

STARTERS & ENTRÉES

GARLIC BREAD V	6.5
FAMOUS CHEESY GARLIC BREAD V	7.5
ADD DOUBLE SMOKED BACON	+2
ROASTED PUMPKIN & SPINACH CALZONE V	14
freshly rolled dough filled with mozzarella, Grana Padano parmesan, fresh spinach & roasted garlic (baked to order)	
TRADITIONAL BRUSCHETTA V	14
gourmet heirloom tomatoes, fresh basil & red onion, balsamic glaze on grilled sourdough	
SUNDRIED TOMATO & CAPSICUM PIZZA BREAD V	12
w/ fresh rocket leaves, shaved parmesan & Extra Virgin olive oil	

OYSTERS

NATURAL OYSTERS w/ fresh bread, rocket, cocktail sauce & lemon	½ DOZ	DOZ
	22	35
KILPATRICK OYSTERS w/ fresh bread, rocket & lemon	24	37

DUCK CIGARS	20
hand rolled, roast duck, fresh Asian vegetables & rice noodles, Nam Jim dipping sauce	
HALOUMI CHIPS GF V	13.5
flash fried golden brown, dusted with dukkah, lime & Chipotle mayonnaise	
SPICED CALAMARI	18
fresh calamari marinated in our secret spice mix w/ garden salad & chunky tartare sauce	
SPANISH MEATBALLS	22
chickpeas, lightly spiced tomato sauce & grilled sourdough bread	
CAJUN PRAWN & AVOCADO TACOS	22
served in soft tortillas w/ crunchy slaw, corn salsa, & Chipotle mayonnaise	

SALADS

PRAWN & AVO SALAD GF DF	25
freshly peeled Mooloolaba prawns, diced avo, crisp lettuce, tomato salsa, lemon & cocktail sauce	
CAESAR SALAD	22
grilled chicken strips, fresh cos lettuce, crispy croutons, shaved parmesan & a warm 65 degree egg	
THAI BEEF SALAD GF DF	22
marinated pan-seared eye fillet strips, bed of Asian vegetables, thin rice noodles, thai basil, Nam Jim dressing & crushed peanuts	
HOISIN PORK SAN CHOY BOW GF DF	22
crisp Iceberg lettuce cup filled with lemongrass & ginger Hoisin pork, beansprouts, chilli, coriander, peanuts & fried shallots	
KALE, QUINOA & EDAMAME POKE BOWL V VG GF DF	18
Hawaiian street food - Poke bowl with quinoa, kale, edamame, pickled ginger & seaweed in soy-ginger dressing	
ADD TERIYAKI MARINATED SALMON OR GRILLED CHICKEN TENDELOINS.	+4

HOMEMADE GOURMET PIZZAS

WE MAKE OUR OWN DOUGH & ENSURE NOTHING BUT THE FRESHEST & TASTIEST INGREDIENTS TOP OUR PIZZAS.

FULLY LOADED SUPREME	19.5	THE HERBIVORE V	19.5
smoked ham, pineapple, red onion, mushrooms, olives, pepperoni & capsicum		thyme roasted pumpkin, red onion, spinach, pinenuts & hummus	
BBQ CARNIVORE	22	WAGYU TIGER PRAWN PIZZA	25
sliced Wagyu beef, double smoked ham, pepperoni, bacon & salami, w/ smokey BBQ sauce		sliced wagyu beef, tiger prawns, red onion, capsicum topped w/ Napoli & Hollandaise sauce	
THE HILLS	19.5	GARLIC PRAWN PIZZA	25
cajun chicken, diced bacon, sliced mushroom, onion, sweet chilli & sour cream		red onion, sliced capsicum, rocket & aioli	

