

TERRACE BAR MENU

PACIFIC OYSTERS

NATURAL GF/DF (6) 25 (12) 37
KILPATRICK GF/DF (6) 25 (12) 37

STARTERS

CHEESY GARLIC BREAD V 10

Add Crispy Bacon 2

BOWL OF CHIPS 10

Served w/ tomato sauce & aioli V/GF/DF

TUSCAN CHICKEN SKEWERS 17

Served w/ tomato relish GF/DF

POPCORN CAULIFLOWER 15

Fried & served w/ sriracha mayo GF/VEGAN

LAMB SPARERIBS 19

Lemon, honey, balsamic & rosemary GF/DF

KARAAGE CHICKEN 17

Fried & served w/ sriracha aioli GF/DF

LOADED POTATO GEMS 22

Topped w/ smoky beef brisket & cheese

FISH TACOS 19

Served in tortilla wraps w/ slaw & sriracha mayo

SALADS

MEXICAN RICE BOWL 21

Rice pilaf, beans, capsicum, tomato salsa, lettuce, jalapenos, guacamole, sriracha mayo & corn chips GF/VEGAN

CAESAR 23

Lettuce, croutons, parmesan, bacon & hard boiled egg w/ Caesar dressing

Add Marinated Salmon GF/DFO 14

Add Lemon Pepper Calamari GF/DF 9

Add Tuscan Chicken GF/DF 8

Add Cauliflower Bites GF/VEGAN 8

BURGERS

PORK BELLY 25

Pork, apple slaw & sriracha aioli w/ chips & garlic aioli

LOADED BLACK ANGUS 27

200g patty, cheddar, onion, lettuce, tomato & pickles served w/ chips & tomato relish

DORITO CRUMBED CHICKEN 26

Coated tenderloins w/ lettuce, guacamole, tomato, jalapenos, cheddar & creamy buffalo sauce w/ chips & cheese sauce

V | Vegetarian

VOA | Vegan Option Available

10% Surcharge on Public Holidays

GF | Gluten Free

DF | Dairy Free

All meals may contain traces of Gluten & Dairy

GFO | Gluten Free Option DFO | Dairy Free Option

TERRACE BAR MENU

BAR FAVOURITES

ROAST OF THE DAY	27
CHICKEN KIEV	31
Served w/ creamy mash & vegetables	
BANGERS & MASH	27
Gourmet trio w/ mash, onion, veg & gravy	
CHICKEN SCHNITZEL	26
Served w/ chips & salad	
CHICKEN PARMIGIANA	28
Topped w/ ham, Napoli & cheese served w/ chips & salad	
BEER BATTERED FISH & CHIPS	27
Blue grenadier w/ chips, salad & tartare sauce GFO/DF	
LEMON PEPPER CALAMARI	30
Served w/ chips, salad & aioli GF/DF	

FROM THE PANS

HONEY SOY CHICKEN	28
Chicken in sticky honey soy sauce GF/DFO	
GNOCCHI ALLA SORRENTINA	28
Baked in Napolitana sauce w/ capsicum, zucchini & cheese V/NOA	
BEEF CHEEK RAGU	30
Cooked in red wine & tossed through papardelle pasts w/ spinach & parmesan /DFO	
SPAGHETTI BOLOGNAISE	25
Beef & pork in a tomato ragu w/ parmesan /DFO	

FROM THE GRILL

All steaks w/ chips, salad & choice of sauce /GF	
350g PORTERHOUSE	42
400g RIB-EYE	52
Sauces - Gravy, Mushroom, Pepper, Garlic, Red Wine Jus Surf & Turf Add 10	

LIVE
ENTERTAINMENT
FRIDAY 7PM-LATE
SATURDAY 7PM-LATE
SUNDAY 3PM-6PM

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