\$25 WEEKDAY SPECIALS

Surf OR Turf MONDAY

Pollo Avocado OR Flathead Fish & Chips

Got the Schnitz on TUESDAY

Schnitzel OR Ham Parmigiana, served with chips & salad

Pasta WEDNESDAY

Romano Prawns OR Lamb Ragu

Angus Rump THURSDAY

200g Angus Chargrilled Rump, served with chips & salad

Don't KID me on a SUNDAY

For Kids 12 & under, Kids Menu just \$5! With any main meal purchase.

HAPPY HOUR

MONDAY - FRIDAY: 4PM - 6PM

House: Wine, Sparkling, Spirits or Sub 27 Lager \$7 Classic Cocktail \$12



ENTRÉES

OYSTERS- 1/2 dozen / dozen (GF, DF)

Fresh oysters \$25/48 / Kilpatrick \$28/54

PRAWN GYOZAS \$17 (DF)

6 Crispy fried gyozas, sweet chilli sauce

1/2KG FRESH PRAWNS \$33 (GF, DF)

Lemon & cocktail sauce

SALT & PEPPER CALAMARI \$18 (GF, DF)

Lemon dill & chilli flake seasoning, lemon wedge, lime aioli

BBQ BABY OCTOPUS SALAD \$25 (GF, DF)

Spanish onions, capers, olives, cherry tomatoes, spinach, julienne carrots, vinaigrette dressing

CHEESE PLATTER \$32 (V)

Aged cheddar, blue vein, camembert, quince & lavosh crackers

ENTRÉES

FRIED BEEF \$23 (DF)

Crispy fried beef strips, chilli, soy glaze

SMOKED CHICKEN WINGS \$17 (DF)

1/2 kg smokey southern chicken wings, chipotle mayo

DOLMADES \$16 (GF)

Braised vine leaf stuffed with rice, yoghurt dressing

GOLDEN FRIED HALLOUMI \$18 (V, GF)

Tomato salsa, balsamic glaze, lemon

ENTREE TASTING PLATTER \$38 (DF)

6 chicken wings, 6 prawn gyozas, fried beef, S&P squid, aioli, sweet chilli

Signature Dishes

BARRAMUNDI \$44 (GF)

Pan fried barramundi, grilled Cajun prawns, garlic roasted potatoes, creamy lemon butter sauce

ATLANTIC SALMON \$40 (GF)

Crispy skin pan fried salmon, braised chickpea caponata, roasted garlic potatoes, yoghurt raita

TUSCAN SEAFOOD BRODETTO \$42

Braised prawns, squid, mussels & Atlantic salmon, saffron Napoli sauce, toasted sourdough



Signature Dishes

CHARGRILLED EYE FILLET OF BEEF \$52 (GF, DF)

Brandy tiger prawns, roasted potato al pomodoro, chargrilled garlic broccolini, red wine jus



BEEF CHEEKS \$39 (GF)

Braised beef cheeks in tomato red wine sauce, potato mash, seasonal greens

GRILLED LAMB RUMP \$43 (GF)

Braised chickpea caponata, creamy mash, pomegranate molasses

POULET SUPREME \$37

Chargrilled chicken breast supreme, charred garlic broccolini, potato mash, creamy mushroom sauce



OCEAN

SEAFOOD PLATTER \$210

Fresh prawns, 1/2 Doz. fresh pacific oysters,
whole grilled garlic butter lobster,
baby Cajun grilled octopus, braised New Zealand mussels,
lemon dill & chilli seasoned salt & pepper calamari, beer battered flathead,
aioli, toasted sourdough, chips

FISH & CHIPS \$34 (DF)

Beer battered Flathead, tartare sauce, lemon, chips & salad





PADDOCK - CHICKEN

CHICKEN SCHNITZEL \$28

Golden fried crumbed breast, gravy, chips & salad

CHICKEN PARMIGIANA \$31

Golden fried crumbed breast, ham, Napoli sauce, mozzarella, chips & salad

POLLO AVOCADO \$34 (GF)

Chargrilled chicken thigh, creamy white wine sauce, potato mash, seasonal greens, avocado fan

POULET CREVETTE \$37 (GF)

Chargrilled chicken thigh, grilled Cajun prawns, Gorgonzola sauce, potato mash, seasonal veggies







Please order and pay via QR code or at the counter

PADDOCK - BEEF & PORK

SPARE RIBS \$46 (DF)