GLUTEN FREE BASES +5

GF gluten free **V** vegetarian **VG** vegan **DF** dairy free

MAINS

AMATRICIANA	22.5
al dente Orichiette, smokey bacon, capsicum, basil & lightly spiced Napoli sauce	
CARBONARA	22.5
al dente fettucini, creamy bacon, mushroom & basil sauce	
SEAFOOD RISOTTO	31
creamy arborio rice, prawns, calamari, scallops, baby spinach, parmesan cheese	
PARMIGIANA	27
double smoked ham, Napoli sauce, melted mozzarella, market fresh side salad & chips	
SLOW COOKED BLACK ANGUS BEEF CHEEKS GF	31
cooked in a rich braising jus, fresh market greens, creamy garlic & parmesan mash	
CURRY BOWL	22.5
prepared using authentic methods, basmati rice, naan bread & pappadam - ask about today's bowl	
CRISPY SKIN BARRAMUNDI, HUMPTY DOO (NT) GF	32
sauté potatoes, buttered broccolini, roasted capsicum & sundried tomato tapenade	
BEER BATTERED FISH & CHIPS	30
today's fresh catch, battered to order served w/ garden salad, chips, housemade tartare sauce & lemon	
TASMANIAN HUON SALMON FILLET GF DF	32
crispy skin salmon, wilted greens, Kewpie mayonnaise & teriyaki reduction	
SEAFOOD TOWER	52
fresh & tempura prawns, natural & kilpatrick oysters, battered fish, spicy calamari, sand crab, chips & salad w/ lemon	

FROM THE GRILL

ALL STEAKS ARE COOKED TO YOUR LIKING, SERVED WITH A FRESH BREAD ROLL & YOUR CHOICE OF:
 • FRESH GARDEN SALAD & CHIPS
 • BARBEQUE CORN ON COB, CRUNCHY MARKET GREENS & CHIPS
 • JACKET POTATO TOPPED W/ BACON SAUCE, BROCCOLINI & DUTCH CARROTS

RIB FILLET	37
Teys Black, grain fed, free range, NSW, MSA	
EYE FILLET	38.5
Teys Gold, free range pasture fed, MSA	
BLACK ANGUS SIRLOIN	35
Teys Certified Black Angus	
RIVERINE RUMP	35
100 days grain fed, NSW, MSA	
40 DAY DRY AGED RIB FILLET	40
Riverine Premium Rib Marble Score 2+ (COOKED MEDIUM RARE OR OVER)	
DRY AGED OP	56.5
Riverine Marble Score 2+ (COOKED MEDIUM RARE OR OVER)	
LAMB CUTLETS	37
Tasmanian lamb	
PORK RIBS	42.5
chargrilled with Jack Daniel's BBQ sauce	
CHARGRILLED PERI PERI CHICKEN	32
marinated in housemade Peri Peri sauce	

SAUCES: MUSHROOM, DIANNE, RED WINE JUS **DF**, BERNAISE, CAFÉ DE PARIS BUTTER, CHILLI **DF** OR PEPPER (ALL GF)

KIDS MENU

GRILLED STEAK, CHIPS & SALAD	9
BATTERED FISH, CHIPS & SALAD	9
CHICKEN NUGGETS, CHIPS & SALAD	9
HAM & CHEESE PIZZA	9

* ALL KIDS MEALS (14yrs & under)
 ASK FOR GF OPTION

TOPPERS

REEF & BEEF	8
prawn, scallop & creamy garlic sauce	
GARLIC PRAWNS (3)	5

SIDES

BEER BATTERED FRIES V	7
POTATO WEDGES V	8
SWEET POTATO FRIES V VG	8.5
MASHED POTATO V	8.5
SAUTE SEASONAL VEGGIES V	9.5
WILTED ASIAN GREENS V	9.5

DESSERTS

STRAWBERRY SWIRL FRENCH CHEESECAKE	9.5
strawberry & mint salad	
EATONS MESS GF	9.5
meringue, cream, fresh berries & flaked chocolate	
FLOURLESS CHOCOLATE BROWNIE GF	9.5
rich brownie w/ vanilla ice cream	