

ALL DAY BREAKFAST

Stock Market.

RUSTIC FRUIT TOAST with butter V	13
SOURDOUGH TOAST with butter and choice of jam, vegemite, peanut butter V/GFO/DFO	9.5
BANANA BREAD with butter V	11
EGGS YOUR WAY poached, scrambled or fried, house relish, sourdough V/GFO/DFO	14.90
BACON & EGG BURGER fried egg, smoked bacon, cheddar, aioli, chilli jam, brioche bun, with hash brown GFO/DFO	19
SMASHED AVO smashed avocado, marinated feta, dukkah, red sauerkraut, on sourdough +poached egg +3 V/GFO/DFO	22.5
EGGS BENEDICT bacon OR leg ham, poached eggs, hollandaise, on brioche toast swap toast for house made potato cheese rosti +4 GFO	24.5
FRIED CHICKEN BENEDICT crispy fried chicken, poached eggs, hollandaise, brioche toast	30
HOUSE ROASTED GRANOLA house made roasted granola, coconut yoghurt, fresh berries V/GF/DF	25
COCONUT CURRIED PRAWN SCRAMBLE house made coconut curried prawns through scrambled eggs, fried shallots, brioche toast	33
PANCAKES three pancakes, maple, berries, meringue, nutella, ice cream V	26
MEXICAN FRIED EGGS paprika spiced eggs, house potato cheese rosti, mexican spiced mince, rocket, pepper mayo GF/H	30
STOCK BREAKFAST eggs your way, bacon, sausage, grilled tomato, mushroom, hashbrown, sourdough, relish GFO / DFO / HO	33

ADD ONS

SCOTTSDALE TWICE COOKED PORK BELLY	12
SMOKED BACON / SAUSAGE / FRIED HALLOUMI	8 EA
HOUSE MADE POTATO, CHEESE & ONION ROSTI	7 EA
MUSHROOMS / AVOCADO	6 EA
HOUSE MADE CAPSICUM CHILLI JAM	4
HOLLANDAISE / HOUSE RELISH / ROAST TOMATO / HASHBROWN / GLUTEN FREE BREAD	3.5 EA
EGG	3

FOR THE KIDS twelve years and under

SCRAMBLED EGGS, BACON, BRIOCHE TOAST	13.5
ONE PANCAKE, MAPLE SYRUP, BERRIES, ICE CREAM	13.5
CHICKEN NUGGETS, FRIES, TOMATO SAUCE	13.5

ALL DAY LUNCH ON THE NEXT PAGE

V: vegetarian, GF: gluten free, GFO: gf option, DF: dairy free, DFO: df option, H: halal

15% surcharge applies on public holidays

SNACKS & SWEETS

SWEET TREATS, TOASTIES, QUICHE, ETC

see the blackboard or ask our friendly staff for current selection

SHOESTRING FRIES

with aioli and chilli salt

11

GARLIC TURKISH PIDE BREAD

10.5

SOUPS

served with toasted sourdough & fried shallots
see blackboard for current offering, or ask one of our friendly staff

17.5

OYSTERS

pickled onion & elderberry vinaigrette *GF / DF*

6 ea / 32 half doz / 60 doz

bbq maple kilpatrick

BURGERS

all served on a brioche bun, with fries

OPEN STEAK SANDWICH

34

rump steak, capsicum chilli jam, rocket, tomato, burger cheese, aioli *GFO / DFO / H*

FRIED CHICKEN

29.5

crispy fried chicken, bacon, chilli jam, aioli, burger cheese, dill pickle

HAWAIIAN CHICKEN

28

southern fried chicken, aioli, pineapple, chilli jam, bacon, burger cheese

BEEF & BACON

29

beef patty, capsicum chilli jam, bacon, aioli, burger cheese *GFO*

DOUBLE CHEESEBURGER

30

two beef patties, relish, pickles, aioli, double burger cheese *GFO / DFO*

PARMIS

all served with fries

STANDARD

30.5

chicken schnitzel, house napoli, ham, cheese

HAWAIIAN

30.5

chicken schnitzel, house napoli, ham, pineapple, cheese

MEAT LOVERS

33.5

chicken schnitzel, capsicum chilli jam, chorizo, bacon, cheese, topped w aioli

MEXICAN

33.5

chicken schnitzel, house napoli, mexican mince, salsa, cheese, topped w guac & sour cream

