

STARTERS & ENTRÉES

GARLIC BREAD V	6.5
CHEESY GARLIC BREAD V	7.5
covered in melted mozzarella - ADD DOUBLE SMOKED BACON	+2
MUSHROOM, SPINACH & FETTA CALZONE V	14
freshly rolled pizza dough pocketed with fresh spinach, mushroom, Fetta & roasted garlic	
ADD PEPPERONI OR HAM OR BACON	+2 EA
HEIRLOOM TOMATO & BASIL BRUSCHETTA	14
gourmet heirloom tomatoes, fresh basil & red onion, balsamic glaze on grilled sourdough	
TURKISH BREAD & DIPS V	12
basil pesto, black olive tapenade, semidried tomato-capsicum dip	

OYSTERS

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

DUCK SPRING ROLLS	20
hand rolled spring rolls, roast duck, fresh Asian vegetables & rice noodles, Tamarind & Coconut dipping sauce	
HERB CRUMBED HALOUMI CHIPS V	13.5
flash fried golden brown, dusted with dukkah, Chipotle mayonnaise	
SPICED CALAMARI	18
fresh calamari marinated in our secret spice mix w/ garden salad & chunky tartare sauce	
SERRANO HAM, BUFFALO MOZZARELLA & SOUR DOUGH	22
thinly sliced Serrano ham, buffalo mozzarella, heirloom tomato on grilled sourdough bread	
BAJA PRAWN & AVOCADO TACOS	22
Cajun battered prawns in soft corn tortillas w/ crunchy slaw, pineapple-jalapeno salsa & Chipotle mayonnaise	

SALADS

PRAWN & QUINOA SALAD GF DF	25
freshly peeled Mooloolaba prawns, Quinoa, crisp lettuce, tomato salsa, lemon & cocktail sauce	
CAESAR SALAD	22
grilled chicken strips, fresh cos lettuce, crispy croutons, shaved parmesan & a warm soft boiled egg	
THAI BEEF SALAD GF DF	22
marinated pan-seared eye fillet strips, bed of Asian vegetables, thin rice noodles, thai basil, Tamarind 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 SMOKED SALMON OR GRILLED CHICKEN	+4

HOMEMADE GOURMET PIZZAS

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

4 CHEESE V	19.5	THE HILLS	20
Mozzarella, Fetta, Haloumi & Parmesan pizza w/ Napoli & rocket		BBQ chicken, diced bacon, cherry tomatoes, red onion, sweet chilli & sour cream sauce	
FULLY LOADED SUPREME	20	THE HERBIVORE V	20
smoked ham, pineapple, red onion, mushrooms, olives, pepperoni & capsicum		roasted sweet potato, red onion, spinach, olives & hummus	
CARNIVORE	23	WAGYU TIGER PRAWN PIZZA	25
sliced Wagyu beef, double smoked ham, pepperoni, bacon & salami, w/ Garlic Aioli		sliced wagyu beef, tiger prawns, red onion, capsicum, topped w/ Napoli & Hollandaise sauce	

GLUTEN FREE BASES +5

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

MAINS

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	
CRISP SKIN BARKER'S CREEK PORK BELLY GF	31
cooked with a 5 spice rub, wilted greens, roast sweet potato, cinnamon apple	
CURRY BOWL	22.5
prepared using authentic methods, basmati rice, naan bread & pappadam - ask about today's bowl	
CRISPY SKIN BARRAMUNDI, HUMPTY DOO GF	32
sauté baby potatoes, buttered broccolini, basil pesto & heirloom tomato salsa	
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, white bean purée, Asparagus spears, Dutch carrots & balsamic reduction	
SEAFOOD TOWER	52
fresh & tempura prawns, natural & Kilpatrick oysters, battered fish, spicy calamari, bugs, 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	38
Teys Black, grain fed, free range, NSW, MSA	
EYE FILLET	39.5
Teys Gold, free range pasture fed, MSA	
BLACK ANGUS SIRLOIN	36
Teys Certified Black Angus	
RIVERINE RUMP	36
100 days grain fed, NSW, MSA	
40 DAY DRY AGED RIB FILLET	42
Riverine Premium Rib Marble Score 2+ (COOKED MEDIUM RARE OR OVER)	
DRY AGED OP	58
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	
½ CHARGRILLED PERI PERI CHICKEN	29
marinated in traditional Barrero Portuguese Spices	

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
ONION RINGS V	9.5
SAUTÉ SEASONAL VEGETABLES V	9.5
SAUTÉ MARKET GREENS V	9.5
MASHED POTATO V	8.5

SAUCES: MUSHROOM, DIANNE, RED WINE JUS, BERNAISE, CAFÉ DE PARIS BUTTER, CHILLI 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

DESSERTS

VANILLA BEAN PANNA COTTA crushed TimTam, Nutella, toasted marshmallow & Banana Sushi	9.5
EATONS MESS GF	9.5
meringue, cream, fresh berries & flaked chocolate	
LINDT CHOCOLATE & ALMOND PRALINE TART w/ Belgian Chocolate ice cream.	9.5