



Entree

Garlic Bread 6.0 (GFO)

Grilled Pana di Casa Loaf with Garlic and Parsley Butter

Bruschetta 8.5 (GFO, VO)

Toasted loaf topped with fresh Tomato Salsa, Fetta and Balsamic Drizzle

Scallops 16.0 (GF)

Pan Seared Scallops, Adobo Kewpie, Pickled Orange Jus

Oysters (GF)

Natural: Fresh Half Shell Oysters, Champagne Vinaigrette 18.0

Kilpatrick: Chefs Own 24.0

Salt n Vinegar 18.0

Crumbed Camembert 14.0

With Brandied Cranberry, Pear and Chive

Stuffed Mushrooms 12.0 (GF)

Oven Baked with Fresh Tomato Salsa and Fetta Cheese

Soup 12.0 (GF)

Daily special Homemade Soup with Crusty Garlic Bread

Chicken Satay 15.0

Chicken Tenders in a Satay Sauce served with Rice



Dinner Menu

Japanese Teriyaki Pork 40.0 (GF)

Marinated Pork Loin with Caramelised Apple, Cranberry and Teriyaki Glaze

Moroccan Chicken 36.0 (GF)

Marinated Chicken Breast with Moroccan Flavored Spices and Smoked Paprika Rice

Sirloin of Beef 38.0 (GF)

300gm Sirloin Steak cooked to your liking. Served with Peppered Plum Jus

Barramundi 38.0 (GF)

Crispy Skin Barramundi, with Lemon, Capers and Radish Compote

Filet Mignon 40.0 (GF)

Two Prime Fillets with Wild Mushrooms and Shallot Glaze, Topped with Crispy Prosciutto



Dinner Menu

Beef 'n' Reef 44.0 (GF)

Two Eye Fillet Medallions topped with King Prawns and creamy Garlic Sauce

Potato Gnocchi 34.0

Calabrese with Prosciutto, Sun Dried Tomatoes, Chilli, Garlic and Spinach in a Napoli Sauce

Marinara 38.0 (GF)

Spaghetti Noodles with Seafood Delights in a creamy Garlic Spinach Sauce

Asian Stir Fry Chicken 34.0 (GF)

Marinated Tenders with Seasonal Vegetables and Hokkien Noodles

Ellen Salad 22.0 (V) (GF)

Fresh Garden Salad with Tangy Vinaigrette

Add Bacon \$4

Add Chicken \$6

Add Prawns \$10

GF = Gluten free, GFO= Gluten Free option, V=Vegetarian

Food may contain hidden traces of nuts, eggs, sesame seeds, shell fish or other allergens that may affect people with allergies. Please feel free to discuss with our Chef or staff



Desserts

Mud Cake 14.0

Served with Biscuit Crumb, Meringue and Caramel Baileys Sauce

Sticky Date Pudding 14.0

Served with Biscuit Crumb, Toffee Swirl and Ice Cream

Apple Crumble 14.0

Home Made Apple Crumble with Ice Cream

Affogato 16.0

Salted Caramel Ice Cream, Caramel Popcorn, Shot of Espresso and your choice of Kahlua, Baileys or Frangelico Shot (GF)

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