PRAWN

34.5

chicken schnitzel, house napoli, sweet chilli garlic prawns, ham, cheese

AUSSIE

31.5

chicken schnitzel, house napoli, bacon, fried egg, cheese, topped w aioli

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MAINS

CHICKEN SCHNITZEL	30
300g chicken schnitzel, roast potatoes and veg, gravy	
PULLED CHICKEN SALAD	29
mixed leaves, pulled chicken, roast eggplant, red sauerkraut, sundried tomato, house dressing <i>H / GF / DFO</i>	
CREAMY MUSHROOM TRUFFLE FETTUCCINE	34
truffle fried mushrooms, mascarpone, roast garlic salt, parmesan cheese, with truffle oil and chives <i>V</i>	
SEAFOOD CHOWDER	32
mixed seafood in a coconut curried pumpkin base, with toasted sourdough bread, fried shallots <i>GF / DF</i>	
PRAWN & PEPPERONI LINGUINE	32
creamy white wine and garlic sauce, mushrooms, parmesan, paprika	
TUNA TATAKI TOAST	37
yellow fin tuna, sesame, avocado, pickled onion, sauerkraut, kewpie, dill, on sourdough <i>GFO / DFO</i>	
RUMP STEAK	40
350g Rump, chips, house salad, pepper gravy <i>H / GFO / DFO</i>	
LAMB RIBS	32
slow cooked lamb ribs, salad, chips <i>H / GFO / DFO</i>	
LAMB SHANK	36
500g slow cooked lamb shank, red wine mint sauce, creamy garlic mash <i>H / GFO / DFO</i>	
SPAGHETTI BOLOGNESE	26
house made bolognese sauce, lamb & beef mince, spaghetti, fried shallots, parmesan <i>H / DFO</i>	
PORK BELLY	36
twice cooked scottsdale pork belly, roast vegetables, greens, chipotle bbq jam <i>GF / DF</i>	
FISH OF THE DAY	42.5
served with potato rosti, house salad, fresh lemon, capsicum chilli jam <i>GF / DF</i>	
BEER BATTERED FISH	27
beer battered flake, house salad, fresh lemon, chips, tartare	
VEGETABLE LINGUINE	29
roast eggplant, sundried tomato, roast pumpkin, lemon, parmesan, linguine <i>V / H / DF</i>	

SAUCES

tomato	1	gravy	3
bbq	1	pepper gravy	3
aioli	2	mushroom gravy	3.5

BEVERAGES ON THE NEXT PAGE

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DRINKS

Stock Market.

HOT DRINKS

	<u>SMALL</u>	<u>LARGE</u>
Latte	5	6
Flat white	5	6
Cappucino	5	6
Macchiato	4.5	5
Long black	4.5	5.5
Piccolo	4.5	
Espresso	4.5	
Hot chocolate	5.5	6.5
Chai latte	5.5	6.5
Mocha	5.5	6.5
Dirty Chai	5.5	6.5
Vegan Chai	5.5	6.5
Matcha	6.5	7.5
Affogato with liqueur	9 18	
<u>Milk alternatives:</u> almond, lactose free, oat, soy		1
Extra espresso shot		0.5
Decaf		0.5
<u>Syrups:</u> vanilla, hazelnut, caramel		0.5

TEA DROP TEAS

Peppermint	
English breakfast	
Honeydrew green	
Chai	5.5
Earl grey	
Chamomile	
Lemongrass & ginger	

MILKSHAKES

Chocolate	Caramel	
Vanilla	Strawberry	7
Lime		

ICED DRINKS

Iced latte just espresso & milk over ice	6
Iced chai latte just chai & milk over ice	6
Iced coffee espresso, vanilla, ice cream, milk, whipped cream, ice	10
Iced chocolate chocolate, vanilla, ice cream, milk, whipped cream, ice	10
Iced chai chai, vanilla, ice cream, milk, whipped cream, ice	10

FRESHLY SQUEEZED JUICE

Choose from: carrot, apple, orange	9
add ginger +0.5	
add vodka or gin +8	

FIZZY CLASSICS

Coke Coke No Sugar	5.5
Lemon, lime + bitters	6
Lemonade	5.5
Pasito	5.5
Ginger beer (non alc)	6
Soda water	4

ALCOHOLIC BEVERAGE MENU ON NEXT PAGE

Stock Market.

