



# MENU LUNCH & DINNER

## Starters

<b>Garlic Pizza Bread</b> <span>V</span> <span>VO</span> (8)	\$16
Mozzarella & confit garlic	
<b>Haloumi Bruschetta</b> <span>V</span> (4)	\$19
With tomato, avocado, pesto & balsamic glaze	
<b>Buffalo or BBQ Wings</b> <span>GF</span> 500g <b>\$18</b> 1Kg <b>\$30</b>	
With ranch dressing	
<b>Peking Duck Spring Rolls</b> (4)	\$20
With hoisin sauce	
<b>Fresh Oysters</b> (6) <b>\$27</b> (12) <b>\$47</b>	
<b>Kilpatrick Oysters</b> <span>GF</span> (6) <b>\$30</b> (12) <b>\$51</b>	
<b>Salt &amp; Pepper Squid</b>	\$18
With aioli	
<b>Sticky Pork Belly Bites</b>	\$18
With tamarind caramel sauce	
<b>Chips</b> with aioli <span>GF</span> <span>V</span> <span>VO</span>	\$12
<b>Sweet Potato Fries</b> <span>GF</span> <span>V</span> <span>VO</span>	\$15
With aioli	
<b>Honey &amp; Herb Grilled Haloumi</b> <span>V</span> <span>GF</span> (5)	\$18

## Woodfired Pizzas

<b>Margherita</b> <span>V</span> <span>VO</span>	\$23
Tomato base, mozzarella, fior di latte cheese, vine tomato, basil & sea salt.	
<b>Mushroom</b> <span>V</span> <span>VO</span>	\$26
Tomato base, mozzarella, mushrooms, onion jam, goat's cheese & truffle oil.	
<b>Vegorama</b> <span>V</span> <span>VO</span>	\$25
Tomato base, mozzarella, mushrooms, olives, roast capsicum, red onion, baby spinach, broccoli & parmesan cheese.	
<b>Hawaiian</b>	\$24
Tomato base, mozzarella, double smoked ham & pineapple.	
<b>Pepperoni</b>	\$27
Tomato base, mozzarella & pepperoni.	
<b>Meatlovers</b>	\$28
Tomato base, mozzarella, chorizo, smoked ham, pork & fennel sausage & pepperoni.	
<b>Seafood</b>	\$30
Tomato base, mozzarella, king prawns, scallops, calamari, mussels, clams, baby octopus, roasted capsicum, spring onions, & garlic lemon infused olive oil.	
<b>Barbeque Chicken</b>	\$27
Barbeque base, mozzarella, chicken, bacon and red onion.	

## Substitute for Vegan cheese or GF Base

## From The Grill

<b>Grain Fed Rump 300g</b>	\$39
<b>Scotch Fillet 300g</b>	\$49
<b>Eye Fillet 200g</b>	\$47
<b>Pork Cutlet 300g</b>	\$35
All with butter roasted potatoes & seasonal garlic vegetables or chips & garden salad	
<b>Add sautéed prawns in garlic cream</b>	\$12
<b>Choice of sauce (All <span>GF</span>)</b>	
Gravy, Pepper, Mushroom, Red Wine Jus, Bearnaise	

## Burgers

<b>Served with a seeded brioche bun and a side of chips</b>	
<b>Burleigh Cheeseburger</b>	\$26
Beef pattie, cheese, vine tomato, green oak lettuce, pickles, onion jam and burger sauce.	
<b>Fried Chicken Burger</b>	\$26
Crispy fried chicken fillet, bacon, cheese, slaw & chipotle mayonnaise.	
<b>Veggie Burger</b> <span>V</span> <span>VO</span>	\$25
Plant based pattie, cheese, vine tomato, green oak lettuce, pickles, onion jam and burger sauce.	
<span>VG</span> <span>OP</span> – change to vegan cheese, aioli & <span>GF</span> /vegan bun	
<b>Haloumi Burger</b> <span>V</span>	\$25
Grilled haloumi, butter roasted field mushroom, vine tomato, green oak lettuce, tomato relish and avocado.	
<b>Substitute for Gluten F Gluten Free / Vegan Burger Bun</b>	\$3

