

# Dinner Menu

(5.15 – late)

## BREADS

|                                                                                                      |      |
|------------------------------------------------------------------------------------------------------|------|
| GARLIC PIZZA BREAD                                                                                   | 12   |
| with garlic, parmesan and mozzarella.                                                                |      |
| COB LOAF                                                                                             | 13   |
| oven baked and accompanied with olive oil, balsamic vinegar and dukkah                               |      |
| TRIO OF MEDITERRANEAN DIPS                                                                           | 14   |
| with garlic toasted focaccia fingers.                                                                |      |
| BRUSCHETTA QUARTERDECK                                                                               | 14.5 |
| served on ciabatta bread, with fresh tomato, basil, & haloumi, and drizzled with balsamic reduction. |      |

## OYSTERS

|            |                                                        |    |    |
|------------|--------------------------------------------------------|----|----|
| NATURAL    |                                                        | 18 | 33 |
| KILPATRICK |                                                        | 20 | 35 |
| THAI       | in a classic cold Thai nam prik pao dipping sauce      | 20 | 34 |
| JAPANESE   | wasabi, sesame oil, rice wine vinegar & pickled ginger | 19 | 34 |

## STARTERS

|                                                                                      |      |
|--------------------------------------------------------------------------------------|------|
| PANKO CRUMBED CALAMARI                                                               | 16.5 |
| with garden salad, lemon & garlic aioli.                                             |      |
| STICKY PORK BELLY & CHICKEN WINGS                                                    | 16.5 |
| with coriander and fried noodles.                                                    |      |
| COCONUT CRUMBED PRAWNS                                                               | 22   |
| on crispy noodles, w house made remoulade                                            |      |
| 1/4 DECK CRAB CAKES                                                                  | 22   |
| w chilli cucumber jam & a wild rocket salad.                                         |      |
| EDAMAME BEANS GF                                                                     | 10   |
| sauteed in sesame oil, shallots, dukkah & lemon juice, served w a thai dipping sauce |      |
| PORK BELLY BITES                                                                     | 15   |
| slow cooked, served over jalapeno slaw                                               |      |

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## GOURMET PIZZAS

(All handmade on premises)

|                                                                                                                                                                                                  |    |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>DENIRO</b><br>shaved smoked ham, pineapple and mozzarella cheese.                                                                                                                             | 20 |
| <b>SUPREMO</b><br>pepperoni, shaved smoked ham, shallots, mushrooms, basil, chorizo sausage,<br>fire roasted capsicum, mozzarella, anchovies and Kalamata olives.                                | 25 |
| <b>VEGO PIZZA - V</b><br>baby spinach, pesto, roast pumpkin, olives, camembert, w harissa yoghurt,                                                                                               | 24 |
| <b>CURRIED LAMB</b><br>w minted cucumber Raita, crispy Spanish onions and sticky chilli peanuts.                                                                                                 | 28 |
| <b>CRISPY PORK BELLY</b><br>caramelized onion, bacon, cherry tomatoes, baby spinach, roast capsicum,<br>mozzarella, & finished w sweet chilli jam.                                               | 28 |
| <b>MARINATED CHICKEN</b><br>avocado, camembert, toasted pine nuts, fresh basil, roma tomatoes,<br>cracked pepper and Mozzarella.                                                                 | 26 |
| <b>EL SCORCHA</b><br>pepperoni, fresh hot chilli, marinated chicken, red capsicum, onion, fresh herbs,<br>a splash of Tabasco, smashed bean salsa & tzatziki. (mild or INFERNO HOT!!)            | 26 |
| <b>MEAT LOVERS</b><br>smoky BBQ chicken, bacon, ham, pepperoni, pork belly, parmesan,<br>onion & mozzarella.                                                                                     | 26 |
| <b>PESTO CHICKEN</b><br>roast pumpkin, pesto, chicken, marinated fetta, rocket<br>and lightly caramelised onion.                                                                                 | 26 |
| <b>SEAFOOD GAMBERETTI</b><br>w Atlantic salmon, cuttlefish and prawns tossed in a creamy tomato,<br>garlic, fresh basil and chilli sauce and finished with bocconcini,<br>smashed avo and lemon. | 29 |

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## PASTAS & RISOTTOS

|                                                                                                                          |      |
|--------------------------------------------------------------------------------------------------------------------------|------|
| 1/4 DECK JAMBALAYA - GF                                                                                                  | 32   |
| Mixed seafood, chorizo risotto cooked in a saffron stock topped w fresh wild rocket.                                     |      |
| VEGO                                                                                                                     | 24   |
| char-grilled mediterranean vegetable orecchiette, w grilled haloumi                                                      |      |
| CRAB & COCONUT RISOTTO                                                                                                   | 29   |
| w island mango, served on banana leaves                                                                                  |      |
| SPAGHETTI MARINARA                                                                                                       | 30   |
| mix of assorted seafood in your choice of creamy garlic or fresh Napolitano tomato sauce.                                |      |
| SPAGHETTI BOLOGNESE                                                                                                      | 22.5 |
| traditional rich Italian beef sauce with parmesan.                                                                       |      |
| FETTUCINE CARBONARA                                                                                                      | 21   |
| garlic, bacon lardons, spring onion, parmesan, cream and free-range egg.                                                 |      |
| -with Chicken                                                                                                            | 25   |
| RICH BEEF LASAGNE                                                                                                        | 24.5 |
| served with fresh garden salad and parmesan.                                                                             |      |
| FETTUCINE CON POLO                                                                                                       | 26   |
| with chicken, bacon, mushrooms, camembert, fresh basil, roma tomatoes, with a dash of cream and freshly shaved parmesan. |      |

