



WELCOME

to our bistro



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

15% Surcharge Applies On All Public Holidays

ENTREE

**We take pride in using locally sourced sourdough bread
Queensland butter and farm fresh produce.**

Garlic Bread with Fresh Garlic

10 | 11

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

Add cheese \$2

Add cheese & bacon \$4

Chicken Wings 1/2kg

17 | 18

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

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

Vegetarian Nachos

19 | 20

Garlic Prawns

20.50 | 21.50

Sauteed Local Hervey Bay prawns with garlic and onions and 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 aioli

Onion Rings

8 | 9

Fried until crispy, served with aioli

Dumplings

24 | 25

Duck filled dumplings blanched & pan fried, deglazed with a forest mix of mushroom & soy broth topped with fresh herbs & XO sauce



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

20 | 21

Char grilled WA octopus served with saffron aioli, charred heirloom tomato, micro herb, romesco & lemon wedge

Thai Beef

24 | 25

Marinated eye fillet, fresh tomato, cucumber, chilli, spinach, rocket, herbs, rice noodle & miso sesame dressing

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

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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

Beach House King Reef & Beef 60 | 61

350g rib eye fillet, char grilled to your liking. Served on a bed of duo sweet potato & potato galette infused with herbs & cheese, cream & seasonal greens topped with a creamy king prawn, scallop & calamari 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

Lamb Back Strap 37.50 | 38.50

Grilled & coated with honey & toasted pistachio crust served on a bed of Cajun spiced pumpkin puree with confit kipfler potatoes, seasonal greens & finished with a mint red wine jus

Chipotle BBQ Pork Ribs GF 36 | 37

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

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SIGNATURE MAINS

Beer Battered Fish

26 | 27

Battered parrot fish served with chips & salad & tartare sauce

Calamari GF

28.90 | 29.90

Szechuan spiced 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

Australian Saltwater Barramundi

36.90 | 37.90

Grilled & served on a bed of herb & garlic crushed chats, fresh tomato & caper sauce & seasonal greens topped with a citrus herb crust

Garlic Prawns

30 | 31

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

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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

25 | 26

Prime scotch fillet minute steak, bacon, caramelised onion, BBQ sauce, lettuce, tomato, beetroot & sliced tasty cheese in toasted high-top bread
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

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PASTA & RICE

Paella GF

28 | 29

Sauteed prawns, octopus, 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 jasmine 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

Can get GF Penne upon request

Gnocchi V

26 | 27

House made potato gnocchi served in a burnt butter, sage & Cajun roasted pumpkin puree sauce tossed with spinach & toasted pine nuts finished with olive oil & parmesan cheese

Add chicken \$5

Can get GF Penne upon request

Rigatoni

24 | 25

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

Add chicken \$5

Can get GF Penne upon request

Wild Mushroom Stilton Risotto GF

26.50 | 27.50

Wild mushroom selection, fresh garlic, parsley & thyme finished with stilton blue cheese

Add chicken \$5

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PIZZA

***All pizzas are a house made dough topped with an in-house rich tomato sauce
GF base also available***

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 to with a rich pomodoro sauce layered with ham, pepperoni, onion, roasted peppers, mushrooms, pineapple, olives, anchovies topped with mozzarella cheese

Hawaiian

22 | 23

A house made dough with a rich pomodoro sauce layered with Ham, pineapple and mozzarella cheese

BBQ Chicken

24 | 25

A house made dough with a rich BBQ sauce layered with roasted chicken, bacon, onion, mushrooms and pineapple topped with mozzarella cheese and finished with a Ranch Swirl

BBQ Meat Lovers

24 | 25

A house made dough with a rich BBQ and Pomodoro sauce layered with Ham, bacon, pepperoni, Kransky, roasted chicken and chorizo sausage topped with mozzarella cheese

Margherita

23 | 24

A house made dough with a rich pomodoro sauce layered with tomato, fresh basil, Buffalo mozzarella finished with a herb olive oil

Vegetarian

22 | 23

A house made dough with a rich pomodoro sauce layered with Rocket, mushrooms, roasted pumpkin, tomato, roasted peppers, onion, artichoke hearts topped with mozzarella cheese and finished with hollandaise

Spanish

24 | 25

A house made dough with a rich Spicy pomodoro sauce layered with Chorizo sausage, onion, roasted peppers, olives, topped with mozzarella cheese finished with fresh herbs and olive oil

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SHARE BOARDS

Carnivore Board for 2

90 | 91

300g rump steak cooked to your liking, 1/2kg Chipotle wings, BBQ pork spareribs, grilled cheese kransky sausage, battered onion rings, chips, salad, gravy & chipotle mayo

Seafood Board

Smashed smoked salmon salad served in a lettuce cup with 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

Mezze Plate

30 | 31

Muhammara, hummus, Toum, kalamata olive tapenade, semi sundried tomato, charred zucchini, char grilled house made flat bread, warm marinated olives, dukkha spice, balsamic reduction

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KIDS

Chicken nuggets with chips & ketchup

includes small post mix drink and ice cream

Fish & chips

includes small post mix drink and ice cream

Steak with chips & ketchup

includes small post mix drink and ice cream

Rigatoni in a creamy bacon & mushroom sauce

includes small post mix drink and ice cream

Schnitzel & chips

includes small post mix drink and ice cream

Parmigiana & chips

includes small post mix drink and ice cream

15 | 16

SIDES

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

TOPPERS

Szechuan spiced calamari	8 9
Garlic Prawns	9 10
Mexican Chicken Strips	7 8
King Prawn U8 (3)	10 11

SAUCE

Creamy mushroom	
Pepper	
Diane	
Gravy	
Hollandaise	
Red wine jus	
	3 4

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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

Szechuan Spiced Calamari GF

18 | 19

Served with chips, salad & garlic aioli

Steak Sandwich

19 | 20

Prime Scotch fillet, bacon, caramelized onions, BBQ sauce, lettuce, tomato & cheese

200g Steak

25 | 26

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

Rigatoni

19 | 20

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

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DESSERTS

- Sticky Date Pudding** 12.50 | 13.50
House made sticky date pudding topped with house made butterscotch sauce, vanilla ice cream & strawberry
- Chocolate & Salted Caramel Mousse GF** 12.50 | 13.50
Milk chocolate mousse, salted caramel, whipped cream & chocolate wafer
- Brandy Snap Basket** 12.50 | 13.50
Crispy brandy baskets filled with trio of ice cream old English toffee, strawberry & cream candy floss, golden crumb berry compote & Chantilly cream
- Banoffee Custard GF** 17 | 18
House made banana custard set firm & served with an edible chocolate soil with house made caramel, fresh strawberries, Chantilly cream & Brule pieces of banana & mint
- Celestial Chocolate Mud Cake GF** 19 | 20
Piece of mud cake served with a smear of chocolate sauce, berry compote & Chantilly cream
- Baci** 15 | 16
Hazelnut flavoured Baci served on chocolate soil praline & edible flowers

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.*

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