



WELCOME

to our bistro



M | NM

M - Member Price

NM - Non Member Price

## ENTREE

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

<b>Garlic Bread with Fresh Garlic</b>	10.5   11.5
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	
<b>Sweet Potato Chips GF</b>	15.5   16.5
Fried till golden, served with aioli	
<b>Chips GF V VG</b>	S 8.5   9.5
Fried till golden, served with tomato sauce	
	L 14.5   15.5
<b>Chicken Wings 1/2kg GF</b>	18.5   19.5
Fried & coated in a chipotle honey BBQ or buffalo sauce with a side of ranch dressing	
<b>Oysters GF A</b>	
With lemon & chilli lime coriander syrup on the side	
<b>Natural 1/2 dozen</b>	30.50   31.50
<b>Natural 1 dozen</b>	55.5   56.5
Topped with bacon & a BBQ Worcestershire sauce	
<b>Kilpatrick 1/2 dozen</b>	31   32
<b>Kilpatrick 1 dozen</b>	56.5   57.5
<b>Nachos GF</b>	24.5   25.5
Rich spiced beef mince with red kidney beans, roasted peppers & tomatoes on corn chips with melted cheese, guacamole, sour cream & jalapenos	
<b>Vegetarian Nachos V VG GF</b>	21   22
<b>Garlic Prawns GF M</b>	27   28
Sauteed prawns with garlic & onions, finished in a white wine cream sauce served on top a bed of fluffy jasmine rice	
<b>Wedges V</b>	14.5   15.5
Fried until crispy, served with sweet chili & sour cream	
Add cheese \$2	
Add cheese & bacon \$4	
<b>Onion Rings V</b>	15.5   16.5
Fried until crispy, served with aioli	
<b>Garlic Cheese Pizza</b>	18.5   19.5
Topped with confit garlic puree, cheese & oregano	

**15% Surcharge Applies On All Public Holidays**



## SALADS

### **Burrito Bowl GF V VG M**

**22 | 23**

Charred corn, Pico de Galo, black beans, warm steamed rice, paprika & lime dressing, vegan chipotle aioli, guacamole & corn chips  
Add chicken tenderloins \$6  
Add calamari \$6

### **Soft Shell Crab Salad M**

**31 | 32**

Cajun spiced & butter milk battered soft shell crab served on a salad of mixed leaves, onion, tomato, cucumber, rice noodles & chilli dressed with Noc Cham sauce, a dipping & lemon

### **Thai Beef**

**37.5 | 38.5**

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

### **Open Lamb Souvlaki**

**35 | 36**

Grilled lamb 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

**GF without bread**

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## GRILL

**300g Striploin GF** 43.5 | 44.5

**300g Rib Fillet** 56.5 | 57.5

**300g Black Angus Rump GF** 40 | 41

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 A** 87.5 | 88.5

500g 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 in a creamy garlic sauce

**Mixed Grill GF** 44 | 45

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

**Chipotle Pork Ribs GF** 41 | 42

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 M**

**31 | 32**

Battered parrot fish served with chips, salad & tartare sauce

### **Calamari GF M**

**31 | 32**

Salt & pepper calamari served with chips, salad & aioli

### **Parmigiana**

**33 | 34**

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

### **Schnitzel**

**29 | 30**

Crumbed chicken breast schnitzel served with chips & salad

### **Fish of the Day M**

Refer to the specials board

### **Lamb Shank GF**

**29 | 30**

Slow braised lamb shank in a mirepoix & red wine & tomato sauce served on a bed of creamy mash potatoes with minted peas

### **Barramundi GF A**

**45.5 | 46.5**

Grilled barramundi served on a warm salad of mixed salad leaves, roasted beetroot, fried caper berry, red onion, fetta & roasted cherry tomato, drizzled with a house made harissa style dressing & lemon

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## BURGERS

### Wagyu Beef Burger

27 | 28

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

30.50 | 31.50

150g minute steak, caramelised onion, BBQ sauce, lettuce, tomato, beetroot & sliced tasty cheese in bread (GF on request)

Add egg \$2

Add bacon \$2

### Chicken Burger

26 | 27

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

### Vegan Burger V VG

28 | 29

Home made roasted mushroom & chick pea pattie crumbed & fried till golden, served in a vegan milk bun with lettuce, tomato, beetroot relish, vegan aioli & a side of sweet potato chips

### Pulled Pork Burger

30 | 31

House made pulled pork, cheese, pickles, pickled red onion & chipotle slaw. Served with curly fries