## Favourites

<b>Slow Cooked BBQ Pork Ribs 500g</b> <span>GF</span>	\$39
With chips & garden salad.	
<b>Crumbed Chicken Schnitzel</b>	\$26
With chips, garden salad & a choice of gravy, pepper, mushroom sauce or red wine jus.	
<b>Chicken Parmigiana</b>	\$29
With shaved ham, mozzarella cheese, tomato sauce, chips & garden salad.	
<b>Thai Style Barramundi Curry</b> <span>GF</span>	\$32
Green coconut curry with a tender barramundi fillet & Asian greens, served with rice & topped with fried onions and bean sprouts.	
<b>Indian Style Butter Chickpeas &amp; Vegetables</b> <span>GF</span> <span>V</span>	\$28
Spiced coconut chickpea and vegetable curry served with rice.	
<b>Truffle &amp; Ricotta Ravioli</b> <span>V</span>	\$29
In a creamy garlic, mushroom & truffle sauce with baby spinach, pine nuts & parmesan cheese.	
<b>Chilli Scallop &amp; Prawn Linguini</b>	\$37
Tossed in a blend of garlic, fresh chilli, white wine, lemon juice & butter, topped	

## Seafood Corner

<b>Battered King Prawns</b>	\$30
With chips, garden salad, fresh lemon tartare sauce.	
<b>Seafood Basket</b>	\$30
Battered fish and king prawns, salt & pepper squid, crumbed scallops, chips, garden salad, fresh lemon and tartare sauce.	
<b>Fish and Chips</b>	\$26
Beer battered flathead chips, garden salad, fresh lemon & tartare sauce.	
<b>Roasted Atlantic Salmon</b> <span>GF</span>	\$37
With butter roasted potatoes & garlic seasonal vegetables OR chips & garden salad.	
<b>Grilled Barra</b> <span>GF</span>	\$33
With chips, garden salad, fresh lemon & tartare sauce.	
<b>Fish of the Day - See Specials Board</b> <span>GF</span>	\$42
With butter roasted potatoes & garlic seasonal vegetables OR chips	

## Salads

<b>Asian Pork Belly Salad</b>	\$27
Mixed green leaves, cherry tomato, carrot, fresh mint, coriander, shallots, with an Asian style dressing, topped with crispy fried pork belly bites, fried onions, roast peanuts & black sesame seeds, drizzled with tamarind caramel sauce.	
<b>Thai Beef or Chicken Salad</b> <span>GF</span>	\$27
Mixed green leaves, cherry tomato, carrot, cucumber, rice noodles, bean sprouts, peanuts, fresh mint, coriander & shallots, with a chilli lemongrass dressing & topped with your choice of grilled beef slices OR chicken tenders.	
<b>Caesar Salad</b>	\$22
Cos lettuce, bacon, shaved parmesan, croutons and caesar dressing topped with a poached egg.	
<b>Mushroom Bowl</b> <span>GF</span> <span>V</span>	\$28
Wild rice, quinoa, pepitas, almonds, portobello mushrooms, sesame tofu, raw beetroot, cucumber, basil, fried onions, sunflower seeds, fried kale & a roasted sesame ginger dressing.	
<b>Buffalo Chicken Bowl</b> <span>GF</span>	\$28
Green lentils, mixed green leaves, cherry tomato, pickles, coriander, bacon & buffalo chicken tenders with ranch dressing.	
<b>Add Salmon</b> <span>GF</span> , chicken <span>GF</span> or squid	\$8
<b>Haloumi</b> <span>V</span> or avocado <span>V</span>	\$7

## Sides/Extras

<b>Garden Salad</b> <span>V</span> <span>GF</span>	\$9
<b>Seasonal Vegetables</b> <span>V</span> <span>GF</span>	\$7
<b>Butter Roasted Potatoes</b> <span>V</span> <span>GF</span>	\$7
<b>Sauces (All <span>GF</span>)</b>	\$5
Gravy, Pepper, Mushroom, Red Wine Jus, Bearnaise	

