL MAIN \$16.50
TOPPED WITH PARMESAN CHEESE

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PASTA

boscaiola BACON, MUSHROOM AND GARLIC IN A WHITE WINE CREAM SAUCE	ENTRÉE \$10.50 MAIN \$16.50
carbonara BACON, EGG AND SHALLOTS IN A GARLIC CREAM SAUCE	ENTRÉE \$10.50 MAIN \$16.50
bolognese CHEF'S TRADITIONAL RECIPE	ENTRÉE \$10.00 MAIN \$15.50
seafood marinara PRAWNS, FISH, SCALLOPS, MUSSELS SAUTÉED WITH GARLIC IN A NAPOLITANA SAUCE	ENTRÉE \$12.50 MAIN \$19.50
italian style risotto TOSSED WITH TENDER CHICKEN STRIPS, LEMON GRASS, CORRIANDER AND PARMESAN WITH FRESHLY SQUEEZED LEMON	ENTRÉE \$10.50 MAIN \$16.50
penne chicken SAUTÉED CHICKEN TOSSED WITH BASIL PESTO, CREAM, PUMPKIN AND SHALLOTS	ENTRÉE \$10.50 MAIN \$16.50
V linguini vegetarian OLIVES, MUSHROOMS, TOMATO AND FETTA DRIZZLED WITH OLIVE OIL	ENTRÉE \$10.50 MAIN \$16.50
fettuccine bareese BACON, ONION AND BROCCOLI TOSSED THROUGH A CREAMY NAPOLITANA	ENTRÉE \$10.50 MAIN \$16.50
V arribiata CHEFS SPICY NAPOLITANA WITH CHILLI AND BASIL TOPPED WITH PARMESAN CHEESE	ENTRÉE \$10.50 MAIN \$16.50

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BITE SIZE SNACKS

	beer battered fish fillets	SMALL \$12.50
	WHITING FILLETS SERVED WITH A GARDEN SALAD TOPPED WITH LEMON WEDGES, TARTARE	LARGE \$19.50
GF	grilled fish of the day	SMALL \$10.50
	BARRAMUNDI FILLET SERVED WITH A GARDEN SALAD TOPPED WITH LEMON WEDGES, TARTARE	
	prawn cutlets	SMALL \$12.50
	SERVED WITH A GARDEN SALAD TOPPED WITH LEMON WEDGES, TARTARE	LARGE \$19.50
	panko crumbed calamari rings	SMALL \$12.50
	SERVED WITH A GARDEN SALAD TOPPED WITH LEMON WEDGES, TARTARE	LARGE \$19.50
	hot seafood basket	\$16.50
	FISHERMANS CATCH INCLUDING CALAMARI RINGS, PRAWN CUTLETS, FISH COCKTAILS AND CHIPS WITH TARTARE AND LEMON	
	nachos*	\$15.50
	TRADITIONAL BEEF AND MIXED BEANS OR REFRIED MIXED BEANS TOSSED WITH TOMATO AND GARLIC, SERVED WITH SOUR CREAM AND GUACAMOLE	
	perri perri chicken burger	\$15.50
	MARINATED PORTUGUESE STYLE CHICKEN TOPPED WITH LETTUCE, TOMATO, CHEESE AND GUACAMOLE	
	angus beef burger	\$15.50
	ANGUS BEEF MINCE TOPPED WITH LETTUCE, TOMATO, BEETROOT, ONION AND EGG	
	steak burger	\$15.50
	SEARED BEEF TOPPED WITH LETTUCE TOMATO BACON, ONION AND CHEESE	

all bite size snacks served with chips,
wedges & vegetables options \$1.00 extra
(*excludes nachos)

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WRAPS lunch only

tandoori chicken	\$10.50
MARINATED CHICKEN, LETTUCE, SPANISH ONION, CUCUMBER AND YOGHURT	
smoked salmon	\$11.50
SMOKED SALMON, SPANISH ONION, CREAM CHEESE AND LETTUCE	
chicken schnitzel caesar	\$10.50
FRESHLY COOKED THIGH FILLET SCHNITZEL LETTUCE, BACON AND CAESAR DRESSING	
sweet chilli chicken	\$10.50
SWEET CHILLI CRUSTED CHICKEN WRAP WITH SPANISH ONION, LETTUCE, CUCUMBER AND CHEF'S SPECIAL SAUCE	
roast beef	\$10.50
SLOW ROASTED BEEF SERVED WITH SEEDED MUSTARD, SPANISH ONION, SLICED BEETROOT AND LETTUCE	

SALADS

caesar salad	\$14.50
COS LETTUCE TOSSED WITH CRISPY BACON, CROUTONS, EGG, PARMESAN CHEESE AND CAESAR DRESSING	
caesar salad with grilled chicken breast	\$17.50
GF V greek salad	\$14.50
MIXED LETTUCE LEAVES TOSSED WITH TOMATO, CAPSICUM, SPANISH ONION, KALAMATTA OLIVES AND FETTA CHEESE	
GF V chef's special hot salad	\$14.50
HIGH SEARED RED & GREEN CABBAGE TOSSED WITH CHAR-GRILLED EGGPLANT, SPANISH ONION, CAPSICUM, SEMI-DRIED TOMATOES TOSSED WITH LEMON THYME, BASIL & LEMON GRASS, TOPPED WITH FRESHLY SQUEEZED LIME JUICE	
GF V rocket and pear salad	\$12.50
FRESH ROCKET LEAVES TOSSED WITH FRESH PEAR AND WALNUTS DRIZZLED WITH LEMON INFUSED AND ROAST GARLIC OLIVE OIL	

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KIDS MENU kids under 12 years

kids margarita mini pizza (dinner only)	\$5.50
kids hawaiian mini pizza (dinner only)	\$5.50
spaghetti bolognese	\$5.50
macaroni & cheese pasta WITH GRATED ZUCCHINI AND CARROT	\$5.50
battered fish & chips	\$5.50
chicken dinosaurs & chips	\$5.50

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COFFEE

espresso	\$3.00
long black	\$3.50
flat white	\$3.50
cappuccino	\$3.50
latte	\$3.50
mocha	\$4.00
vienna	\$4.00

extra shot: add \$0.50, mugs: add \$0.50

TEA BY T2 (2 cup plunger)

earl grey CLASSIC TASTE	\$4.00
english breakfast TRADITIONAL BREW	\$4.00
morning red HINT OF CHOCOLATE AND TOASTED GRAINS	\$4.00
peppermint POWERFUL AROMA AND SENSATIONALLY MINTY	\$4.00
chamomile CALMING, SOOTHING AND SWEETLY SEDUCTIVE	\$4.00
sencha ORGANIC JAPANESE GREEN TEA	\$4.00
chai T2'S UNIQUE INDIAN BLEND	\$4.50
crème brulee CREAMY CARAMEL BLEND	\$4.50