



BISTRO MENU

ENTRÉE

SOUP OF THE DAY	9
Ask our friendly staff for Soup of the Day	
CHEESY GARLIC BREAD (V)	9
Toasted bread with garlic butter & topped with mozzarella cheese	
NATURAL OYSTERS (GF) (6) 17 (12) 34	
Fresh oyster, topped with Mignonette topping (shallots, white wine vinegar, red wine vinegar, sugar)	
KILPATRICK OYSTERS (6) 22 (12) 36	
Fresh oyster, crispy bacon, Worcestershire sauce & a hint of tabasco sauce	
JALAPEÑO POPPERS WITH RISOTTO & CHEESE	15
Golden fried jalapeño poppers served on bed of rocket salad & side of mint yoghurt	
BRUSCHETTA (V)	15
Toasted Turkish bread topped with tomato, basil, red onion, & drizzled with balsamic glaze Add olives or feta +3	
CHEF'S PLATTER FOR (1) 22 (2) 32	
Marinated chicken tender, garlic prawns, Moroccan lamb, Greek salad with Turkish bread	
TANDOORI CHICKEN TIKKA MASALA	18
Smoked tandoori chicken Maryland fillet with grilled vegetable & raita	
SAGANAKI CHEESE	19
Grilled saganaki cheese served with lemon	
POTATO WEDGES (V)	18
Served with sour cream & sweet chilli sauce	

MAIN MEALS

CHICKEN PARMIGIANA	27
Panko crumb chicken breast, free range ham, mozzarella cheese & Napoli sauce, chips & house salad	
CHICKEN SCHNITZEL	24
Panko crumb chicken breast, chips & house salad	
ROAST OF THE DAY (GF)	28
Classic roast with pumpkin, green peas, potato topped with homemade jus	
CHICKEN SCALOPPINI (GF)	32
Chicken breast pan fried with mushrooms, bacon, onion & white wine creamy sauce served with green beans & garlic mash potato	

PASTA & RICE

SMOKED SALMON GNOCCHI	28
Pan fried onion, garlic, capers, sundried tomato, spinach cooked in creamy white wine sauce topped with parmesan cheese	
SPINACH & RICOTTA RAVIOLI (V)	26
Ravioli filled with spinach & ricotta cooked in Napoli sauce fresh basil & topped with parmesan cheese	
PENNE ALLA VODKA (V)	24
Pan fried onion, garlic, tomato paste, vodka, sundried tomato, touch of cream & topped with parmesan cheese Add chicken +4	
PAELLA VALENCIA	36
Prawns, calamari, scallops, fish, mussels, with chicken, chorizo, roast capsicum & peas on saffron risotto rice	
PENNE CARBONARA	26
With bacon, egg, cream, spring onion & parmesan cheese	
JAPANESE BEEF & MUSHROOM RISOTTO	28
Onion, garlic, ginger, fresh capsicum, green peas, spinach, tomato, sliced beef in homemade Japanese sauce & finished with touch of cream	
BEETROOT & FETA CHEESE RISOTTO (V)	24
Honey glazed baby beetroot, peas, onion, herb risotto with touch of cream & topped with feta cheese Add chicken +4	
CHICKEN MASALA CURRY	28
Boneless chicken pieces marinated in north Indian herbs & spices, cooked with rich tomato sauce. Served with saffron rice, salad, mango chutney & naan bread	

SALADS

CAESAR SALAD	22
Cos lettuce, crispy bacon, poached egg, shaved parmesan, bread croutons, anchovies, parmesan dressing	
TRADITIONAL GREEK SALAD (V) (GF)	22
Tomato, cucumber, green capsicum, red onion, black Kalamata olives, feta, oregano & balsamic dressing	
LEBANESE CHICKEN SALAD	26
Grilled shawarma spiced chicken presented on toasted pita bread, cos lettuce, tomato, cucumber, chickpeas, onion, radish & dressed with lemon dressing	
MOROCCAN LAMB SALAD	33
Lamb tenderloin on mixed lettuce, baby beetroot, onion, chickpeas, feta cheese & mint yoghurt dressing	
EXTRAS TO ADD ON TO ANY SALAD :	
Thyme Marinated Chicken Tenders	10
Garlic Marinated Grill Prawns (GF)	12
Lemon Pepper Calamari	14

Please advise staff of any dietary requirements.
All meals may contain traces of Gluten & Dairy

SEAFOOD

FISH & CHIPS 30

Beer battered barramundi fillet served with chips, salad & tartare sauce

LEMON PEPPER CALAMARI 30

Fried with a lemon pepper & herb flour, served with chips, salad & tartare sauce

GARLIC PRAWNS (GF) 34

Tiger prawn cutlets pan fried in creamy garlic sauce & served with saffron rice

TERIYAKI SALMON FILLET (GF) 34

Oven baked salmon fillet in teriyaki sauce presented on baby Bok choy & saffron rice

HOT & COLD SEAFOOD PLATTER FOR (1) 45 (2) 60

Battered fish, tiger prawns, lemon pepper calamari, natural oysters, smoked salmon with house salad, chips, lemon, cocktail sauce & tartare sauce

GRILL

PORTERHOUSE (300G) (GF) 38

ANGUS RUMP (300G) (GF) 36

SCOTCH FILLET (300G) (GF) 42

Steak Sauce - Mushroom, Gravy, Green Peppercorn, Béarnaise, Garlic Butter, Garlic Sauce or Surf & Turf (+12)

