

ENTRÉE

OYSTERS	1/2 DOZEN	DOZEN
Natural (GF)	\$15.00	\$26.00
Kilpatrick (GF)	\$17.00	\$28.00

SOUP OF THE DAY \$ 8.20
See Television Screens for today's Soup.

GARLIC BREAD (GFOA) \$ 7.00

CHEESY GARLIC BREAD (GFOA) \$ 8.00

GARLIC PRAWNS (GF) ^{ENTRÉE} \$14.50 ^{MAIN} \$29.50
Prawn tails sautéed in garlic and white wine, finished with cream, served on saffron rice.

BRUSCHETTA (GFOA) \$10.50
Toasted ciabatta bread topped with locally sourced tomatoes, onion and basil, finished with a balsamic reduction.

CHICKEN AND MUSHROOM DUMPLINGS \$11.00
Steamed chicken and mushroom dumplings served with soy sauce.

PRAWNS SHOAMAI \$13.00
Fried shoamai prawns served with a house soy and ginger dipping sauce.

SPICY CHICKEN BAO BUNS \$12.00
Spicy boneless chicken in a crispy herbed coating, served in a steamed bao bun with julienne vegetables and aioli.

SMOKY BBQ PORK BAO BUNS \$12.00
Slow cooked, pulled pork in a smoky BBQ sauce, served in a steamed bao bun with julienne vegetables and a side of aioli.

* GFOA= GLUTEN FREE OPTIONS AVAILABLE | GF= GLUTEN FREE | V= VEGETARIAN

PIZZA

PIZZA AVAILABLE WEDNESDAY—SATURDAY EVENINGS ONLY
(GLUTEN FREE PIZZA BASES AVAILABLE UPON REQUEST)

	SML	LRG
SPANIARD	\$16.00	\$22.00
Tomato base, chicken, chorizo, prawns, Spanish onion, fresh capsicum, kalamata olives, finished with chilli aioli (mild – medium).		

TROPICAL	\$13.00	\$18.00
Tomato base, ham, pineapple, cheese.		

PUMPKIN AND LAMB	\$16.00	\$22.00
Tomato base, lamb, pumpkin, feta, pesto, parmesan, potato slices, rocket.		

MEATLOVERS	\$16.00	\$22.00
Tomato base, ham, sopressa, chorizo, bacon and chicken, BBQ sauce (optional).		

VEGGIE PATCH	\$15.00	\$19.00
Tomato base, spinach, red onion, mushroom, sun-dried tomato, fresh capsicum, pumpkin, mixed herbs.		

MARGHERITA	\$15.00	\$18.00
Tomato base, mozzarella/bocconcini, fresh tomato, basil (fresh).		

CAPRICOSSA	\$15.00	\$18.00
Tomato base, sopressa, kalamata olives, mushrooms, anchovies (optional).		

COOMIE THE LOT	\$16.00	\$22.00
Tomato base, ham, salami, mushroom, pineapple, red onion, fresh capsicum, anchovies, olives, prawns.		

HALF & HALF	\$22.00	
(Large size only)		

PIZZA OF THE WEEK	\$15.00	\$22.00
See Television Screens for this weeks selection.		



\$9

DAILY LUNCH SPECIALS

CHOICE OF TWO (2) SPECIALS - NORMAL MENU AVAILABLE
LUNCH 12PM – 2PM AVAILABLE 7 DAYS DURING COVID-19

CHILDRENS MENU (Children Under 12 Years)

FISH AND CHIPS	\$8.80
HAM AND PINEAPPLE PIZZA	\$8.80
NUGGETS AND CHIPS	\$8.80
PENNE BOLOGNAISE	\$8.80
MINI CHEESEBURGER	\$8.80
CHIPS AND GRAVY	\$4.50
SELF-SERVE ICE CREAM	\$3.00

MAIN COURSE

(SERVED WITH YOUR CHOICE OF SALAD OR VEGETABLES)