RESTAURANT + BAR

COCKTAILS 22

- APEROL SPRITZ - aperol, prosecco, triple sec, lemonade
- NEGRONI - campari, gin, vermouth rosso
- LYCHEE MARTINI - vodka, vermouth, lychee
- SPICY MARGARITA - chili tequila, pineapple, agave, lime
- STRAWBERRY SANGRIA - strawberry liqueur, prosecco, peach schnapps, pineapple, lemonade, lime
- ESPRESSO MARTINI - vodka, kahlua, simple syrup, double espresso
- BLUE CARIBBEAN MARG - tequila, triple sec, blue curacao, lime, coconut, pineapple
- COCO LOCO - coconut rum, pineapple, rose & elderflower, passionfruit fizzy
- MIMOSA - prosecco, freshly squeezed orange juice 16

SPIRITS 11.5

- Coastal vodka
- Forty spotted gin
- Jack Daniels whisky
- Jim beam bourbon
- Canadian club whisky
- Bundaberg rum
- Bacardi rum
- Sailor jerry spiced rum

SOFT DRINKS 5

- Soda water
- Tonic water
- Coke
- Coke no sugar
- lemonade
- Lemon lime bitters 5.5

WINE

- | | G | B |
|---------------------------------------|------|-----|
| CHARDONNAY
kinvarra TAS | 14 | 64 |
| PINOT GRIS
holm oak, TAS | 14 | 65 |
| SAUVIGNON BLAC
freycinet, TAS | 15 | 66 |
| RIESLING
devils corner, TAS | 13 | 60 |
| ROSE
devils corner, TAS | 13 | 60 |
| SPARKLING
josef chromy TAS | 13.5 | 60 |
| josef chromy, brut finesse 2019, TAS | | 100 |
| PINOT NOIR
holm oak, protege, TAS | 14 | 62 |
| small island, TAS | | 87 |
| SHIRAZ
tomfoolery, young blood SA | 14 | 64 |
| CABINET SAUVIGNON
colossal cave WA | 12 | 52 |
| GARNACHA
mesta, SPAIN | | 39 |

BEER & CIDER

- | | |
|-----------------------------|----|
| Moo Brew, session ale | 12 |
| Hobart Brewing Co, pale ale | 12 |
| Boags, premium | 11 |
| Boags, premium light | 12 |
| Great Northern | 9 |
| Corona | 11 |
| Balter, xpa | 12 |
| Somersby, apple cider | 10 |
| Willie Smiths, apple cider | 13 |

DINNER



RESTAURANT + BAR

ENTREE

TUNA TATAKI CRACKERS yellow fin tuna tataki, sesame, pickled onion & sauerkraut, avocado, fig & olive cracker	DF 25.5
SOUP see blackboard for current offering, or ask one of our friendly staff. served with toasted sourdough & fried shallots	14.5
TRIO OF DIPS served with sourdough and pita	26
CRISPY FRIED CHICKEN with shallots, capsicum & chilli jam, aioli	20
SCALLOP + BACON SKEWERS with garlic butter and house made chilli jam	20
LAMB RIBS with french onion puree, honey bbq dressing	21
GARLIC TURKISH PIDE BREAD	10.5

OYSTERS

6 ea / 32 half doz / 60 doz

pickled onion & elderberry vinaigrette

bbq maple kilpatrick

BURGERS

all served on a brioche bun, with fries

OPEN STEAK SANDWICH	34
rump steak, capsicum chilli jam, rocket, tomato, burger cheese, aioli	GFO / DFO / H
FRIED CHICKEN	29.5
crispy fried chicken, bacon, chilli jam, aioli, burger cheese, dill pickle	
HAWAIIAN CHICKEN	28
southern fried chicken, aioli, pineapple, chilli jam, bacon, burger cheese	
BEEF & BACON	29
beef patty, capsicum chilli jam, bacon, aioli, burger cheese	GFO
DOUBLE CHEESEBURGER	30
two beef patties, relish, pickles, aioli, double burger cheese	GFO / DFO