## Little Nippers

All Nipper Meals come with either a Paddle Pop or small scoop of Ben & Jerry's	
<b>Pizza</b>	\$15
Choice of ham & cheese, pepperoni or Margherita <span>V</span> with chips.	
<b>Pasta</b> <span>V</span>	\$15
Linguini, napoli sauce & cheese.	
<b>Fish</b>	\$15
Battered fish pieces & chips.	
<b>Cheeseburger</b>	\$15
Beef pattie, cheese & tomato sauce on a bun with chips.	
<b>Chicken Nuggets</b>	\$15
With chips.	

## Desserts

<b>Mississippi Mud</b>	\$10.5
<b>Warm Apple Pie</b>	\$10.5
<b>Blueberry Baked Cheesecake</b>	\$10.5
<b>Citrus Tart</b> <span>GF</span>	\$10.5



V – Vegetarian, V – Vegan VO Vegan Option,  
GF – Naturally free from gluten, but, not suitable for coeliac  
NOTE: 15% Surcharge on Public Holidays





# Wine

## Sparkling Wine

	150ml	250ml	Bottle
<b>Woodbrook Farm Brut Cuvée 200ml</b> , Australia			\$10.5
Pale gold with lively bubbles. Yeast and stone fruit aromas precede a luscious, apple, pear and strawberry fruit filled palate and a finish that leaves you wanting another sip.			
<b>La Gioiosa Prosecco NV 200ml</b> , Veneto IT			\$15.5
Dry, fresh and flavoursome sensation on the palate is followed by a fruity and harmonious after taste.			
<b>Yves Premium Cuvée</b> , Yarra Valley VIC	\$10		\$44
A truly exceptional expression of chardonnay. Pale yellow with fine bubbles and persistent mousse. Delicate and floral, with a creamy mid-palate and a lingering, zippy finish.			
<b>IL Fiore Prosecco DOC</b>  , Veneto IT			\$44
Aromas of mountain flowers, hints of ripe, golden apple. Dry, soft and flavoursome, fruity, harmonious finish.			
<b>The Lane Lois Blanc de Blancs</b> , Adelaide Hills SA			\$47
A refreshing sparkling from the Adelaide Hills, she'll delight your senses with subtle citrus, wild flower and crunchy apple balanced by a fine bead and crisp acidity.			
<b>Josef Chromy Sparkling Cuvée NV</b> , Relbia TAS			\$65
Crisp Granny Smith apple and citrus. A fresh, lively palate of green apple and lemon with hints of toasted biscuit.			
<b>Piper-Heidsieck Cuvée Brut NV</b>  , Reims FR			\$120
A structured, full-bodied and franc wine. A juicy, fleshy pear and golden grape texture. The finish narrows to citrus and grapefruit flavours. A wine with great fruit, a good mouthfeel and a harmonious balance.			