USA style pork ribs, chips & lime aioli

CHARGRILLED STEAKS

Scotch 250g	\$44
Premium Black Angus, grain fed, MSA	
Rump 400g Premium Black Angus, grain fed, MSA	\$46
Eye Fillet 220g	\$46

Served with choice of

- Chips & Salad OR Mash & Veggies
- Sauce: Mushroom, Pepper, Diane, Gravy or Red Wine Jus

Make it a Surf & Turf: Add grilled prawns & Béarnaise sauce + \$8



Premium Black Angus, grain fed, MSA

PASTA

LAMB RAGU \$33

Slow cooked lamb shoulder in red wine Napoli sauce, pappardelle, parmesan

GAMBERI ALLA ROMANO \$34 (DF)

Sauteed garlic prawns & cherry tomatoes in white wine, chilli, fresh herbs, spaghetti

RIGATONI VEGETARIANO \$26 (V)

Mushroom, roasted peppers, spinach, onion, creamy white wine pesto, parmesan, rigatoni

BAKED RATATOUILLE \$26 (V)

Eggplant, mushrooms, onion, roasted peppers, zucchini, potato scallops, Napoli sauce, mozzarella

BURGERS

// All Burgers come with chips & tomato sauce //

ANGUS BEEF \$27

Chargrilled beef patty, bacon, pickled gherkins, American cheese, lettuce, tomato, fresh onion, Thousand Island sauce, American mustard, milk bun

Double Beef Patty & Cheese +\$7

CHICKEN \$25

Cajun spiced grilled thigh fillet, lettuce, tomato, avocado, aioli, milk bun

Add Bacon +\$4

VEGETARIAN \$23 (V)

Grilled eggplant & zucchini, avocado, tomato, spinach, pesto mayo, milk bun

Add Haloumi +\$4



SALADS

GRILLED CHICKEN CAESAR SALAD \$27

Cajun spiced grilled thigh fillet, lettuce, egg, bacon, parmesan, croutons, Caesar dressing

GREEK SALAD \$23 (GF)

Lettuce, cucumber, capsicum, tomato, olives, Spanish onion, Danish feta, oregano, lemon vinaigrette

POKE BOWL \$24 (GF, DF)

Avocado, carrots, edamame, quinoa, radish, spinach, cherry tomatoes, ponzu dressing

ADD TO YOUR SALAD

5 Grilled prawns +\$8
Grilled Cajun chicken +\$6
Sauteed ginger & soy Eye Fillet of beef strips +\$10
Diced grilled Atlantic salmon + \$10



SIDES

GARLIC BREAD \$12

Rustic toasted, garlic butter Add cheese: +\$3

CHIPS \$9.50 (DF)

Tomato sauce

SWEET POTATO CHIPS \$13 (GF)

Aioli sauce

ROSEMARY ROASTED POTATOES \$11 (GF, DF)





ADD TO A MAIN MEAL

CHIPS \$6 (DF)

POTATO MASH \$6 (GF)

SEASONAL GREEN VEGETABLES \$7 (V, VG, GF, DF)

GARDEN SALAD \$7 (V, VG, GF, DF)

GRILLED PRAWNS (5PCS) \$8 (GF, DF)

SAUCES \$3.50EA

Diane, Pepper, Mushroom, Gravy, Red Wine Jus, Chilli Sambal





KIDS - 12 & UNDER

SPAGHETTI NAPOLITANA \$13 (V)

Napoli sauce, parmesan

TEMPURA CHICKEN NUGGETS \$12

Chips & tomato sauce

BATTERED FISH FILLET \$13

Chips & tomato sauce

GRILLED CHICKEN THIGH \$12

Choice of chips OR seasonal vegetables

KIDS ICE CREAM \$7

Double scoop vanilla ice cream, with topping of choice: Chocolate, Caramel or Strawberry, topped with 100's & 1000's



SWEET THINGS

BOUTIQUE PLATTER FOR 2 \$40

6 piece gourmet assortment of:

Blueberry honey mouse, Cassis chestnut cream dome,

Mango Yuzu cheesecake & green tea sponge,

Vanilla sphere dark chocolate brownie, Cashew & cream crunch, Orange caramel tart

CHOCOLATE FONDANT \$17

Chocolate pudding with rich molten chocolate centre, fresh berries & double cream

PASSIONFRUIT TOWER \$18

Passionfruit jelly & chocolate mouse tower, brownie base with passionfruit coulis

EXOTIC POT \$18

Coconut mouse with pineapple, lime & passionfruit compote, flourless sponge & coconut shortbread, mango passion jelly, white chocolate flakes, matcha dusting & fresh berries