

STARTERS/SHARE/SALADS

bread roll	0.5
garlic & chive foccacia	4.0
garlic, cheese & chive pizza bread 10"	9.0
Bruschetta	9.0
fresh diced tomatoes, basil, spanish onion & parmesan drizzled w extra virgin olive oil on toasted ciabatta	
Oysters (1/2 dozen & dozen)	
natural	12/20
kilpatrick	13/22
Wedges	8.0
w sour cream & sweet chilli sauce	
Trio of Dips	14.0
w toasted pita bread & vegetable crudités	
Chips	6.0
w garlic aioli and tomato sauce	
Asian plate	25.0
Chicken & mushroom spring rolls, steamed dim sims ,prawn chicken and taro ribbons ,vegetable curry puffs, bbq pork & ginger balls w dipping sauces	
Bar plate	22.0
salt & pepper crumbed squid, grilled chorizo, olives, semi dried tomatoes, danish feta & house dips w pita bread	
Caesar Salad	14.0
w baby cos, bacon, parmesan, croutons, anchovies, poached egg & house dressing	
add grilled chicken	18.0
Roast Pumpkin Salad	14.0
w danish fetta, red onion, toasted pine nuts, cherry tomatoes & rocket drizzled with a basil pesto	
add grilled chicken	18.0
<u>PIZZAS 10" (wed+thurs w a beer of month, soft drink or glass of house wine) *</u>	
Mediterranean	17.0
on a rich tomato base w chorizo, salami, olives, caramelised spanish onion, red capsicum & mozzarella cheese	
Marinated Chicken	16.0
on a rich BBQ sauce base w spanish onion, mushrooms , red capsicum & mozzarella cheese	
SA King Prawn	19.0
on a rich tomato base w spring onions, baby spinach, cherry tomatoes & mozzarella cheese finished w a swirl of garlic aioli	
Classic Tomato	14.0
basil & garlic marinated tomatoes, spanish onion, mozzarella cheese & finished w basil pesto	
Hawaiian	14.0
triple smoked leg ham, diced pineapple w herbs & mozzarella cheese	
Vegetarian	15.0
roast pumpkin, cherry tomatoes, red onion, danish feta & toasted pine nuts on a tomato base finished with rocket laced w garlic oil	

SCHNITZEL (mon+tues w beer of month, soft drink or glass of house wine) * 15.0

chicken or beef w chunky chips & garden side salad (sauces below)

parmagiana

add 2.5

reef topping – grilled prawn skewer w seeded mustard hollandaise sauce

add 7.5

BURGERS (mon-fri w a beer of the month, soft drink or glass of house wine) * 16.0

Beef

prime beef pattie, bacon, cheddar cheese, slow cooked onion jam, tomato relish & salad greens on a toasted lepinja bun w chips

Chicken

grilled fillet w swiss cheese, avocado, bacon, tomato and salad greens w garlic aioli on a toasted lepinja bun w chips

Vegetarian

roast pumpkin and chickpea pattie w semidried tomatoes, crumbled fetta, rocket and basil pesto on a toasted lepinja bun w chips

Pasta of the day (vegetarian option available)

POA

Fish & Chips

coopers beer battered fillets w housemade tartare, lemon wedges & garden side salad

15.0

Salt & Pepper Crumbed Squid Strips

served w garlic aioli, chips and garden side salad

17.0

Barramundi

grilled in lemon & fresh herb butter served w chips & garden side salad

17.0

Crumbed Pork Belly (400gms or 800gms)

lightly fried & oven baked crumbed bites topped w asian slaw, served w a side of potato wedges w sour cream, sweet chilli & sticky plum sauce

22/36

Open Steak Sandwich

200gm prime sirloin minute steak w bacon, cheddar cheese, slow cooked onion jam, tomato relish and salad greens on toasted ciabatta w chunky chips

19.0

300g Aged Prime Sirloin

chargrilled to your liking & served w chunky chips and garden side salad (sauces below)

reef topping– grilled prawn skewer w seeded mustard hollandaise sauce (add)

24.0

7.5

SIDES AND SAUCES

plain gravy

1.0

mushroom, peppercorn or dienne

1.5

seeded mustard hollandaise

2.0

meals with garden side salad can be substituted for seasonal vegetables

add 2.0

*** conditions apply**