## SALADS

|                                                                                                                                                                 |                 |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| TRADITIONAL CAESAR SALAD (GF option avail)                                                                                                                      | 19.5            |
| with crispy bacon, croutons, parmesan, poached egg, anchovies, coated in a homemade caesar dressing.                                                            |                 |
|                                                                                                                                                                 | w Prawns (6) 27 |
|                                                                                                                                                                 | w Chicken 24    |
| MARINATED CHICKEN SALAD GF                                                                                                                                      | 25              |
| with grilled strips of chicken breast, mixed lettuce, crispy bacon, cherry tomatoes, fried camembert, cucumber, Spanish onion and coated in a tangy mayonnaise. |                 |
| TIGER PRAWN & GRILLED S & P CALAMARI SALAD (GF option available)                                                                                                | 28              |
| succulent tiger prawns and grilled scored calamari, tossed in a light garlic sauce, cherry tomatoes, deep fried bocconcini, avocado and mixed salad greens.     |                 |
| THE VEGAN V GF                                                                                                                                                  | 22              |
| w Roasted vegetables, toasted pumpkin seeds, steamed broccolini and dukkha spice, tossed with a seeded mustard dressing and salad greens.                       |                 |

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## MAINS

|                                                                                                                                                                                                                                                        |           |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| BAYSIDE CHICKEN SCHNITZEL                                                                                                                                                                                                                              | 33        |
| topped w garlic tiger prawns, avocado & citrus hollandaise, served w chips/salad or mash/veg                                                                                                                                                           |           |
| ROASTED WHOLE BARRAMUNDI                                                                                                                                                                                                                               | 34        |
| Asian style, served w sticky rice & asian greens                                                                                                                                                                                                       |           |
| CRISPY DUCK LEG - GF                                                                                                                                                                                                                                   | 29        |
| w Asian greens, mash potato, topped w a hoisin & sesame seed glaze.                                                                                                                                                                                    |           |
| LAMB SHANK - GF                                                                                                                                                                                                                                        | (1) 25    |
| w roasted ratatouille & creamy mash.                                                                                                                                                                                                                   | (2) 33    |
| 300G GRAIN FED RUMP                                                                                                                                                                                                                                    | 33        |
| 250G EYE FILLET                                                                                                                                                                                                                                        | 36        |
| (cooked to your liking w potato & vegetables of the day, choice of sauce)                                                                                                                                                                              |           |
| Available Sauces - green peppercorn & brandy, mixed mushroom and red wine or creamy white wine & garlic.                                                                                                                                               |           |
| Add Mooloolaba prawns (3) 6.5                                                                                                                                                                                                                          |           |
| 1/4 DECK SIZZLING PLATE (serves 2 people)                                                                                                                                                                                                              | 48        |
| Fillet Steak, lamb Shank & pork belly, served on a hot sizzler plate w hot mustard kale and dipping sauces & 2 sides                                                                                                                                   |           |
| CHICKEN PARMIGIANA                                                                                                                                                                                                                                     | 28        |
| panko crumbed chicken breast, topped with Virginia ham, melted cheese and Neapolitan sauce, served with potato of the day and garden salad.                                                                                                            |           |
| GARLIC TIGER PRAWNS                                                                                                                                                                                                                                    | Entree 18 |
| w fragrant rice & garden salad                                                                                                                                                                                                                         | Main 32   |
| SEAFOOD PLATE (serves 2)                                                                                                                                                                                                                               | 72        |
| Oysters Kilpatrick(2) Natural (2) coconut crumbed prawns, salt & pepper cuttlefish (8) seafood chowder (200ml) Grilled Atlantic Salmon (225g) fresh local crab, Mooloolaba prawns (150g) & fresh beer battered market fish (130g) beer battered chips. |           |

## SIDES

|                           |   |
|---------------------------|---|
| BEER BATTERED FRIES       | 6 |
| SWEET POTATO WEDGES - GF  | 6 |
| GARDEN GREEN SALAD - GF   | 6 |
| MIXED STEAMED GREENS - GF | 6 |
| STOMP POTATOES - GF       | 6 |

## KIDS

(under 12 years old)

|                                              |    |
|----------------------------------------------|----|
| SPAGHETTI BOLOGNESE                          | 10 |
| FISH PIECES & BEER BATTERED CHIPS            | 10 |
| HAM & CHEESE PIZZA                           | 10 |
| CHICKEN NUGGETS & BEER BATTERED CHIPS        | 10 |
| HOME-MADE LASAGNE AND CHIPS                  | 10 |
| ICE-CREAM W CHOICE OF TOPPINGS AND SURPRISES | 4  |