

Menu

Light Bites & Starters

TOASTED SCROLLS

Garlic Herb & Cheese | 7
Sweet Chilli, Cheese & Bacon | 8

MUSHROOM ARANCINI | 10 (V)

Housemade crumbed risotto balls (4) with Napoli sauce

STICKY WEDGES | 9 (V)

Crunchy potato wedges coated in Chef's secret sauce with sour cream

SWEET POTATO FRIES | 10 (V)

With lemon salt seasoning and honey mustard aioli

STEAKHOUSE CHIPS 5

Gravy | 3 Aioli | 3

CAJUN CHICKEN RIBS | 10

Succulent chicken in crunchy cajun coating with housemade aioli

O&P CALAMARI | 14

Housecrumbed calamari rings with olive powder & pepper coating, with aioli & lemon

OYSTERS (GF)

Natural with lemon ½ Doz | 14 Doz | 28

Kilpatrick with bacon & kilpatrick sauce

½ Doz | 15 Doz | 30

Add Cheese ½ Doz | 1 Doz | 2

Mornay with garlic cream & cheese

½ Doz | 15 Doz | 30

Salads

CALAMARI SALAD | 14

House crumbed calamari rings on mesclun base with semi dried tomatoes & citrus dressing

CLASSIC CAESAR SALAD | 15

Cos lettuce, housemade croutons, shaved parmesan, bacon, poached egg & caesar dressing

Add chicken | 3

Add fresh prawns | 5

Steaks

{ Served with your choice of chips & salad or mash & vegetables and your choice of sauce }

500GM CANECUTTER (bone-in-rib) | 45

500GM RUMP STEAK | 30

400GM T-BONE | 35

300G RUMP | 22

250GM SIRLOIN | 25

Sides

BAKED | 4
POTATO

with bacon, sour cream & cheese

EXTRA
SIDES | 3

Sauces

GRAVY

CREAMY

MUSHROOM

PEPPER GRAVY

BLUE CHEESE

BUTTER

CREAMY GARLIC

DIANNE

EXTRA SAUCES | 3

Toppers

HOUSE BATTERED ONION RINGS | 4

OLIVE & PEPPER CRUMBED CALAMARI | 5

SMOKY PULLED PORK & CHEESE | 6

GARLIC PRAWNS (4) | 8

Pastas

CHICKEN & BACON ALFREDO | 18

Creamy chicken & bacon pasta with sour cream & shallots

PENNE PUTTANESCA (V) | 15

Chilli, olives and garlic sautéed with semi-dried tomatoes

Mains

STICKY BEEF RIBS &
SIDEWINDER CHIPS | 25

Slow-braised beef ribs with sidewinder fries and texas bbq sauce

STOCKMAN'S PLATE | 25

200gm rump, homemade beef pattie, thick pork sausage, poached egg, bacon, wedges & mushroom sauce

CLASSIC FISH & CHIPS | 22

Local spanish mackerel cooked how you like it. Lemon-butter grilled (GF), panko crumbed or beer battered

Parmi Selection

{ Served with your choice of chips & salad or mash & vegetables and your choice of sauce }

Chicken

Standard | 18

house crumbed chicken breast | 18

Parmigiana | 21

topped with Napoli, bacon & melted cheese

Neptune | 22

topped with creamy garlic prawns

Beef

Standard | 18

tender crumbed local beef

Parmigiana | 21

topped with Napoli, bacon & melted cheese

Kilpatrick | 22

topped with bacon, bbq sauce & melted cheese

Kids

(Under 12yrs only)

{ Includes free kids drink and ice-cream }

KIDS MINI HOT DOGS | 10

CHICKEN NUGGETS | 10

FISH BITES | 10

KIDS NAPOLI PASTA (V) | 10

Lunch

EVERYDAY

ROAST OF THE DAY | 12

Tender roast served with butter greens and roast vegetables and gravy

CLUB SANDWICH WRAP | 12

Chicken, bacon, cheese, semi-dried tomatoes & aioli on a toasted wrap with chips

FISH & CHIPS | 14

Battered whiting with chips & housemade tartare

LUNCH RUMP | 14

200gm rump steak, chips and your choice of gravy, pepper, mushroom or dianne sauce

OPEN STEAK SANDWICH | 15

200gm rump steak, poached egg, battered onion rings and Texas bbq sauce on toasted brioche with chips

ADD salad or veg for | 2

KING BILLY'S BURGER 14

Homemade 200gm mince pattie, rasher bacon, double cheddar cheese, battered onion rings, Texas bbq sauce & lettuce

MACKEREL BURGER 13

Crumbed Spanish Mackerel, lettuce, slaw & tartare

PIGGYBACK BURGER 13

Housemade pulled pork, rasher bacon, lettuce, slaw & Texas bbq sauce

LEMON HERB CHICKEN BURGER 13

Marinated chicken breast, grilled to perfection, with lettuce, tomato & garlic aioli

{ All burgers served on toasted brioche bun, with chips }

Desserts

{ All homemade and served with vanilla ice-cream }

STICKY DATE CAKE | 8

with caramel sauce

DOUBLE-CHOC BROWNIE | 8

with chocolate sauce

PAVLOVA | 8

with berry compote

Mightily



Specials

Monday

Kids Eat FREE

under 12s only
Includes kids ice-cream & soft drink

Tuesday

PIE NIGHT \$14

Chef's homemade pie with creamy
mash & peas

Friday

**SEAFOOD
NIGHT**

Seafood Basket **\$18**

Prawn Cocktail **\$14**

Mussels **\$15**

Wednesday

**1/2 PRICE
Steak Toppers**

House Battered Onion Rings **\$2**

Olive & Pepper Crumbed Calamari **\$3**

Smoky Pulled Pork & Cheese **\$3**

Garlic Prawns (4) **\$4**

Thursday

**Ribs &
Wings Night \$20**

Slow braised beef rib, roasted
chicken wings, sidewinder chips &
Texas bbq sauce

ADD an extra rib for **\$5**

Saturday

**Shank &
Mash Night \$18**

Luscious lamb shank, creamy mash,
greens & red wine jus

ADD an extra shank for **\$8**

Sunday

**Prawn
Bucket
Deal \$30**

1 doz iced prawns, side of chips
& trio of sauces