

dish

Entrees

	M	NM
Garlic & herb bread (v)	7.0	8.4
Cheese & bacon garlic bread w/ ranch dressing	8.5	10.2
Bruschetta (v) Diced fresh tomatoes w/ red onion, parmesan, fresh basil & balsamic glaze	9.0	10.8
Vegetarian tart (v) Cherry tomatoes, Danish feta, roasted onion, beetroot, beetroot puree & chives	15.0	18.0
Arancini (v) Pumpkin and ricotta arancini w/ pumpkin puree & rocket	15.0	18.0
6 Chicken wings (gf) Maple & smoked chilli w/ chipotle mayo	10.0	12.0
12 Chicken wings (gf) Maple & smoked chilli w/ chipotle mayo	18.0	21.6
Seasoned wedges (v) w/ sour cream & sweet chilli sauce	9.0	10.8

From the Sea

	M	NM
Entree salt & lemon pepper squid w/ Asian salad, seaweed & sweet chilli mayo	16.0	19.2
Bucket of fresh prawns (gf) w/ seafood sauce & fresh lemon	27.0	32.4
Natural oysters w/ eschalot vinaigrette & lemon		
Half dozen (gf)	17.0	20.4
Dozen (gf)	31.0	37.2
Kilpatrick oysters w/ bacon & Worcestershire sauce		
Half dozen (gf)	18.0	21.6
Dozen (gf)	33.0	39.6
Prawn & oyster plate (gf) 6 prawns, 6 oysters natural w/ eschalot vinaigrette	28.0	33.6

Salads

	M	NM
Caesar salad Soft boiled egg, parmesan, croutons & bacon	16.0	19.2
Add chargrilled chicken (gf)	7.0	8.4
Add chicken schnitzel	7.0	8.4
Add prawns or halloumi (gf)	6.0	7.2
Vegan salad (gf)(vg) Peach, braised beetroot, roasted onion, spinach, cherry tomatoes & roasted walnut crumb w/ house dressing	18.0	21.6
Soft shell crab salad Wombok, rocket, sliced cucumber, carrot ribbons & pickled onion rings w/ an avocado & chilli lime puree	27.0	32.4

Mains

	M	NM
Salt & lemon pepper squid 10 pieces of marinated squid in lemon pepper w/ chips & salad or thyme roasted chat potatoes & vegetables w/ sweet chilli mayo	24.0	28.8
Hot & cold seafood platter - for 1 3 natural oysters, 3 kilpatrick oysters, 3 fresh prawns, 5 pieces of squid, grilled salmon & grilled barramundi, panko crumbed flathead, eschalot vinaigrette, seafood sauce & house salad served w/ chips	50.0	60.0
Pan seared Australian barramundi w/ roasted thyme roasted chat potatoes & vegetables or chips & salad + your choice of sauce	27.0	32.4
Pumpkin & pea risotto (gf)(v) w/ chives, silverbeet, butter & parmesan	20.0	24.0
Penne carbonara Chicken thigh, bacon, egg yolk, parmesan & parsley	20.0	24.0
Salmon & prawn linguine w/ chilli, onion, cherry tomatoes, basil & lemon, garlic butter	22.0	26.4

Stone Grills

M NM

Grass-fed eye fillet 250g (gf)	34.0	40.8
Riverine rump steak 250g (gf)	24.0	28.8
Rib eye on the bone 350g (gf)	34.0	40.8
Teys grain fed scotch fillet 250g (gf)	32.0	38.4
Surf & turf (gf)	28.0	33.6
Half eye fillet, 3 king prawns, 3 pieces of marinated squid		
Chicken & prawns (gf)	24.0	28.8
Herb marinated chicken breast & 4 king prawns		
Tasmanian Huon salmon 220g (gf)	28.0	33.6
Australian barramundi fillet 220g (gf)	27.0	32.4
Vegetable & halloumi (gf)	21.0	25.2

All stone grills are served w/ two of the following sides & your choice of sauce

SIDES

Potato bake (gf), seasonal vegetables (gf), salad (gf) or chips

SAUCES

Diane (gf), pepper (gf), béarnaise, mushroom (gf) or gravy (gf)

ADD

Halloumi cheese (gf)	6.0	7.2
King prawns (gf)	6.0	7.2
Garlic king prawns (gf)	7.0	8.4
Marinated squid (gf)	6.0	7.2

Cook your meal yourself on a super-heated natural volcanic stone

Classics

M NM

Chicken schnitzel	19.0	22.8
Chicken parmigiana	21.0	25.2
Panko crumbed fish	18.0	21.6
Served w/ thyme roasted chat potatoes (gf), roasted carrots (gf), seasonal greens (gf) or salad (gf) & chips + choice of sauce		

SAUCES

Diane (gf), pepper (gf), béarnaise, mushroom (gf) or gravy (gf)

Char Grills

M NM

Grain fed t-bone 350g (gf)	29.0	34.8
Teys grain fed scotch fillet 250g (gf)	32.0	38.4
Tasmanian Huon salmon fillet 220g (gf)	28.0	33.6
Chicken supreme (gf)	25.0	30.0
Australian pork loin chop 300g (gf)	24.0	28.8

Served w/ thyme roasted chat potatoes (gf), roasted carrots (gf), seasonal greens (gf) or salad (gf) & chips + choice of sauce

SAUCES

Diane (gf), pepper (gf), béarnaise, mushroom (gf) or gravy (gf)

ADD

Halloumi cheese (gf) (v)	6.0	7.2
Grilled king prawns (gf)	6.0	7.2
Garlic king prawns (gf)	7.0	8.4

v - vegetarian, vg - vegan, gf - gluten free
Please see our friendly staff regarding dietary requirements.

Burgers

M NM

Wagyu burger	19.0	22.8
Wagyu pattie, pickled onion rings, tomato relish, iceberg lettuce, burger cheese & shredded beetroot		
Chicken & brie burger	19.0	22.8
w/ chicken schnitzel, iceberg lettuce, brie cheese, caramelized onion jam, bacon & aioli		
Vegan burger (vg)	19.0	22.8
Vegan schnitzel, vegan cheese, coleslaw		

All burgers served w/ a basket of chips

Sides

M NM

Side of chips (vg)	5.0	6.0
Plate of chips (vg)	8.0	9.6
Tossed salad (vg)(gf)	5.0	6.0
Seasonal vegetables (vg)(gf)	6.0	7.2
Potato bake (v)(gf)	5.0	6.0

Kids Meals

M NM

Battered fish cocktails & chips	10.0	12.0
Spaghetti bolognese	10.0	12.0
Mini chicken schnitzel & chips	10.0	12.0
Tempura chicken nuggets & chips	10.0	12.0

All children's meals include a children's drink, dessert & a kid's activity pack

Please note: drink & dessert vouchers are only valid for children 12 years & under