**ALL BURGERS ARE SERVED WITH CHIPS**

*Gluten Free Bun Available For All Burgers On Request \$3*

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## PASTA & RICE

### **Paella GF M**

**36 | 37**

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 M**

**35 | 36**

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 \$3

### **Gnocchi**

**32 | 33**

House made potato gnocchi served in a rich pomodoro sauce with sauteed broccolini, onion & roasted cherry tomato with a mint & macadamia pesto, topped with parmesan cheese

Add chicken \$5

Add prawns \$6

### **Crab Risotto GF M**

**36 | 37**

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**

**32 | 33**

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

Add chicken \$5

GF Penne upon request \$3

### **Garlic Prawns GF I**

**36 | 37**

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

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## PIZZA

### Seafood M

33 | 34

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

### Supreme

29 | 30

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

### Hawaiian

24 | 25

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

### BBQ Chicken

27 | 28

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

27 | 28

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

28 | 29

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

27.50 | 28.50

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

**GF base \$3**

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## SHARE BOARDS

### **Carnivore Board for 2**

**108 | 109**

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

### **Seafood Board M**

Moreton Bay bugs glazed with a chilli lime & coriander syrup, king prawns, Cajun battered soft shell crab, Szechuan spiced calamari, battered flathead tails, coffin bay natural oysters, chips, coleslaw & sauces

**Board for 1 \$72**

**Board for 2 \$133**

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

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

### **Trio of Dips**

**38 | 39**

Toasted Turkish bread served with butter portions, olives & semi sundried tomatoes with hummus, BBQ bacon, caramelised onion, cream cheese dip & beetroot dip

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## KIDS

**Chicken nuggets with chips & ketchup** 15 | 16  
*Includes small post mix drink & ice cream*

**Fish & chips M** 18 | 19  
*Includes small post mix drink & ice cream*

**Steak with chips & ketchup GF** 18 | 19  
*Includes small post mix drink & ice cream*

**Pappardelle in a creamy bacon & mushroom sauce** 15 | 16  
*Includes small post mix drink & ice cream*  
*GF on request \$3*

**Schnitzel & chips** 15 | 16  
*Includes small post mix drink & ice cream*

**Parmigiana & chips** 22 | 23  
*Includes small post mix drink & ice cream*

**BBQ Cheeseburger** 16 | 17  
*Includes small post mix & ice cream*

12 years & under

## SIDES

<b>Vegetables</b>	8   9
<b>Mash</b>	6   7
<b>Salad</b>	8   9

## TOPPERS

<b>Calamari M GF</b>	8   9
<b>Garlic prawns I GF</b>	9   10
<b>Chicken strips (3) GF</b>	7   8
<b>King Prawns M (3) GF</b>	10   11

## SAUCE

<b>Creamy mushroom</b>
<b>Pepper</b>
<b>Diane</b>
<b>Gravy</b>
<b>Hollandaise</b>
<b>Red wine jus</b>
<b>GF</b>
3   4

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## HALF PLATES

### **Schnitzel** 21 | 22

Hand crumbed 1/2 chicken breast schnitzel, chips, salad & sauce

### **Beer Battered Fish M** 22 | 23

Battered parrot fish, chips, salad & tartare sauce

### **Calamari GF M** 19 | 20

Served with chips, salad & garlic aioli

### **Steak Sandwich** 20 | 21

150g minute steak, caramelised onions, BBQ sauce, lettuce, tomato.

Served with chips

GF on request

### **200g Steak GF** 26 | 27

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

### **Pappardelle** 17 | 18

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

Add chicken \$5

GF penne on request \$3

### **Chicken Parmigiana** 26 | 27

Hand crumbed 1/2 chicken breast schnitzel topped with pomodoro surgo sauce, shaved ham & mozzarella. Served with chips & salad

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## DESSERTS

### **Sticky Date Pudding**

**13.5 | 14.5**

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

### **Brandy Snap Basket**

**13.5 | 14.5**

Crispy brandy baskets filled with a trio of ice cream of your choice, berry compote & Chantilly cream

### **Chocolate Brownie**

**13.5 | 14.5**

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

### **Dessert Smores Pizza**

**26 | 27**

A house made dough topped with chocolate ganache, crushed ginger snap biscuits, marshmallows & a drizzle of biscoff

### **Bailey's Creme Brulee**

**13 | 14**

Bailey's infused vanilla custard baked & chilled, topped with sugar & torched making a crisp sugar shard

## 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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