

The Starters

Garlic Bread (V) 8/9
Toasted sourdough with garlic butter (4 pcs)

Cheesy Cob (V) 15/17
Freshly baked cob loaf with cheesy fondue filling

Premium Sydney Rock Oysters
Natural with lemon (GF) ½ Doz 28/31 | 1 Doz 47/51
Kilpatrick (GF)
Mornay
Bloody Mary (GF)

Baja Beef Tacos (GF) 20/22
Slow roasted beef brisket in soft tortillas with crunchy slaw, corn, cheese & jalapeño aioli (2 pcs)

Kung Pao Soft Shell Crab 22/24
Our award winning crispy soft shell crab in a sweet & spicy gochujang sauce, served with a petite Asian salad & topped with sesame seeds

Grilled Halloumi (V, GF) 19/21
Drizzled with a sweet orange & chilli syrup & topped with roasted hazelnuts (4 pcs)

Lobster Spring Rolls 22/24
Lightly fried lobster spring rolls served with a petite Asian style slaw and nam jim dressing (4 pcs)

Lemon Pepper Fries 14/15
Crispy fries with lemon pepper seasoning, sour cream & shallots

Crispy Fries 9/10

Our menu is sourced as locally & organically as possible.

Our food is cooked to order, your patience is appreciated.

Please be aware that a 10% surcharge is applied on public holidays.



Bar | Grill

SALADS

Burrito Bowl (V, GF) 20/22
Seasoned rice, corn, tasty cheese, black beans, cherry tomatoes, shallots & cos lettuce in a tortilla bowl, topped with sour cream & guacamole

Classic Caesar Salad 19/21
Bacon, cos lettuce, shaved parmesan, free-range egg & crostini, with our in-house caesar dressing

Aegean Chopped Salad (V) 20/22
Tomato, cucumber, onion, parsley, chickpeas, feta, olives & balsamic vinaigrette, in a pita bowl with hommus

SALAD ADD-ONS: 9/10
Add Grilled Chicken, Grilled Halloumi, Smoked Salmon or a Lamb Skewer to any salad (GF)

BURGERS

Cheeseburger Royale 20/22
Beef patty, double cheese, cos lettuce, caramelised onion & our special pickle burger sauce, served with chips **MAKE IT A DOUBLE +\$7**

The Scotch Sandwich 25/28
Grilled scotch fillet, crispy fried onion rings, lettuce, tomato, cheddar cheese & dijon aioli, served with chips

Chicken BLT 22/24
Grilled marinated chicken, bacon, lettuce, tomato, cheddar cheese & comeback sauce, served with chips

Halloumi Stack Burger (V) 22/24
Chargrilled halloumi & pineapple, beetroot, crunchy slaw & sriracha aioli, served with chips

Weekly Specials

Monday's \$18
Chicken Schnitzel
Panko crumbed chicken breast served with chips & seasonal salad

Tuesday's \$18
Fish & Chips
Tempura battered fish fillets, with chips, salad & lemon pepper aioli

Wednesday's \$18
Stone Baked Pizzas
Choose any of our stone-baked pizzas
Gluten Free Base Available For \$3

Thursday's \$20
Roast Beef Brisket
8hr slow roasted beef brisket with roasted vegetables & gravy

ALL PRICES QUOTED ARE MEMBER'S PRICE ONLY | NOT AVAILABLE ON PUBLIC HOLIDAYS & SPECIAL EVENT DAYS | CHARGES APPLY ON ANY ALTERATIONS

The Classics

Chicken Schnitzel 26/29
Panko crumbed chicken breast, served with seasonal salad & chips

Cheesy Chicken Parmigiana 28/31
Panko crumbed schnitzel with ham, napolitana sauce & mozzarella cheese, with crunchy slaw & chips

Salt & Pepper Calamari (GF) 28/31
Lightly fried calamari made in-house with chips & salad, garlic aioli & lemon

Lemon Pepper Fish & Chips 28/31
Tempura battered fish fillets, served with chips, salad, our house-made lemon pepper aioli & lemon

