

ITALIAN CONNECTION

Risotto a la Mare	GF	\$26.00
<i>Barramundi, Scallops and prawns, risotto cooked al dente, with white wine, Napolitana sauce and thyme</i>		
Chicken Carbonara		\$17.00
<i>Al dente pasta with Chicken, bacon, onion cooked in creamy white wine sauce and Parmesan</i>		
Grilled Bugs Linguini		\$24.00
<i>Linguini pasta cooked with bacon, onion, creamy lemon pepper sauce and topped with grilled Moreton bay bugs</i>		
Tagliatelle a la Vegetariana	V	\$17.00
<i>Tagliatelle pasta cooked with grilled eggplant, zucchini, mushrooms, capsicum, tomato and basil pesto, Napolitana sauce and ricotta cheese</i>		

PIZZA

Prosciutto	\$16.00
<i>Napolitana, mozzarella, shaved prosciutto and ham</i>	
BBQ Chicken	\$16.00
<i>Smokey bbq sauce, mozzarella, chicken slivers, Spanish onion and capsicum</i>	
Vegetariana	\$15.00
<i>Napolitana, mozzarella, eggplant, zucchini, mushrooms, capsicum and Ricotta</i>	

KIDS CORNER

Bolognese Pasta	\$10.00
Chicken Nuggets and Chips	\$8.00
Fish Fingers & Chips	\$8.00
Steak and Chips	\$12.00
Pizza with Ham & Cheese	\$8.00

BITS AND PIECES

Side Salad	\$4.50
Side Vegetables	\$4.50
Side Chips	\$4.50
Add on Prawns	\$8.00
Extra Gravy and Sauce	\$1.50

GF – gluten free V – vegetarian option

WHITE

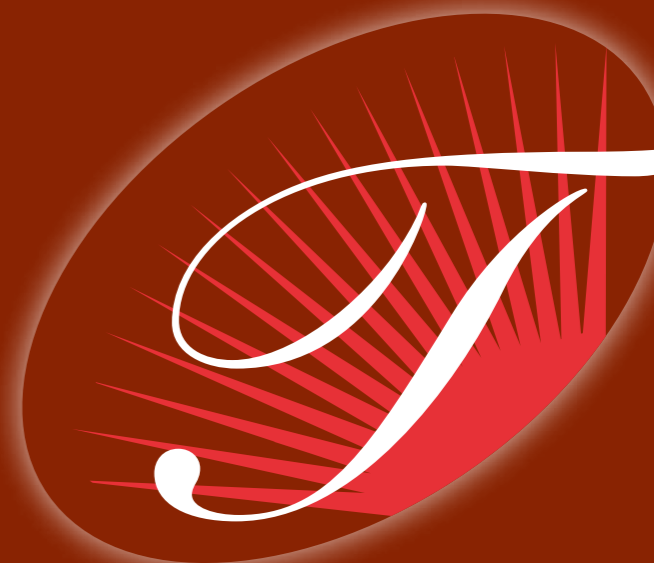
	glass	bottle
House - Rothbury Chardonnay	\$4.00	\$15.00
Wolf Blass Bilyara Chardonnay	\$4.60	\$17.50
Valley of the Giants Dry White	\$4.80	\$18.50
Penfolds Rawson Retreat Semillon Chardonnay	\$4.50	\$18.00
Lindemans Bin 95 Sauvignon Blanc	\$4.90	\$19.50
Rosemount Diamond Cellars Traminer Reisling	\$5.00	\$22.50
Rosemount Diamond Cellars Semillon Sauvignon Blanc	\$5.00	\$22.50
Angel Cove Marlborough Sauvignon Blanc	\$5.80	\$27.50
Cape Schank Pinot Grigio	\$6.00	\$28.50
Penfolds Koonunga Hill Chardonnay	\$6.40	\$30.50

RED

House - Rothbury Cabernet Merlot	\$4.00	\$15.00
Wolf Blass Bilyara Shiraz	\$4.60	\$17.50
Valley of the Giants Dry Red	\$4.80	\$18.50
Lindemans Bin 45 Cabernet Sauvignon	\$5.50	\$20.50
Lindemans bin 40 Merlot	\$4.90	\$20.50
Rosemount Diamond Cellar Cabernet Merlot	\$5.00	\$22.50
Penfolds Koonunga Hill Shiraz	\$6.00	\$28.50
Penfolds Koonunga Hill Cabernet Sauvignon	\$6.00	\$28.50
Wolf Blass Yellow Label Pinot Noir	\$6.60	\$31.50
Pepperjack Shiraz	\$8.00	\$39.00

SPARKLING

House-Rothbury Sparkling Cuvee	\$4.00	\$15.00
Yellow 200ml	NA	\$7.50
Wolf Blass Moscato	\$5.50	\$27.00



menu

BREADS

Garlic Bread (3)	V	\$3.90
<i>Crunchy Ciabatta bread, spread with garlic and parsley butter</i>		
Cob Loaf with Tomato Chutney and Parsley Butter	V	\$6.70
Traditional Bruschetta (2)	V	\$6.50
<i>Finely chopped tomato, basil, garlic, drizzled with olive oil</i>		
Prawn Bruschetta (2)		\$12.00
<i>Freshly cooked tiger prawns mixed with diced tomato, basil and garlic</i>		
Parmesan Bread	V	\$7.00
<i>Fresh pizza style bread with tomato, basil and pine nuts pesto and melted Parmesan cheese</i>		