REEF & BEEF 49

Beef Scotch fillets of 300g & a whole grilled Moreton Bay Bug, set upon crisp blanched broccolini & a potato smash finished with creamy garlic sauce

BURGERS

AUSSIE BURGER 26

Angus beef patty, tasty cheese, caramelized onion, bacon, egg, tomato, mix lettuce, BBQ sauce served with chips

MEXICAN CHICKEN BURGER 26

Grilled chicken breast, lettuce, onion, jalapeño, tomato, Mexican salsa sauce & sour cream in brioche bun & served with chips

VEGGIE DELIGHT (V) 26

Mix vegetable patty, tomato, fried onion rings, tasty cheese, cos lettuce, guacamole, topped with onion relish, & served with chips

KIDS MEALS

BEEF BURGER 12

Served with chips

FISH & CHIPS 10

Served with chips

CHICKEN NUGGETS 10

Served with chips

PENNE WITH NAPOLI (V) 10

SPINACH & RICOTTA RAVIOLI (V) 12

SIDES

SIDE MASH (V) (GF) 10

PAN FRIED BROCCOLINI 12

With fried shallots

SIDE VEGETABLE (V) (GF) 12

SIDE CHIPS (V) (GF) 10

EXTRA SAUCE

GRAVY, MUSHROOM, PEPPER, BÉARNAISE, 2.5

GARLIC BUTTER, GARLIC SAUCE

ADD ON

FRIED EGG / MUSHROOMS / ONIONS 3

BACON/ SAUSAGE 4.5

SURF 'N' TURF 12

Prawns in a creamy garlic sauce

MORETON BAY BUG 15

Topped with a creamy garlic sauce

DESSERTS

PLEASE REFER TO OUR CAKE CABINET FOR OUR DAILY SPECIALS

SENIORS MENU

1 COURSE 19.5 2 COURSE 23.5
3 COURSE 27.5

starters

(Choice of)

SOUP OF THE DAY

Ask our friendly staff for Soup of the Day

CHEESY GARLIC BREAD (1) Ⓥ

Toasted Turkish bread with homemade garlic butter & topped with mozzarella cheese

BRUSCHETTA (1) Ⓥ

Toasted Turkish bread topped with tomato, basil, red onion, & drizzled with balsamic glaze

dessert

(Choice of)

CAKE OF THE DAY Ⓥ

Ask our friendly staff for Cake of the Day

ICE CREAM SOFT SERVE Ⓥ Ⓤ

PAVLOVA

Sweet, sugary light caramelised taste with a vanilla flavour topped with passionfruit coulis

mains

CHICKEN PARMIGIANA

Panko crumb chicken breast, free range ham, mozzarella cheese & Napoli sauce, chips & house salad

CHICKEN SCHNITZEL

Panko crumb crust, chips & house salad

ROAST OF THE DAY Ⓤ

Classic roast with pumpkin, green peas, potato topped with homemade jus

FISH & CHIPS

Beer battered barramundi fillet served with chips, salad & tartare sauce

RISOTTO OF THE DAY

Ask our friendly staff for risotto of the day

PASTA OF THE DAY

Ask our friendly staff for pasta of the day

CHICKEN MASALA CURRY

Boneless chicken pieces marinated in north Indian herbs & spices and cooked with rich tomato sauce. Served with saffron rice

PORTERHOUSE (250G) Ⓤ

+\$8

Cooked to your liking with your choice of sauce. Served with chips & salad or vegetables

GLUTEN FREE MENU

SOUP OF THE DAY

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Fresh oyster, topped with Mignonette topping (shallots, white wine vinegar, red wine vinegar, sugar)

TANDOORI CHICKEN TIKKA MASALA 18

Smoked tandoori chicken Maryland fillet with grilled vegetable & raita

SAGANAKI CHEESE 19

Grilled saganaki cheese served with lemon

CAESAR SALAD 21

Cos lettuce, crispy bacon, poached egg, shaved parmesan, anchovies, parmesan dressing

TRADITIONAL GREEK SALAD 22

Tomato, cucumber, green capsicum, red onion, black Kalamata olives, feta, oregano & balsamic dressing

MOROCCAN LAMB SALAD 33

Lamb tenderloin on mixed lettuce, baby beetroot, onion, chickpeas, feta cheese & mint yoghurt dressing

EXTRAS TO ADD ON TO ANY SALAD :

Thyme Marinated Chicken Tenders 10

Garlic Marinated Grill Prawns 12

GARLIC PRAWNS 34

Tiger prawn cutlets pan fried in creamy garlic sauce & served with saffron rice

TERIYAKI SALMON FILLET 34

Oven baked salmon fillet in teriyaki sauce presented on baby bok choy & saffron rice

PAELLA VALENCIA 36

Prawns, calamari, scallops, fish, mussels, with chicken, chorizo, roast capsicum & peas on saffron risotto rice

JAPANESE BEEF & MUSHROOM RISOTTO 28

Onion, garlic, ginger, fresh capsicum, green peas, spinach, tomato, sliced beef in homemade Japanese sauce & finished with touch of cream

ROAST OF THE DAY 28

Classic roast with pumpkin, green peas, potato topped with homemade jus

CHICKEN SCALOPPINI 28

Chicken breast pan fried with mushrooms, capers, bacon, onion & white wine creamy sauce served with green beans & garlic mash potato

PORTERHOUSE (300G) 38

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Steak Sauce - Mushroom, Gravy, Béarnaise, Green Peppercorn, Garlic Butter, Garlic Sauce or Surf & Turf (+12)

REEF & BEEF 49

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