



# MOTHERS DAY 2024

## ENTREE'S \$18 EACH

### BBQ BABY OCTOPUS (GF, DF)

### SALT & PEPPER CALAMARI (GF, DF)

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

### FRIED BEEF (DF)

Crispy beef strips, chilli, soy glaze

### GOLDEN FRIED HALLOUMI (V, GF)

Tomato salsa, balsamic glaze, lemon

### SMOKED CHICKEN WINGS (DF)

Smokey southern chicken wings,  
chipotle mayo

## SIDES

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

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

### CHIPS \$9.50 (DF)

Tomato sauce

### GARLIC BREAD \$12

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

## KIDS MENU \$15

### CHOICE OF:

#### SPAGHETTI (V)

Napoli sauce, parmesan

#### BATTERED FISH FILLET

Chips & tomato sauce

#### GRILLED CHICKEN THIGH

Choice of chips OR vegetables

#### TEMPURA CHICKEN NUGGETS

Chips & tomato sauce

### INCLUDES:

#### ICE CREAM

Double vanilla ice cream,  
topped with 100's & 1000's

#### JUICE

Apple or Orange

**GF=** gluten free. **V=**vegetarian. **VG=** vegan. **DF=** Dairy Free  
While care is taken, nut traces may be present within our kitchen

# SET MENU \$45

PER PERSON  
CHOICE OF 1, MAIN & DESSERT

## BEEF CHEEKS (GF)

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

## POULET SUPREME

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

## POLLO AVOCADO (GF)

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

## GAMBERI ALLA ROMANO (DF)

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

## LAMB RAGU

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

## FISH & CHIPS (DF)

Fried Flathead, tartare sauce, lemon, chips & salad

## CHICKEN SCHNITZEL

Crumbed breast, gravy, chips & salad

## CHICKEN PARMIGIANA

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

## ANGUS BEEF BURGER

Beef patty, bacon, gherkins, cheese, lettuce, tomato, onion, Thousand Island sauce, mustard, milk bun

## CHICKEN BURGER

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

## CHICKEN CAESAR SALAD

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

## POKE BOWL (GF, DF)

Avocado, carrots, edamame, quinoa, radish, spinach, cherry tomatoes, ponzu dressing: **Chicken OR Prawns**

## DESSERT

### JAFFA CHURROS

Cinnamon dusted churros, Jaffa chocolate sauce, fresh fruit salsa

### CHOCOLATE FONDANT

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

### --SWAP DESSERT FOR--

Classic cocktail Or Pint of any Tap Beer (18+)

# SET MENU \$60

PER PERSON  
CHOICE OF 1, MAIN & DESSERT

## SPARE RIBS (DF)

USA style pork ribs, chips & lime aioli

## CHARGRILLED STEAKS

### Scotch 250g

*Premium Black Angus, grain fed, MSA*

### Rump 400g

*Premium Black Angus, grain fed, MSA*

### Eye Fillet 220g

*Premium Black Angus, grain fed, MSA*

### 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

## BARRAMUNDI (GF)

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

## DESSERT

### WHITE CHOCOLATE LOG

Silky white chocolate, mandarin, yuzu dusting & fresh berries

### EXOTIC POT

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

### --SWAP DESSERT FOR--

Any Signature Cocktail (18+)