ENTREE

Oysters Natural	GF	1/2 doz	\$12.00	1 doz	\$22.00
Oysters Kilpatrick	GF	1/2 doz	\$13.00	1 doz	\$24.00
Garlic Prawns	GF				\$14.00
<i>Served with creamy mashed potato</i>					
Grilled Moreton Bug (2 pcs)	GF		\$13.00		
<i>With garlic butter, lemon aioli and gourmet salad</i>					
Devil Chicken Wings (4)	GF		\$7.00		
<i>Chicken wings marinated with smokey BBQ sauce, sweet chilli and lime, served with gourmet lettuces</i>					
Moroccan Chicken Skewers (4)			\$12.00		
<i>With tomato chutney and curry mayo</i>					

CHICKEN SCHNITZELS

All served with beer battered chips and gourmet salad

Plain, fried Golden Brown, with Gravy	\$16.00
Parmigiana with Ham, Cheese, Napolitana Sauce	\$18.00
Creamy Onion and Mushroom Sauce	\$18.00
Spanish Chorizo and Roasted Capsicum	\$18.00

SEAFOOD

Grilled Market Fish	GF	\$28.00
<i>Served on creamy mashed potato, broad beans, ratatouille, lime & herbs with Hollandaise Sauce</i>		
<i>Best accompanied by Cape Schank Pinot Grigio</i>		
Garlic Prawns and Mash	GF	\$23.00
<i>Fresh Tiger Prawns cooked in a creamy garlic sauce with cherry tomatoes, served with creamy mashed potato, Parmesan & rocket salad</i>		
Hot and Cold Seafood Platter for Two		\$65.00
<i>Grilled Moreton bay bugs, local Spanner Crab, cooked prawns, oysters, marinated mussels, crumbed calamari, prawn cutlets, beer battered Flathead and chips, with tartare and cocktail sauce</i>		
<i>Angel Cove Sauvignon Blanc will enhance the taste of this wonderful dish</i>		
Crumbed Fish & Chips		\$16.00
<i>Succulent flounder fish crusted with Japanese breadcrumbs and served with beer battered chips and salad</i>		
Battered Fish & Chips		\$16.00
<i>Beer battered Flathead served with beer battered chips, salad and tartare sauce</i>		

SALAD

Caesar Salad		
Chicken	GF	\$15.00
Prawns	GF	\$18.00
Pan fried Chorizo	GF	\$16.00
Plain	V GF	\$13.00
Char-grilled Octopus Salad	GF	\$16.00
<i>Marinated baby octopus char-grilled and tossed with fresh gourmet lettuces, cherry tomato, olives, cucumber and our own home made dressing.</i>		



GF – gluten free V – vegetarian option

FROM THE GRILL

Wagyu Rump 400g		\$28.00
<i>What a sensational match with Pepperjack Shiraz</i>		
Wagyu Rib Fillet 250g Marble Score 6		\$32.00
Wagyu Sirloin 300g		\$32.00
Rib Fillet YG Grain Fed		\$26.00
T Bone 400gr		\$26.00
Filet Mignon 300g (Allow from 20 minutes)		\$32.00
<i>Tender eye fillet, wrapped in bacon, cooked to your liking, with your favourite sauce</i>		

Steak Sauces:- Creamy Garlic, Mushroom, Pepper, Dianne



MAINS

Duck Kiev	GF	\$28.00
<i>Grilled Duck Kiev breast on pan-fried sweet potato and herbs, glazed with honey, orange and cranberry coulis</i>		
Barkers Creek Pork Belly	GF	\$22.00
<i>Oven roasted pork belly with nut-crusted pumpkin, apple & Gorgonzola salad with honey apple sauce</i>		
<i>Full flavour and fruit driven Penfolds Koonunga Hill Shiraz makes it such a delight to the palate</i>		
Ricotta & Gorgonzola Chicken Supreme	GF	\$18.00
<i>Supreme Chicken breast stuffed with ricotta, Gorgonzola cheese and spinach, served with creamy mashed potato, roasted capsicum, creamy onion and mushroom sauce</i>		
Roasted Lamb Rack		\$28.00
<i>Oven roasted lamb rack filled with Haloumi cheese, herbs and nuts, on potato mash, char-grilled eggplant and red wine & rosemary jus</i>		
<i>Penfolds Koonunga Hill Cabernet Sauvignon is cedar aromatic, has ample sweetness to compliment the unique flavour of the lamb</i>		
Wagyu Rib Fillet Burger		\$18.00
<i>Wagyu Beef Fillet on toasted Turkish bread, with bacon, tomato, cheese, lettuce and caramelized sweet onion jam, drizzled with our own dressing</i>		