PARMIS

all served with fries

STANDARD	30.5
chicken schnitzel, house napoli, ham, cheese	
HAWAIIAN	30.5
chicken schnitzel, house napoli, ham, pineapple, cheese	
MEAT LOVERS	33.5
chicken schnitzel, capsicum chilli jam, chorizo, bacon, cheese, topped w aioli	
MEXICAN	33.5
chicken schnitzel, house napoli, mexican mince, salsa, cheese, topped w guac & sour cream	
PRAWN	34.5
chicken schnitzel, house napoli, sweet chilli garlic prawns, ham, cheese	
AUSSIE	31.5
chicken schnitzel, house napoli, bacon, fried egg, cheese, topped w aioli	

KIDS

12 years old or under

FISH & CHIPS	16
NUGGETS & CHIPS	16
CREAMY CHICKEN LINGUINE	16

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DINNER



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MAINS

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PULLED CHICKEN SALAD mixed leaves, pulled chicken, roast eggplant, red sauerkraut, sundried tomato, house dressing H / GF / DFO	29
CREAMY MUSHROOM TRUFFLE FETTUCCINE truffle fried mushrooms, mascarpone, roast garlic salt, parmesan cheese, with truffle oil and chives V	34
SEAFOOD CHOWDER mixed seafood in a coconut curried pumpkin base, with toasted sourdough bread, fried shallots GF / DF	32
PRAWN & PEPPERONI LINGUINE creamy white wine and garlic sauce, mushrooms, parmesan, paprika	32
TUNA TATAKI TOAST yellow fin tuna, sesame, avocado, pickled onion, sauerkraut, kewpie, dill, on sourdough GFO / DFO	37
RUMP STEAK 350g Rump, chips, house salad, pepper gravy H / GFO / DFO	40
LAMB RIBS slow cooked lamb ribs, salad, chips H / GFO / DFO	32
LAMB SHANK 500g slow cooked lamb shank, red wine mint sauce, creamy garlic mash H / GFO / DFO	36
SPAGHETTI BOLOGNESE house made bolognese sauce, lamb & beef mince, spaghetti, fried shallots, parmesan H / DFO	26
PORK BELLY twice cooked scottsdale pork belly, roast vegetables, greens, chipotle bbq jam GF / DF	36
FISH OF THE DAY served with potato rosti, house salad, fresh lemon, capsicum chilli jam GF / DF	42.5
BEER BATTERED FISH beer battered flake, house salad, fresh lemon, chips, tartare	27
VEGETABLE LINGUINE roast eggplant, sundried tomato, roast pumpkin, lemon, parmesan, linguine V / H / DF	29

SIDES

FRIES	11
HOUSE SALAD	12

SAUCES

TOMATO or BBQ	1
AIOLI	2
GRAVY	3
PEPPER GRAVY	3
MUSHROOM GRAVY	3.5

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- Coastal vodka
- Forty spotted gin
- Jack Daniels whisky
- Jim beam bourbon
- Canadian club whisky
- Bundaberg rum
- Bacardi rum
- Sailor jerry spiced rum

SOFT DRINKS 5.5

- Soda water
- Tonic water
- Coke
- Coke no sugar
- lemonade
- Lemon lime bitters 6

WINE

	G	B
CHARDONNAY kinvarra TAS	14	64
PINOT GRIS holm oak, TAS	14	65
SAUVIGNON BLAC freycinet, TAS	15	66
RIESLING devils corner, TAS	13	60
ROSE devils corner, TAS	13	60
SPARKLING josef chromy TAS	13.5	60
josef chromy, brut finesse 2019, TAS		100
PINOT NOIR holm oak, protege, TAS	14	62
small island, TAS		87
SHIRAZ tomfoolery, young blood SA	14	64
CABINET SAUVIGNON colossal cave WA	12	52
GARNACHA mesta, SPAIN		39
BEER & CIDER		
Moo Brew, session ale	12	
Hobart Brewing Co, pale ale	12	
Boags, premium	11	
Boags, premium light	12	
Great Northern	9	
Corona	11	
Balter, xpa	12	
Somersby, apple cider	10	
Willie Smiths, apple cider	13	