



M | NM M - Member Price NM - Non Member Price

We take pride in using locally sourced sourdough bread, Queensland butter & farm fresh produce

Garlic Bread with Fresh Garlic	10 l 11
rlic broad made with a fresh baquette, a	

Classic, buttery garlic bread made with a fresh baguette, generously spread with a savoury blend of garlic, parsley & a touch of olive oil

Add cheese \$2 Add cheese & bacon \$4

Garlic Cheese Pizza	17 18	
Topped with confit garlic puree, cheese & oregano	17 10	

Sweet Potato Chips GF
12 | 13
Fried till golden, served with aioli

Chicken Wings 1/2kg 17 | 18

Fried & coated in a chipotle honey BBQ sauce with a side of ranch dressing or buffalo sauce

Oysters

With lemon & chilli lime coriander syrup on the side

Natural 1/2 dozen	24.90 25.90
Natural 1 dozen	37.50 38.50

Topped with bacon & a BBQ Worcestershire sauce

Kilpatrick 1/2 dozen	28.90 29.90
Kilpatrick 1 dozen	47.90 48.90

Nachos 22.50 | 23.50

Rich spiced beef mince with red kidney beans, roasted peppers & tomatoes on corn chips with melted cheese, guacamole, sour cream & jalapenos

/egetarian	Nachos		
egerarian	Nuclios	19	20

Garlic Prawns 20.50 | 21.50

8 | 9

Sauteed local Hervey Bay prawns with garlic & onions, finished in a white wine cream sauce served on top a bed of fluffy jasmine rice

Wedges 12.50 | 13.50

Fried until crispy, served with sweet chili & sour cream
Add cheese \$2

Add cheese & bacon \$4

Onion Rings

Fried until crispy, served with aioli



SALADS

Burrito Bowl GF V VG

18 | 19

Charred corn, Pico de Galo, black beans, warm steamed rice, paprika & lime dressing, vegan chipotle aioli, guacamole & corn chips

Add Mexican spiced chicken \$6

Add Szechuan calamari \$6

Octopus

23 | 24

24-hour soviet tentacles charred & served on a Spanish inspired salad of red onion, chickpeas, fresh herb & tomatoes with olive oil & a lime paprika dressing with a side of lemon

Thai Beef GF

24 | 25

Marinated beef, fresh tomato, cucumber, chilli, lettuce mix, herbs, rice noodle & miso sesame dressing finished with fried shallots, onion & peanuts

Open Lamb Souvlaki

28.50 | 29.50

Grilled lamb back strap served on a semi de-constructed souvlaki salad.

Mixed lettuce, tomato cucumber, red onion, olives & feta cheese topped with our house dressing & finished with a drizzle of balsamic reduction & a toasted pitta bread



GRILL

300g Rib Fillet

40 | 41

300g Black Angus Rump

37 | 38

Cooked to your liking Served with chips & salad or vegetables & sauce of your choosing Creamy mushroom, pepper, Diane, gravy, hollandaise or red wine jus

King Reef & Beef GF

55 | 56

300g rib on the bone, char grilled to your liking. Served on a bed of duo sweet potato & potato galette infused with herbs & cheese, seasonal greens topped with king prawn cutlet in a creamy garlic sauce

Mixed Grill

48 | 49

Char grilled 150g rib fillet, bacon, burger patty, cheese kransky, egg & caramelised onion. Served with chips, salad & your choice of sauce

Chipotle BBQ Pork Ribs GF

36 | 37

500g slow cooked pork ribs dredged in a homemade chipotle honey BBQ sauce. Served with chips & salad



SIGNATURE MAINS

Beer Battered Fish

26 | 27

Battered parrot fish served with chips, salad & tartare sauce

Calamari GF

28.90 | 29.90

Salt & pepper calamari served with chips, salad & aioli

Parmigiana

28 | 29

Chicken breast schnitzel, pomodoro sugo sauce, shaved ham & mozzarella served with chips & salad

Schnitzel

25 | 26

Hand crumbed chicken breast schnitzel served with chips & salad

Fish Of the Day

Refer to the special board

Garlic Prawns

30 | 31

Sauteed local Hervey Bay prawns with garlic & onions, finished in a white wine cream sauce served on top a bed of fluffy jasmine rice & a side salad

Barramundi

38 | 39

Grilled fresh saltwater barramundi served on a fresh tropical salad of mixed lettuce leaves, mint, avocado, mango, toasted macadamias, pomegranate pearls & finished with a pomegranate reduction



BURGERS

Wagyu Beef Burger

25 | 26

150g char grilled burger patties topped with cheese & bacon served in a toasted milk bun with onion rings, our house made BBQ sauce & beetroot relish

Steak Sandwich

24 | 25

Prime minute steak, caramelised onion, BBQ sauce, lettuce, tomato, beetroot & sliced tasty cheese in a Turkish roll

Add egg \$2

Add bacon \$2

Chicken Burger

24 | 25

Butter milk Cajun spiced chicken, fried till golden served in a milk bun, smokey chipotle aioli coated slaw with tasty cheese & pickles

Add egg \$2

Add bacon \$2

Not Chicken Schnitzel burger V VG

23 | 24

Vegan milk bun, vegan aioli, lettuce, tomato & a vegan schnitzel

Fish Burger

27.50 | 28.50

A toasted potato bun filled with a battered parrot fish, lettuce, tomato, onion, tartare sauce & topped with a king prawn

ALL BURGERS ARE SERVED WITH CHIPS

Gluten Free Bun Available For All Burgers On Request



PASTA & RICE

Paella GF

28 | 29

Sauteed prawns, scallops, whole green mussels, parrot fish & chorizo sausage with onion, tomato, pitted kalamata olives, a Spanish house made paella spice mix deglazed with wine then tossed with rice & finished with olive oil & herbs

