#### **Entree**

# Oysters (fresh and when available)

Natural served with lemon wedges \$5.50

Natural served with vingerette \$5.50

Kilpatrick \$6.50

Fried Calamari \$27.50 Tender Fried Calamari Served With Dipping Sauce

Dipping olive oil with olive bread \$11.00 extra virgin olive oil with balsamic glaze

Oven Roasted Scallop \$9.00ea served with lemon & herb butter

Crab Croquettes (3) \$27.00 served on a bed of lettuce, cherry tomatoes and parmesan with a dipping sauce

Garlic Prawns \$29.00
4 prawns served with garlic sauce
and sourdough bread

Onion Rings & Prawn Twister Mix \$29.00 served with sweet chili dipping sauce

Jalapeno Poppers (4) \$21.00 creamy blend of cheese and rice spicy with a little punch

Grazing Platter \$65.00

pita bread, trio of dips, olives, pan fried

chorizo, feta & pork belly bites

add a mini ceasar for \$15

Garlic Bread (V) \$12.50

Cheesy Garlic Bread (V) \$13.50

## Sides Add To Any Meal

Chips \$12.00 Grilled Prawns & Squid \$18.00 Garlic Surf and Turf Topper \$19.00 Portobello Mushrooms \$14.00

Mini Garden Salad \$13.00 Mini Caesar Salad \$15.00

Baked Greek Vegetables \$16.00

# Sauce Add To Any Meal

Gravy Sauce \$4.50

Peppercorn Sauce \$4.50

Garlic Sauce \$4.50

Mushroom Sauce \$4.50

Aioli/Sriracha Sauce \$4.50

### Something from the Ocean

Stuffed and Roasted Greek Squid \$42.00 stuffed with salmon, rice, olives, feta cheese baked in a rich tomato sauce served with sourdough bread greek vegetables

Seafood Chowder \$35.00

tender prawns, squid, fish and served with crusty bread

Smooth Sailing \$57.00
tender grilled Barramundi fillet topped with
prawns squid all topped with a creamy garlic
sauce served with mash

Crispy Skin Salmon (GF) \$45.00 premium salmon served with fresh oven baked vegetables, mash and teriyaki sauce

Grilled Swordfish \$49.00 the steak of the ocean - served with roasted veg mash and tomato salsa add grilled squid and prawns for \$16

Grilled Barramundi \$42.00 Crispy skin Humpty Doo Barramundi with creamy mash and garlic bread add grilled squid and prawns for \$16

Seafood Chicken Parmigiana \$45.00 an ocean inspired twist on a classic chicken parmi, topped with garlic prawns and squid in a creamy garlic sauce served with chips swap chips for greek vegetables \$9.00

Fish and Chips \$29.90 traditional battered with blue spot cod (battered only) with aioli/ sriracha sauce

Seafood Platter for 2 \$160.00 4 Kilpatrick oysters, garlic prawns (4), fried squid, grilled swordfish, Atlantic salmon, 2 roasted scallops, chips & salad with aioli/sriracha sauce

## Something from the Farm

Our Pitch Black Angus Beef Meats Are All Grass Feed 90 Day Grain Finished YG Spec (Young Beef Up To 30 Months Of Age)

Tomahawk Steak MSA (GF)
Our tomahawk steaks vary in size from 900grm to
1300grm which are priced by weight. Please ask for
availability and price.

Rump Pitch Black Angus 400gr (GF) 55.00 rich marbling and lots of flavour add \$19 to any steak for a surf and turf option

Ribeye Black Pitch Angus 700gr (GF) 119.00 rich marbling and lots of flavour add \$19 to any steak for a surf and turf option

Ribeye Pitch Black Angus 400gr (GF) \$69.00 juicy and flavorful add \$19 to any steak for a surf and turf option

T Bone Pitch Black Angus 400gr (GF) \$59.00 cooked to your liking.

Scotch Fillet Pitch Black Angus 350gr (GF) \$75.00 add \$19 to any steak for a surf and turf option

Eye Fillet Pitch Black Angus 250gr (GF) \$61.00 eye fillet perfectly grilled to your liking

All steaks come a choice of two of the following serves salad, mash, chips, vegetables with a choice of mushroom sauce, gravy sauce, aioli/sriracha sauce or salsa verde

Jack Daniel Ribs \$55.00
12 hour slow cooked marinated beef ribs
served with mash potato or chips.

Greek Lamb \$52.00
lamb cutlets garnished in olive oil, oregano and garlic served with Greek vegetables

Crispy Pork Belly (GF) \$49.00
succulent slow roasted pork belly with crispy crackling
served with mashed potato and Greek vegetables

Steak Sandwich \$37.50

grilled scotch fillet served on toasted turkish bread with crispy bacon, melted cheese, lettuce, tomato and caramelized onion served with battered chips

Meat Feast for 2 \$220.00

Pork belly bites, scotch fillet, marinated chicken breast, jack daniel ribs, lamb rack, , chips & salad

#### Pasta

Seafood Marinara (V) \$43.00 linguine with prawns squid fish and scallops in a rich tomato sauce parmesan cheese on side

Alfredo Vegetarian Pasta (V) \$35.00 liguine with garlic tossed with seasonal vegetables parmesan cheese on side

Prawn and Scallop Linguine \$45.00
Succulent prawns and tender scallops sautéed in garlic sauce, white wine, al dente linguine with fresh herbs and and cherry tomato. Finished with shaved parmesan and olive oil drizzle

Ragu' alla Bolognese \$36.00

A traditional slow-cooked Italian meat sauce made with premium beef mince, tomato, red wine, and aromatic herbs and tossed through fresh linguine.

Finished with shaved parmesan on side and a drizzle of extra virgin olive oil.

## **Something Green**

Greek Salad (V) (GF) \$26.90

a Mediterranean favourite- Ripe tomatoes, crisp cucumbers, thinly sliced red onions with green olives and Greek feta cheese. Dresses lightly with olive oil, red wine vinegar and oregano.

Add marinated octopus \$12.00

Teriyaki Salmon (GF) \$37.50 grilled salmon fillet with a rich teriyaki sauce served on a bed of lettuce, cherry tomato, cucumber, red onion

Caesar Salad (V) (GF no croutons) \$27.50 cos lettuce tossed with creamy caesar dressing, crispy bacon, croutons, shaved parmesan topped with a soft boiled egg.

Add Chicken \$8 Add Prawns \$13 Add Anchovies \$7.00

#### Something for the Kids

Cheese Burger \$14.50
a junior sized classic! A juicy beef patty topped
with melted cheese served in a soft toasted bun
with a side of chips

Nuggets & Chips \$15.50 crispy golden nuggets served with chips and tomato sauce

Spaghetti Bolognese \$16.50 always a favourite! Spaghetti tossed in a rich bolognese sauce topped with parmesan cheese.

Fish & Chips \$15.00 battered fish with crispy chips and sauce

# **Something Sweet \$18.50**

our dessert offerings are seasonal and change regularly.

Please enquire about today's selection.