



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

Garlic Bread with Fresh Garlic

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

Sweet Potato Chips GF

15.5 | 16.5

Fried till golden, served with aioli

Chips GF V VG

S 8.5 | 9.5

Fried till golden, served with tomato sauce

L 14.5 | 15.5

Chicken Wings 1/2kg GF

18.5 | 19.5

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

Oysters GF A

With lemon & chilli lime coriander syrup on the side

Natural 1/2 dozen

30.50 | 31.50

Natural 1 dozen

55.5 | 56.5

Topped with bacon & a BBQ Worcestershire sauce

Kilpatrick 1/2 dozen

31 | 32

Kilpatrick 1 dozen

56.5 | 57.5

Nachos GF

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

Vegetarian Nachos V VG GF

21 | 22

Garlic Prawns GF M

27 | 28

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

Wedges V

14.5 | 15.5

Fried until crispy, served with sweet chili & sour cream

Add cheese \$2

Add cheese & bacon \$4

Onion Rings V

15.5 | 16.5

Fried until crispy, served with aioli

Garlic Cheese Pizza

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 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

SIDES

Vegetables

8 | 9

Mash

6 | 7

Salad

8 | 9

TOPPERS

Calamari M GF

8 | 9

Garlic prawns I GF

9 | 10

Chicken strips (3) GF

7 | 8

King Prawns M (3) GF

10 | 11

SAUCE

Creamy mushroom

Pepper

Diane

Gravy

Hollandaise

Red wine jus

GF

3 | 4

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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 burnt butter, sage & Cajun roasted pumpkin puree sauce tossed with spinach & toasted pine nuts finished with olive oil & parmesan cheese

Add chicken \$5

Add prawns \$6

GF Penne upon request

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

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HALF PLATES

Schnitzel

21 | 22

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

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, beetroot & cheese. 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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