## White Wine

	150ml	250ml	Bottle
<b>Fiore White Moscato</b> , South East Australia	\$10	\$14	\$39
Refreshingly spritzy, exotic aromas of rose, sweet spice, lychee and grapes. Low alcohol, hint of sweetness.			
<b>Robert Oatley Signature Riesling</b> , Great Southern WA		\$46	
Reflecting an outstanding vintage in Western Australia's leading riesling region, this is a softly textured, crisp, dry, lemon-lime fruited wine with a fine line of acidity.			
<b>Pikes Traditionale Riesling</b> , Eden Valley SA	\$14	\$19	\$55
Crisp acid driven wine, plenty of fresh lime and other citrus flavours. More delicate than recent years, the balance of palate weight, acid and barely-there sweetness creates a seamless and lengthy finish.			
<b>Santi Pinot Grigio</b>  , Valdadige DOC IT	\$11.5	\$16	\$46
Pear, apricot and white flowers, ripe and round, savoury notes in this classic, dry wine from Italy.			
<b>Gemtree Fiano</b>  , McLaren Vale SA			\$52
Lively and fragrant with delightful white blossom aromas and hints of honey.			
<b>Josef Chromy Pinot Gris</b> , Tasmania			\$59
Ripe juicy pear and white peach fruit aromas, overlay hints of cinnamon and rockmelon.			
<b>Philip Shaw</b>			
<b>The Gardener' Pinot Gris</b> , Orange NSW	\$13	\$17	\$49
Fresh and vibrant. It is light straw yellow in colour with a vibrant bouquet and alluring palate. Orange blossom, juicy nashi pear and fresh citrus line. It is an expressive, bright wine with finely textured palate.			
<b>Giesen Estate Sauvignon Blanc</b> , Marlborough NZ	\$11.5	\$15.5	\$46
Crisp and refreshing, expect vibrant tropical and citrus flavours and freshly cut herbs from this generous Marlborough Sauvignon Blanc.			
<b>Pocketwatch</b>			
<b>Sauvignon Blanc</b> , Central Ranges NSW	\$10	\$14	\$40
Zesty tropical fruits and just a hint of grassy, herbal notes, this wine has a lovely mouthfeel and terrific length of flavour.			
<b>Robert Oatley Signature</b>			
<b>Sauvignon Blanc Semillon</b> , Margaret River WA	\$11.5	\$15.5	\$46
Juicy, fresh fruit salad flavours are backed by crisp citrus notes in the lively dry white blend of Sauvignon Blanc and Semillon.			
<b>The Lane Sauvignon Blanc</b> , Adelaide Hills SA			\$47
Aromas of kaffir lime, gooseberry and lemon thyme with a clean, crisp and fresh palate of finger lime, lemongrass and hints of guava and passion fruit for a textural, mineral finish.			
<b>Pocketwatch Chardonnay</b> , Central Ranges NSW	\$10	\$14	\$40
Lovely pineapple and fresh fig flavours, creamy, spicy oak with a touch of vanilla and a long, textured finish.			
<b>Ad Hoc Hen &amp; Chicken</b>			
<b>Chardonnay</b> , Pemberton WA	\$13	\$17	\$49
Hints of vanilla on the nose and crisp acidity. Careful oak treatment resulting in a wine of depth and balance.			
<b>Finisterre Chardonnay</b> , Margaret River WA	\$15	\$19	\$57
Complex and restrained. Roasted nuts and nougat. Underlying citrus blossom. Ample texture. Long fine acidity.			
<b>Philip Shaw No.11 Chardonnay</b> , Orange NSW			\$69
It is bright and alluring on the nose, with hints of citrus, cashew and subtle oak.			

## Rosé

	150ml	250ml	Bottle
<b>Luna Rosa Rosado 187ml</b> , Central Ranges NSW			\$10
Fresh and fragrant, ripe strawberry, delicate orange peel. Berries, cherries and rhubarb, soft clove spice. Light alcohol, textural, crisp finish, hint of sweetness.			
<b>Wildflower Rosé</b> , Western Australia	\$10	\$14	\$40
A dry and thirst-quenching Rosé with a delicate and refreshing aroma of red fruits. Best served chilled and enjoyed immediately.			
<b>Mirabeau Classic Rosé</b> , Cotes de Provence FR	\$13	\$17	\$51
Intense red berry aromas with concentrated strawberry and raspberry flavours, fresh acidity and redcurrant finish.			