Signature Dishes

Lamb Rump (GF) 38/42
Roast baby lamb rump served with creamy mash, charred broccolini, crumbled feta & slivered almonds, with a mint jelly jus

Humpty Doo Barramundi (GF) 34/38
Grilled barramundi fillet served with roast herb chat potatoes & burnt butter, topped with cilantro & cashew pesto, garnished with dukkha & parmesan wafer

Atlantic Salmon (GF) 35/39
Seared atlantic salmon fillet served with a rustic ricotta & herbed smash potato, broccolini & a lemon pine nut butter with sumac garnish

Prawn Saganaki 34/38
Our award winning sautéed prawns in white wine & garlic with a rich napolitana sauce, mild chilli, olives, crumbled feta & pita bread

Gnocchi Gorgonzola (V) 30/33
Potato gnocchi in a rich gorgonzola cream sauce, served with a petite pear, walnut & arugula salad

Linguine Aglio e Olio 33/36
Sauteéd prawns & calamari with cherry tomatoes, eschalots, garlic & chilli tossed in virgin olive oil, topped with a ricotta dollop & lemon gremolata

Seafood Platter For Two 130/143
Cold prawns, smoked salmon, natural & kilpatrick Sydney Rock oysters, lobster spring rolls, grilled fish of the day, kung pao soft shell crab, salt & pepper calamari, sautéed garlic & chilli prawns with rice, battered fish fillet, chips & Aegean salad

THE GRILL

OUR STEAKS COME WITH A CHOICE OF TWO SIDES: CHIPS, SALAD, MASH, STEAMED VEG

250g Rump Steak (GF) 32/34
Pure prime MB4 plus grain fed rump, Riverina Region

350g Scotch Fillet (GF) 44/48
120-day grain fed angus scotch, Diamantina Shire

CHOOSE YOUR SAUCE: 2/2.5
Gravy | Mushroom | Pepper | Bernaise (GF) | Red Wine Jus (GF) | Garlic Butter
Turn your steak into a Surf & Turf with our garlic butter prawns (GF) 8/9

Pork Rib-Eye 35/39
Chargrilled 300g Tender Valley pork rib-eye served with potato dumplings & green peas, sautéed in a seeded mustard cream sauce

Mixed Grill Plate 37/41
Marinated lamb skewers, grilled chicken, grilled halloumi & Aegean salad, served with chips, chargrilled pita bread & tzatziki

Chargrilled Cauliflower (V, GF) 30/33
Charred spiced cauliflower served with roasted sweet potato, hommus & a chickpea, spinach, rocket & pepita salad with a honey balsamic glaze

EXTRA SIDES: 6/7
Creamy Mash | Steamed Veg | Crunchy Coleslaw | Seasonal Salad

PIZZAS

The Hawaiian 20/22
Shaved leg ham, with sweet pineapple pieces & mozzarella

Classic Pepperoni 20/22
Lashings of thinly sliced pepperoni & mozzarella

Four Cheese & Onion (V) 22/25
Crème fraîche base with four cheeses, caramelised onion & fresh herbs

Pumpkin Patch (V) 22/25
Roasted pumpkin, spinach, onion, mushroom, feta, pine nuts, rocket & mozzarella cheese

Simply Supreme 23/26
Shaved leg ham, pepperoni, bacon, onion, capsicum, mushroom, sweet pineapple, olives & mozzarella

Buffalo Chicken 23/26
Roast chicken, capsicum, onion, spinach, feta, mozzarella, spicy buffalo sauce & ranch drizzle

The Butcher’s BBQ 23/26
Bacon, chorizo sausage, ham, pepperoni, capsicum, onion, mozzarella, drizzled with BBQ sauce & American cheese

Garlic Prawn & Halloumi 24/27
Garlic prawns, cherry tomatoes, fresh parsley, halloumi, mozzarella & lemon

Gluten Free Base \$3 | Additional Toppings \$2