Prawn & Bug Linguine

32 | 33

Squid ink linguine tossed with sauteed fresh chilli, peas, capers, cherry tomatoes & prawns in a white wine butter sauce topped with a butterflied bug

GF Penne upon request

Rigatoni V

24 | 25

Rigatoni pasta served with sauteed cherry tomato, onion, spinach & roasted pumpkin served in a creamy Spanish spiced sauce topped with parmesan cheese & chimichurri

Add chicken \$5

GF Penne upon request

Crab Risotto GF

28 | 29

Risotto rice tossed with sauteed onion, tomato, herbs, peas, blue swimmer crab meat deglazed with white wine & prawn bisque with a touch of cream spinach topped with parmesan cheese

Pappardelle Avocado Carbonara

24 | 25

Sauteed onion, garlic, bacon & avocado deglazed with white wine & cream tossed with spinach & topped with parmesan cheese

Add chicken \$5



PIZZA

Seafood

28 | 29

A house made dough topped with a rich pomodoro sauce layered with spinach, chilli flakes, onion, capers, prawns, scallops, fish Goujonettes, calamari & finished with mozzarella cheese

Supreme

26 | 27

A house made dough with a rich pomodoro sauce layered with ham, pepperoni, onion, capsicum, mushrooms, pineapple, olives, anchovies & topped with mozzarella

Hawaiian

22 | 23

A house made dough with a rich pomodoro sauce layered with ham, pineapple & mozzarella cheese

BBQ Chicken

24 | 25

A house made dough with a rich BBQ sauce layered with roasted chicken, bacon, onion, mushrooms & pineapple, topped with mozzarella cheese & finished with a ranch swirl

BBQ Meat Lovers

24 | 25

A house made dough with a rich BBQ & pomodoro sauce layered with ham, bacon, pepperoni, Kransky & chorizo sausage topped with mozzarella cheese

Buffalo Chicken

26 | 27

A house made dough topped with a house made buffalo sauce, topped with roasted chicken, onion, capsicum, pickled green chilli & topped with mozzarella cheese, finished with ranch dressing

Vegetarian

22 | 23

A house made dough with a rich pomodoro sauce layered with spinach, mushrooms, roasted pumpkin, capsicum, cherry tomato, onion, artichoke hearts & mozzarella, finished with hollandaise

Spanish

24 | 25

A house made dough with a rich spicy pomodoro sauce, layered with chorizo sausage, onion, capsicum & olives, topped with mozzarella cheese & finished with fresh herbs & olive oil



SHARE BOARDS

Carnivore Board for 2

90 | 91

300g rump steak cooked to your liking, ½ kg chipotle wings, BBQ pork spareribs, grilled cheese kransky sausage, battered onion rings, chips, salad, gravy & chipotle mayo

Seafood Board

Moreton Bay bugs glazed with a chilli lime & coriander syrup, king prawns, sous vide octopus, Szechuan spiced calamari, battered flathead tails, coffin bay natural oysters, chips, coleslaw & sauces

Board for 1 \$65 Board for 2 \$120

Kilpatrick instead of natural oysters, platter for 1 \$2 extra Kilpatrick instead of natural oysters, platter for 2 \$4 extra



KIDS

Chicken nuggets with chips & ketchup

Includes small post mix drink & ice cream

15 | 16

Fish & chips

Includes small post mix drink & ice cream

Steak with chips & ketchup

Includes small post mix drink & ice cream

Pappardelle in a creamy bacon & mushroom sauce

Includes small post mix drink & ice cream

Schnitzel & chips

Includes small post mix drink & ice cream

Parmigiana & chips

Includes small post mix drink & ice cream

Cheeseburger, chips & sauce

Includes small post mix drink & ice cream

12 years & under

SIDES

Vegetables	8 9
Mash	6 7
Salad	8 9
Small chips	7 8
Large chips	10 11

TOPPERS

Salt & pepper calamari	8 9
Garlic prawns	9 10
Mexican chicken strips	7 8
	10 l 11

SAUCE

Creamy mushroom
Pepper
Diane
Gravy
Hollandaise
Red wine jus
214



YOUNG AT HEART

Schnitzel 18 | 19

Hand crumbed 1/2 chicken breast schnitzel

Beer Battered Fish 19 | 20

Battered parrot fish, chips, salad & tartare sauce

Salt Pepper Calamari GF 18 | 19

Served with chips, salad & garlic aioli

Steak Sandwich 19 | 20

Prime Scotch fillet, caramelised onions, BBQ sauce, lettuce, tomato & cheese. Served with chips

200g Steak 25 | 26

Char grilled rump served with chips, salad & your choice of sauce

Pappardelle Avocado Carbonara 19 | 20

Sauteed onion, garlic, bacon & avocado deglazed with white wine & cream tossed with spinach & topped with parmesan cheese

Add chicken \$5



DESSERTS

Sticky Date Pudding

12.5 | 13.5

House made sticky date pudding topped with house made butterscotch sauce, vanilla ice cream & strawberry

Chocolate & Salted Caramel Mousse GF

12.5 | 13.5

Milk chocolate mousse, salted caramel, whipped cream & chocolate wafer

Brandy Snap Basket

12.5 | 13.5

Crispy brandy baskets filled with a trio of ice cream, old English toffee, strawberry & cream candy floss, golden crumb berry compote & Chantilly

Chocolate Brownie

12.5 | 13.5

House made chocolate brownie topped with chocolate ganache & vanilla ice cream

THANK YOU

Our kitchen takes pride in the food they create for you.

If you feel our service or dishes aren't up to your

expectation, please speak to waitstaff immediately.

Please be aware that all care is taken when catering to special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi & dairy products.

Customer's requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the patron.