	HALF	FULL
ROAST OF THE DAY (GF)	\$16.50	\$21.00
GRILLED OR BATTERED NZ HOKI (GF)	\$16.50	\$21.70
CHICKEN SCHNITZEL	\$16.50	\$21.50
CHICKEN PARMIGIANA	\$17.00	\$23.00
BEEF SCHNITZEL		\$24.50
BEEF PARMIGIANA		\$26.50
BARBECUE BEEF RIBS (GF)		\$31.50
Juicy beef ribs slow cooked in a house smoky BBQ sauce, served on a creamy sweet potato mash with a sticky smoky BBQ sauce.		
	200g	300g
SCOTCH FILLET (GF)	\$27.00	\$34.00
Your choice of 200g or 300g grain fed black angus scotch fillet steak cooked to your liking and served with sauce of your choice.		
PORTERHOUSE (GF)		\$31.00
300g grain fed black angus porterhouse steak cooked to your liking and served with sauce of your choice.		
CHICKEN FROMAGE (GF)		\$27.00
Tender breast fillet filled with camembert, semi-dried tomatoes, baby spinach, and wrapped in Australian prosciutto and finished with succulent creamy garlic sauce.		
LAMB SHANK PIE		\$26.00
Tender lamb shanks, slow cooked in a rich tomato based sauce with seasonal vegetables, served in a bowl with fluffy puff pastry.		
AUSTRALIAN SALTWATER BARRAMUNDI (GF)		\$32.00
Oven baked Australian Saltwater Barramundi served on potato mash with wilted greens, and house made tomato and cucumber relish.		
ATLANTIC SALMON (GF)		\$27.50
220g grilled crispy skinned Atlantic Salmon fillet served on a bed of steamed broccolini and baby carrots with a quenelle of caper butter.		
PORK BELLY (GF)		\$27.50
Slow cooked crispy pork belly tenderly served on a bed of potato mash, and finished with creamy seeded mustard sauce.		
GRILLED BREAST SUPREME (GF)		\$27.50
Grilled chicken breast supreme on the bone served on a bed of broccolini and baby carrots, finished with a sauce of your choice.		

LIGHTER OPTIONS

VEGETABLE LASAGNE (GF, V)	\$18.00
Seasonal oven roasted vegetables layered between lasagne sheets with Napoli and bechamel sauce, finished with a trio of cheeses.	
LASAGNE (GF)	\$18.00
Layers of gluten free lasagne sheets, traditional house made bolognese, and gluten free bechamel sauce, finished with a trio of cheeses.	
WARM CHICKEN SALAD (V, GF)	\$19.00
Marinated oven baked chicken breast, served on a crisp garden salad with your choice of seasoning, and dressing on the side.	
* Cajun Chicken and Sour Cream	
* Lemon, Garlic, and Herb	
* Soya Plant based Chicken alternative and Vegan Mayonnaise.	
CAESAR SALAD (V, GFOA)	\$15.00
Traditional Caesar salad with crispy bacon, parmesan cheese, coddled egg, croutons, crispy cos lettuce, and house Caesar dressing.	
ADD Soya Plant Based Chicken Alternative	\$5.00
ADD Chicken	\$5.00
CHILLI NON CARNE POTATO SKINS (V, GF)	\$15.00
Crispy deep fried potato skins served over rice with house made vegetarian chilli non carne with gratinated cheese and a side of sour cream.	

TOPPERS / SAUCES

KILPATRICK TOPPER (GF)	\$5.00
Thin strips of eye bacon pan-fried in a house made Kilpatrick sauce.	
GARLIC PRAWN TOPPER (GF)	\$7.50
Prawn tails sautéed in garlic and white wine, finished with cream.	
CREAMY GARLIC SAUCE (GF)	\$4.00
MUSHROOM SAUCE (GF)	NO CHARGE
PEPPER SAUCE (GF)	NO CHARGE
DIANNE SAUCE (GF)	NO CHARGE
GRAVY (GF)	NO CHARGE

Blackboard Specials

FOR OUR FULL RANGE OF SPECIALS & DESSERTS
PLEASE SEE OUR TELEVISION SCREENS.