## Red Wine

	150ml	250ml	Bottle
<b>Pocketwatch Pinot Noir</b> , Victoria	\$10	\$14	\$40
A delicious, typically varietal pinot displaying bright red cherry and raspberry fruits, gentle earthy forest floor complexity and only the lightest touch of oak.			
<b>Konrad Pinot Noir</b> , Marlborough NZ	\$13	\$17	\$50
Profound ripe fruit characters, exotic earthy spice notes and a hint of toasty oak.			
<b>Rockburn Pinot Noir</b> , Central Otago NZ			\$72
An expressive nose and deeply fruited palate displaying vibrant notes of boysenberry, black cherry and mocha, and supple, silky tannins leading into a very long finish.			
<b>Rymill 'The Dark Horse'</b>			
<b>Cabernet Sauvignon</b>  , Coonawarra SA			\$42
Aromas of fresh dark cherries, aniseed, tobacco and chocolate. Raspberries, dried cherries, raw cocoa, black olives and subtle mint.			
<b>Robert Oatley Signature</b>			
<b>Cabernet Sauvignon</b> , Margaret River WA	\$12	\$16	\$46
Full-flavoured, finely structured. Black berries, dried leaves and fine gravelly tannin.			
<b>The Yard Riversdale Cabernet Sauvignon</b> , Frankland River WA			\$57
A ruby-red, rich wine with plummy fruits on the nose. The palate is seductively dusky with juicy fruits, integrated oak and velvety tannins.			
<b>Rymill The Surveyor Cabernet Sauvignon</b> , Coonawarra SA			\$100
A complex nose with alluring dark mint, five-spice, and blackcurrants. Stylish, yet wonderfully intense wine. Lovely youthful tannins, oak, and dark ripe fruits, over a richly, structured finish.			
<b>Willunga 100 Trott Vineyard</b>			
<b>Blewitt Springs Grenache</b> , McLaren Vale SA			\$92
The wine has a bright lifted nose of red berries. This profile continues onto the palate where red raspberry is complimented with warm cinnamon spice, orange zest and cranberry.			
<b>Hancock &amp; Hancock Shiraz Grenache</b> , McLaren Vale SA			\$46
Dark plum, pepper and spice from shiraz with perfumed rose petalsand red cherry from grenache.			
<b>Pikes 'Los Compañeros'</b>			
<b>Shiraz Tempranillo</b>  , Clare Valley SA	\$12	\$17	\$48
Shiraz providing a mouthful of plush spicy-sweet fruit, whilst Tempranillo plays its hand by contributing a deliciously rustic, savoury tannin profile.			
<b>Riddoch Man of Many Cabernet Malbec</b> , Coonawarra SA			\$50
Lifted blackcurrant and raspberry aromatics accentuated by cedar oak notes. The wine shows juicy blackcurrant and blueberry flavours and a hint of sage.			
<b>Barone Ricasoli Chianti</b> , Italy			\$47
Brilliant ruby red with hints of violet and cherries. Round, fresh, well balanced on the mouth; lingering final taste.			
<b>Pocketwatch Shiraz</b> , Central Ranges NSW	\$10	\$14	\$40
A sumptuous and velvety red wine. It tastes of berries, plums, baking spices and a touch of mocha on the lasting firm finish.			
<b>Ziegler Shiraz</b> , Barossa SA	\$12	\$16	\$46
Aromatic and lifted nose. The palate is medium bodied with rich dark cherry flavours and forest floor – a wine made to stand the test of time.			
<b>Best's Bin 1 Shiraz</b> , Great Western VIC			\$49
Fresh blackberries and violets swathed in savoury tones of black pepper, aniseed and dried herbs. Dark fruit flavours dance around the palate and continue with fine grained tannins and length.			
<b>Finisterre Shiraz</b> , McLaren Vale SA	\$15	\$19	\$57
Blueberry and blackberry, plump and juicy, savoury spiced. Driving, supple tannins.			
<b>Taltarni Estate Shiraz</b> , Pyrenees VIC			\$62
A vibrant plum rich red brick colour, this wine displays dark berry aromas.			
<b>Hentley Farm Villain &amp; Vixen Shiraz</b> , Barossa Valley SA			\$57
A rich nose with blackcurrant and mulberries, secondary aromatics of nutmeg, coco and sage provide the alluring complexity.			
<b>Gemtree Ernest Allan Shiraz</b>  , McLaren Vale SA			\$82
A wine of exquisite, complex and intense aromatics, with blackberry, cinnamon, cherry liqueur and creamy oak nuances.			