

## Entrees

<b>GARLIC BREAD (VEGAN) (4 PIECES)</b> house made focaccia	<b>\$12</b>
<b>OYSTERS</b> natural Kilpatrick	6 for <b>\$20</b> , 12 for <b>\$38</b> 6 for <b>\$23</b> , 12 for <b>\$41</b>
<b>DUCK SPRING ROLLS (3)</b> house made with carrot and cabbage and served with hoisin dipping sauce	<b>\$17</b>
<b>SHALLOT PANCAKES (VEGAN) (2)</b> house made and served with a soy mirin dipping sauce	<b>\$18</b>
<b>LAMB KOFTAS (3)</b> served on sourdough bread with tzatziki	<b>\$15</b>
<b>SALT AND PEPPER HALOUMI (GF)</b> served with hummus and a chickpea and cucumber salad with a sesame soy dressing	<b>\$16</b>
<b>ARANCINI (3)</b> house made pumpkin and cheese arancini served on bed of tomato passata with parmesan cheese	<b>\$15</b>
<b>POT OF MUSSELS</b> served with tomato, chilli and garlic passata and side of toasted house made bread	<b>500G for \$20, 1KG for \$36</b>
<b>SPANISH STYLE KING PRAWNS (4)</b> with garlic, chilli, olive oil and toasted house made bread	<b>\$23</b>
<b>RICOTTA GNOCCHI</b> house made gnocchi tossed through spinach, blue cheese and parmesan	<b>\$20</b>
<b>CHICKEN LARB</b> freshly minced chicken served with cos lettuce, bean shoots and coriander	<b>\$20</b>
<b>PORK BELLY</b> served with an apple and celery salad, goat's cheese and apple gel	<b>\$23</b>

## Sides

<b>BOWL OF GREENS (GF)</b> kalettes and broccolini, garlic butter and roasted almond flakes	<b>\$12</b>
<b>ROASTED SEASONAL VEGETABLES (GF, VEGAN)</b> pumpkin, turnips, carrots and red onion with basil pesto	<b>\$12</b>
<b>ONION RINGS</b> house battered and served with BBQ sauce	<b>\$12</b>
<b>WEDGES</b> served with sweet chilli and sour cream	<b>\$16</b>
<b>CHIPS (GF, VEGAN)</b> served with tomato sauce	<b>\$16</b>

## Mains

<b>AUSTRALIAN GARFISH</b> beer battered and served with house tartare, chips and garden salad	<b>\$30</b>
<b>AUSTRALIAN SALT &amp; PEPPER SQUID (GF)</b> served with house tartare, chips and garden salad	<b>\$31</b>
<b>CHICKEN BREAST SCHNITZEL</b> <b>BEEF TOPSIDE SCHNITZEL</b>	<b>\$30</b> <b>\$29</b>
house cut and crumbed and served with chips, garden salad and choice of sauce: gravy, pepper, mushroom or Dianne (all GF)	<b>GF available +\$5</b> <b>PARMY or KILPATRICK &amp; CHEESE +\$5</b>
<b>ROAST PUMPKIN GNOCCHI (VEG)</b> olive oil, spring onion, chilli and roast pumpkin tossed through house made gnocchi and finished with parmesan cheese and baby spinach	<b>\$29</b>
<b>BEEF AND BACON CHEESEBURGER</b> house made burger patty in toasted house made bun with tomato, cos lettuce, pickles, onion jam and burger sauce with a side of chips	<b>\$27</b>
<b>CHICKPEA STRIPLOIN (GF, VEGAN)</b> house made and served with broccoli, coconut and mushroom sauce and cauliflower puree	<b>\$30</b>
<b>300g RUMP STEAK (GF)</b> chargrilled to your liking and served with chips, salad and choice of sauce	<b>\$35</b>
<b>PORK RIBEYE</b> panfried and served with caper and lemon butter, vine tomatoes, mushroom and fennel	<b>\$35</b>
<b>SEAFOOD PAELLA (GF)</b> Barossa chorizo, mussels, cockles, king prawn, calamari and fish, tossed through saffron rice and finished with fresh herbs	<b>\$38</b>
<b>LAMB RUMP AND BURRATA</b> chargrilled and served with roma tomato passata, chargrilled capsicum, pickled eggplant and basil pesto	<b>\$32</b>
<b>THAI BEEF SALAD</b> marinated beef strips in asian sauces, tossed with rice noodles, snow peas, capsicum, red onion and bean sprouts and finished with deep fried shallots and spicy peanuts	<b>\$33</b>
<b>GOOLWA PIPIS AND FETTUCINE</b> house made fettucine with garlic, red onion, chilli and white wine and finished with fresh basil	<b>\$34</b>
add to your main meal: <b>MASH POTATO (GF)</b> <b>SMALL SERVE OF CHIPS (GF)</b> <b>EXTRA POT OF SAUCE (GF)</b> <b>RED WINE JUS (GF)</b>	<b>\$7</b> <b>\$8</b> <b>\$2.5</b> <b>\$5</b>

*GF = GLUTEN FREE*

*All ingredients may not be listed. Please advise staff of any allergies. We try and maintain the highest quality of food; however we cannot guarantee any traces of food allergens.*

## Hot Rocks

served with chips, garden salad and your choice of sauce: gravy, pepper, mushroom or Dianne (all GF)	
<b>FILLET 200g</b>	<b>\$50</b>
<b>RUMP 200g</b>	<b>\$35</b>
<b>RUMP 400g</b>	<b>\$47</b>

## Children's Menu

<b>BANGERS</b> with mash and gravy	<b>\$14</b>
<b>HAM AND CHEESE CROSSIANT</b> with chips and tomato sauce	<b>\$15</b>
<b>HOUSEMADE MAC AND CHEESE</b> with chips and tomato sauce	<b>\$14</b>
<b>CRUMBED CHICKEN TENDERS (2)</b> with chips, cucumber and tomato sauce	<b>\$13</b>
<b>CHEESEBURGER</b> house made burger bun with patty and tomato sauce	<b>\$14</b>
<b>KIDS ICE CREAM WITH TOPPING</b> vanilla ice cream with choice of topping sauce: chocolate, caramel or strawberry	<b>\$4</b>

## Desserts

<b>BAILEYS CRÈME BRÛLÉE (GF)</b> served with vanilla ice cream and roasted almond flakes	<b>\$17</b>
<b>STICKY DATE PUDDING (GF)</b> served warm with vanilla ice cream, butterscotch sauce and roasted almond flakes	<b>\$15</b>
<b>CHURROS</b> served with chocolate sauce and mixed berry ice cream	<b>\$16</b>
<b>INDULGENCE COLD ROCK</b> vanilla and salted caramel ice cream topped with dulce de leche, Nutella, honeycomb, meringue and chocolate shards	<b>\$17</b>
<b>CHOCOLATE AND MIXED BERRY COLD ROCK</b> vanilla and mixed berry ice cream topped with meringue, berry compote, chocolate fudge sauce and a toffee shard	<b>\$17</b>

*15% SURGCHARGE ON PUBLIC HOLIDAYS*