

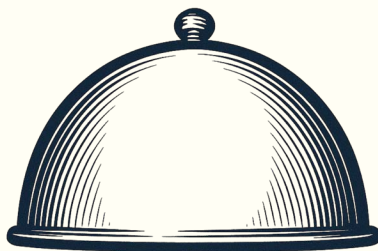
BREADS

Garlic bread <i>Oven baked, garlic butter, tangy garlic paste</i>	10
Olive & fetta bites <i>Seeded sourdough baguette, olive paste, Danish fetta & cherry tomato</i>	14
Prawn & crab bites <i>Seeded sourdough, smashed avocado, crab & prawn meat mixed in a light mayo</i>	24



OYSTERS

<i>Sydney Rock Oysters</i> <i>min. of 3 oysters per order</i>	
Natural Oysters <i>Served with a lemon wedge</i>	6.5 ea
Kilpatrick Oysters <i>Served warm with bacon & Worcestershire sauce</i>	7 ea

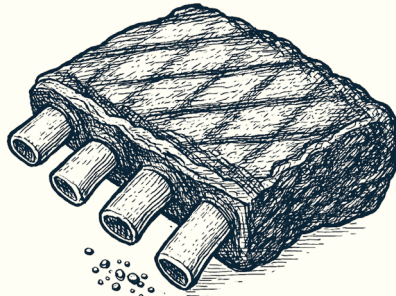


ENTREES

<i>perfect for sharing</i>	
Searock chicken wings (DF) <i>Baked, fried, then finished w sweet chilli & oyster sauce glaze</i>	21
Cheese pastels (3) <i>Fried dough pockets, three cheese mix, honey vinaigrette</i>	22
Kangaroo spring rolls (3) <i>Slow cooked kangaroo rump, carrot julienne, plum & Australian lemon myrtle dipping sauce</i>	24
Grilled halloumi cheese (V, GF) <i>Rocket leaves, cherry tomatoes, pine nuts, drizzled w honey</i>	26
Salt & pepper calamari (DF) <i>Fried marinated fillets, herb mayo, rocket, chilli & lemon</i>	E 24 M 32
Garlic prawns (GF, DF) <i>Grilled tiger prawns, garlic, chilli, parsley, white wine</i>	32
Crab & prawn tian (GF, DF) <i>Alaskan king crab meat, Crystal Bay prawn meat mixed with mayo, avocado mousse & bloody mary dressing</i>	34

KIDS MEALS

<i>Strictly for kids 12 years of age & under</i>	
Grilled chicken tenders & chips	15
Battered fish & chips	16
Cheese burger & chips	16
Steak & chips	18



SIGNATURE RIBS

<i>Slow cooked for 12 hours then finished on the chargrill, Served w super crunchy chips & your choice of basting</i>	
Pork ribs (DF) (Spicy or BBQ)	Half 48 - Full 68
Beef ribs (DF) (Spicy or BBQ)	Full 68

LUNCH FAVOURITES

Open steak sandwich & chips <i>Sliced eye fillet, salad leaves, bernaise sauce, fried onion</i>	28
Fish & Chips <i>Hake fillets in light beer batter, chips, tartar sauce</i>	28
Vegetarian curry (V, GF, DF) <i>Seasonal vegetables, traditional Thai green curry sauce, curry sauce, jasmine rice</i>	32
Seafood Basket <i>Battered fish fillet, fried prawns, fried calamari, chips, tartar sauce</i>	38



STEAKS

<i>Char-grilled halal steaks served with your choice of sauce:</i> <i>Creamy Mushroom - Red wine jus - Bearnaise - Pepper</i> <i>- Indulge & add 2 grilled prawns \$16 -</i>	
250g Rump steak - grass fed MSA 2+ <i>Pinnacle Black Angus beef</i>	36
250g New York sirloin - grass fed MSA 2+ <i>Pinnacle Black Angus beef</i>	46
220g Eye fillet - grass fed MSA 2+ <i>Pinnacle Black Angus beef</i>	54
500g T-bone - grain fed MSA 2+ <i>Riverina Black Angus beef</i>	62
300g Scotch fillet - grass fed MSA 4+ <i>Little Joe Black Angus - side dish included</i>	79
500g Rib eye - grass fed MSA 4+ <i>Delmonico Little Joe Black Angus - side dish included</i>	115
250g Wagyu Scotch - full blood MSA 9+ <i>Westholme's exclusive wagyu beef - side dish included</i>	155

Jasmine rice <i>w fried shallots</i>	7
Super crunchy chips <i>Add aioli, tomato or BBQ sauce, \$1 extra</i>	10
Garden salad (GF, V) <i>Mixed leaf, cucumber, tomato, radish, fetta, citrus dressing</i>	10



BURGERS

<i>Served w super crunchy chips</i>	
Chicken burger (H) <i>Grilled tenderloins, spicy mayo, lettuce, tomato & pickles,</i>	24
Beef burger <i>Lettuce, cheddar, aioli, fresh onions & tomato</i>	25
Vegetarian burger (V) <i>Homemade falafel patty, chickpea & basil pesto puree, lettuce, tomato, pickles</i>	25

SALADS

Grilled chicken salad (GF, DF) <i>Grilled chicken tenderloins, lettuce, fennel, cherry tomato, walnuts & citrus dressing</i>	25
Pumpkin Salad (GF) <i>Organic quinoa, wild rocket leaves, goats cheese, pecan nuts, orange & honey dressing</i>	25
Caesar salad <i>Cos lettuce, bacon, anchovies, croutons, boiled egg, parmesan Caesar dressing</i>	25
Add ons:	
<i>Extra Chicken</i>	6
<i>Extra grilled or chilled prawns</i>	8



SEAFOOD

Grilled barramundi fillet (GF, DF) <i>Baby raddish, confit potato, fennel, mild cashew & chipotle salsa</i>	42
Seafood curry (GF, DF) <i>Prawns, mussels, calamari, fish, Thai red curry sauce, side of jasmine rice</i>	42
Baked salmon (GF, DF) <i>Marinated in banana leaf, w coconut cream & chilli jam, side of broccolini</i>	45

SEAFOOD PLATTERS

<i>Chilled seafood only, served w side garden salad, super crunchy chips & a selection of sauces</i>	
Searock Platter <i>Crystal bay prawns, natural oysters, Tasmanian black mussels, Moreton Bay bugs, Tasmanian scallops</i>	145
Indulgence platter <i>Crystal bay prawns, Tasmanian black mussels, natural oysters, chilled Tasmanian scallops, Moreton Bay bugs & a whole WA Lobster</i>	245

SIDE DISHES

Parmesan mashed potatoes (GF, V) <i>w e.v.o.o</i>	11
Roasted Pumpkin wedge (GF, DF, V) <i>w pumpkin seeds, pine nuts, sea salt & e.v.o.o</i>	14
Steamed broccolini (GF, DF, V) <i>w pecan dukkah & e.v.o.o</i>	14

Surcharges: Weekend Dining incurs 10% surcharge to total bill. Public Holiday Dining incurs 15% surcharge to total bill. \$2 per bill applies when splitting bills. card charges apply - (V)Vegetarian (GF)Gluten Free (DF)Dairy Free (H)Halal