



## BREAD & CO

<b>Garlic zoccoli bread (V)</b>	10
<i>Baked soft roll, garlic butter, tangy garlic paste</i>	
<b>Cheese empanadas (V) (3 pieces)</b>	21
<i>Folded pastry, mixed cheese, side of roasted capsicum salsa</i>	
<b>Beef empanadas (3 pieces)</b>	22
<i>Folded pastry, ground beef, side of roasted capsicum salsa</i>	
<b>Prawn &amp; crab bites (M)</b>	26
<i>Seeded sourdough, smashed avocado, crab &amp; prawn mayo mix</i>	

## OYSTERS

*Sydney Rock Oysters  
min. of 3 oysters per order*

<b>Natural Oysters</b> <i>With a lemon wedge</i>	6.5 ea
<b>Kilpatrick Oysters</b> <i>With bacon &amp; Worcestershire sauce</i>	7 ea

## ENTREES

*perfect for sharing*

<b>Searock chicken wings (DF)</b>	20
<i>Baked, fried, then finished w sweet chilli &amp; oyster sauce glaze</i>	
<b>Kangaroo spring rolls (3)</b>	26
<i>Kangaroo rump, carrot julienne, plum &amp; lemon myrtle dipping sauce</i>	
<b>Salt &amp; pepper calamari (DF, I)</b>	E 26 M 34
<i>Fried marinated fillets, herb mayo, rocket, chilli &amp; lemon</i>	
<b>Garlic prawns (GF, DF, A)</b>	34
<i>Grilled tiger prawns, garlic, chilli, parsley, white wine</i>	
<b>Crab &amp; prawn tian (GF, DF, M)</b>	34
<i>Spanner crab meat, Crystal Bay prawn meat mixed with mayo, avocado mousse &amp; bloody mary dressing</i>	

## SIGNATURE RIBS

*Slow cooked for 12 hours then finished on the chargrill,  
Served w super crunchy chips & your choice of basting*

<b>Pork ribs (DF) (Spicy or BBQ)</b>	Half 48 - Full 68
<b>Beef ribs (DF) (Spicy or BBQ)</b>	Full 68
<b>Ribs &amp; rump combo</b>	79
<i>Half pork or beef ribs, 200g Black Angus rump steak</i>	

## KIDS MEALS

<b>Grilled chicken tenders &amp; chips</b>	15
<b>Battered fish &amp; chips</b>	16
<b>Cheese burger &amp; chips</b>	16
<b>Steak &amp; chips</b>	18

## EXPRESS LUNCH MENU

### FAVOURITES

<b>Open steak sandwich &amp; chips</b> <i>Sliced eye fillet, salad leaves, bearnaise sauce, fried onion</i>	26
<b>Fish &amp; chips (I)</b> <i>Hake fillets in light beer batter, chips, tartar sauce</i>	26
<b>Oven baked chicken &amp; mushroom pasta</b> <i>Chicken, mushroom, bechamel sauce, layers of pasta sheets</i>	32
<b>Chicken schnitzel &amp; chips</b> <i>Crispy chicken schnitzel, rocket leaves, lemon wedge, herb mayo</i>	32
<b>Green Thai curry (DF)</b> <i>Chicken or vegetarian, served w a side of jasmine rice</i>	32
<b>Seafood basket</b> <i>Battered fish fillet, fried prawns, fried calamari, chips, tartar</i>	34
<b>Steak &amp; chips</b> <i>200gms rump steak, crispy chips &amp; your choice of sauce</i>	36

### BURGERS

*Served w super crunchy chips & tomato sauce*

<b>Chicken burger (H)</b> <i>Grilled tenderloins, spicy mayo, lettuce, tomato &amp; pickles,</i>	24
<b>Beef burger</b> <i>Lettuce, cheddar, aioli, fresh onions &amp; tomato</i>	24
<b>Smashed burger</b> <i>Beef patty, fried onions, cheddar cheese, lettuce &amp; home-made burger suace</i>	24
<b>Halloumi &amp; avocado burger (V)</b> <i>Grilled halloumi, smashed avocado, fresh tomato, herb mayo, salad leaves</i>	24

### SALADS

<b>Seafood salad</b> <i>Poached prawns, calamari, octopus, mixed salad leaves, grapefruit, pomegranate dressing</i>	32
<b>Grilled chicken salad (GF, DF)</b> <i>Lettuce, fennel, cherry tomato, walnuts &amp; citrus dressing</i>	24
<b>Pumpkin &amp; quinoa salad (GF)</b> <i>Rocket leaves, goats cheese, pecans, orange &amp; honey dressing</i>	24
<b>Caesar salad</b> <i>Cos lettuce, bacon, croutons, boiled egg, parmesan Caesar dressing ( dressing contains anchovies)</i>	24
<i>Add chicken \$6   Add poached prawns \$8</i>	



## STEAKS

*Char-grilled halal steaks served with your choice of sauce:*

*Creamy Mushroom - Red wine jus - Bearnaise - Pepper*

*- Indulge & add 2 grilled prawns \$16 -*

<b>250g Rump steak - grass fed MSA 2+</b>	38
<i>Pinnacle Black Angus beef</i>	
<b>250g New York sirloin - grass fed MSA 2+</b>	48
<i>Pinnacle Black Angus beef</i>	
<b>200g Eye fillet - grass fed MSA 2+</b>	58
<i>Pinnacle Black Angus beef</i>	
<b>300g Scotch fillet - grass fed MSA 2+</b>	66
<i>Pinnacle Black Angus beef</i>	
<b>500g T-bone - grain fed MSA 2+</b>	69
<i>Riverina Black Angus beef</i>	
<b>Cut of the day</b>	MP
<i>Ask our staff for today's cut</i>	



## SEAFOOD

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

## SEAFOOD PLATTERS

*Chilled seafood only, served w side garden salad,  
super crunchy chips & a selection of sauces*

<b>Searock platter (A)</b>	155
<i>Crystal bay prawns, natural oysters, Tasmanian black mussels, Moreton Bay bugs, Tasmanian scallops</i>	
<b>Indulgence platter (A)</b>	255
<i>Crystal bay prawns, Tasmanian black mussels, natural oysters, chilled Tasmanian scallops, Moreton Bay bugs &amp; a whole WA Lobster</i>	

## SIDE DISHES

<b>Jasmine rice (V)</b>	8	<b>Patatas bravas (GF, V)</b> <i>w e.v.o.o</i>	10
<b>Super crunchy chips (V)</b>	10	<b>Roasted pumpkin wedge (GF, DF, V)</b>	14
<b>Garden salad (GF, V)</b>	10	<b>Steamed broccolini (GF, DF, V)</b>	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 (A)Australian (M)Mixed (I)International*