

Entrées

Garlic & Herb Bread <small>v</small>		6.5
Chips & Sauce <small>v</small>		7.5
add cheese		2.5
Cheesy Wedges		15
seasoned wedges w/melted cheese, bacon & sour cream		
Trio of Dips <small>v</small>		15
crispy rustic turkish bread, served w/ selection of three homemade dips		
Spicy Chicken Wings	sml 15 lge 27	
served with jalapeno mayo		
Spiced Chicken Quesadilla		14.5
served with guacamole		
Crispy Pork Belly Bites		12.5
w/ apple sauce		
Drunken Chilli Mussels	300g 14 600g 24	
tomato sugo, chilli, garlic and herbs cooked in VB, served w/ toasted bread		
<small>GF W/O Bread</small>		
Salt & Pepper Squid		10.5
w/tamarind dipping sauce		
Prawns Skewers (2) <small>GF</small>		18.5
marinated with garlic, chilli & coriander		
Natural Oysters <small>GF</small>	1/2 dozen	17
	dozen	32
Oysters Kilpatrick <small>GF</small>	1/2 dozen	20
	dozen	36
Locally Caught Fresh Prawns <small>GF</small>		20
200grams		
Seafood Platter <small>GF</small>	sml 22 lge 38	
locally-caught bugs & prawns, NZ oysters served cocktail sauce & lemon		

Main Meals

Vegan Risotto GF / V **21.5**
pea pure, wild roquette, mushrooms, sundried
tomato and herbs finished with coconut cream

Sous vide Chicken Supreme **26.5**
stuffed with spinach, feta & sundried tomato,
served with a medley of vegetables and crushed
chat potatoes, finished with capsicum sauce

Chicken Parmigiana **22.5**
chicken schnitzel topped with rich napoli sauce,
parmesan & mozzarella cheese, served with chips
& salad

Add ham **2.5**

Pork Schnitzel **23**
cooked golden brown, served with apple slaw &
beer battered chips

Pie Of The Day (check the special board) **19**
with mash potato, minty mushy peas & gravy

Seafood Marinara **24**
prawns, scallops, mackerel & mussels cooked in
creamy chilli napoli sauce, fettuccine pasta,
finished with wild roquette and parmesan cheese

Beer Battered Barramundi **21.5**
(grilled on request)
served w/chips & salad

Locally caught Fish of the Day
Market price
(Check the special board)

Crumbed Seafood Basket **21.5**
crumbed calamari rings, crumbed market fish,
crumbed prawns, crumbed scallops with chips &
tartare sauce

Steaks

Rib on the bone 350g	29.5
OP served with chips & salad	
*Add mash and veg	3
Rump 300g	23.5
Served with chips & salad	
*Add mash and veg	3

Sauces

Gravy, Diane, Pepper, & Creamy mushroom	2.5
Creamy garlic, Garlic butter ^{GF}	3
Surf & Turf ^{GF} - mussels, mackerel, prawns & scallops in a creamy garlic sauce	12

Sides **5**

Chips
Creamy mash potato
Seasonal greens
Onion rings

Salads

Salt & Lemon-Pepper Squid	19
w/mixed leaves, red capsicum, tomato, Spanish onion, w/ tamarind dressing	
Caesar Salad ^{GF (no croutons)}	16
cos lettuce, boiled egg, parmesan cheese, crispy bacon & croutons	
add chicken tenderloin	\$7.5
add lemon pepper squid	\$7.5
Roasted Peach ^{GF}	19.5
goat cheese, cherry tomato, red onion, wild roquette, finished with honey vinaigrette	

Burgers

ON A TOASTED BRIOCHE BUN
W/ BEER-BATTERED CHIPS

- Juicy Wagyu Beef** 17.5
lettuce, tomato, cheddar cheese, seeded mustard
aioli, onion relish, bacon, beetroot & onion rings
- Crispy Pork Belly** 17.5
lettuce, apple slaw, soy ginger sauce
& melted cheese
- Barra Burger** 20
beer-battered barramundi, lettuce,
Asian slaw & tartare sauce
- Porterhouse** 150grams 18
lettuce, tomato, cheddar cheese,
smoky bbq sauce, onion relish & onion rings
- Southern Fried Tender Chicken** 18.5
bacon, Asian slaw, cheddar cheese,

Pizzas

- Hawaiian** 18.5
Napoli sauce, bacon, pineapple
& mozzarella cheese
- Vegetarian** v 20
Napoli sauce, olives, artichokes, capsicum,
mushroom, finished with wild roquette
& mozzarella cheese
- Horseshoe bay breeze** 23
Napoli sauce, shrimp, cuttlefish, squid,
mussels & baby clams, finished with
wild roquette & mozzarella cheese
- Marlin Meat Lovers** 24
Napoli sauce, bacon, meat balls, salami,
italian sausage & mozzarella cheese
- Spiced chook** 23.5
Napoli sauce, red onion, capsicum,
coriander & mozzarella cheese