





DINNER MENU

ENTREE

Garlic Bread	8
Duo of Dips with Pita Bread	14
House-made Chicken Spring rolls(4)	10
Chilled Australian King Prawns(12)	30
Herb Crusted Scallops(8)	30
South Australian Oysters	
Natural	½ doz 16 1doz 32
Kilpatrick 	½ doz 18 1doz 36

MAINS







SEAFOOD *(All served with salad bar)*

Panko Crumbed Calamari served with Chips	27
Seafood Platter	70
Australian Chilled Bugs, King Prawns, Natural and Kilpatrick Oysters, Panko crumbed Calamari, battered Fish of the day, Herb Crusted Scallops, New Zealand Mussels.	
Wild Caught N.T Oven Baked Barramundi 	33
Barramundi baked in Lemon Myrtle butter served with roasted Potato & topped with Pineapple & Mango chutney	
Panko Crumbed Local Fish of the Day served with Chips	30

FROM THE GRILL *(All served with roasted rosemary potato & salad bar)*

300g Scotch Fillet Grain Fed	40
400g Porterhouse Grain Fed	38
Topped with Local Prawns in Creamy Garlic sauce	12
Topped with choice of: Gravy, Red Wine Pepper Jus, Mushroom, Creamy Garlic	2.5

SALADS

Vegetarian Salad  	19
Gourmet Lettuce, Pumpkin, Cherry Tomato, Red Onion, Turmeric pickled Cauliflower, roasted Capsicum, Cashew Nuts, Pepitas, Quinoa, Beetroot & Honey Mustard Dressing	
Smoked Tasmanian Salmon & Avocado Salad 	25
Smoked Salmon, Avocado, Radish, Lettuce, Red Onion, Capers, Cherry Tomato, Pepitas, Dill & Horseradish Dressing	
Vietnamese Noodle Salad  	24
Poached Chicken, Bean sprouts, Carrots, Cucumber, Wombok, Mint, Coriander, Peanuts & Nuoc Cham	
Warm Beef Salad 	25
Grilled Beef, roasted Capsicum, Cherry Tomato, Cucumber, Red Onion, Turmeric pickled Cauliflower, slow cooked Beetroot, Pine Nuts, Parmesan cheese & Balsamic Vinaigrette	
Additional Extras: Avocado 4 Smoked Salmon 6 Chicken 5 Beef 6	






KIDS MENU

Pasta Bolognese	12
Battered Fish & Chips	12
Chicken Nuggets & Chips	12






SCHNITZEL *(All served with chips & salad bar)*

Chicken Schnitzel	24
House-made Panko crumbed Chicken Breast	
Chicken Parmigiana	28
topped with Napolitana sauce & Mozzarella cheese	
Sauces: Gravy, Red wine Pepper Jus, Mushroom, Creamy Garlic	2.5

PAN SECTION *(All served with salad bar)*

Primavera Pasta  	24
Linguine Pasta, seasonal Vegetables sauteed in a Creamy Tomato White Wine sauce	
Gamberetto	32
Local Prawns (8) sauteed with Garlic, Chilli, house-made Prawn oil, Pesto, fresh & dehydrated Cherry Tomatoes with Linguine pasta	
Bolognaise	25
Beef in a rich Tomato sauce with Linguine pasta	
Sri Lankan Vegetable Curry  	24
Seasonal Vegetables and Tofu in an authentic Sri Lankan Coconut Curry of Turmeric, Fennel, Cinnamon, Fenugreek, Tamarind, Tomato, roasted Cashews Nuts, toasted Coconut, Papadum & steamed Jasmine Rice	
Local King Prawn Curry 	32
Local Prawns sautéed in a Sri Lankan House- made Coconut, Tomato & Turmeric Curry with roasted Cashew Nuts, toasted Coconut, Papadum & steamed Jasmine Rice	

FROM THE WOK *(All served with steamed Jasmine Rice & salad bar)*

Seasonal Vegetables with Tofu  	24
Garlic & Ginger sauce	
Chilli Prawns	32
Stir-fry with seasonal Vegetables with Chilli sauce	
Chicken Cashew Nuts 	28
Stir-fry with Oyster sauce & seasonal Vegetables	
N.T Crocodile	30
Stir-fry with seasonal Vegetables, Ginger & Chilli sauce	
Chinese Black Pepper Beef	28
Stir-fry with seasonal Vegetables, house-made Black Pepper sauce	
Special Fried Rice  	25
Chicken, BBQ Pork, Egg & Vegetables	

SIDES

Chips	9
Salad Bar	13
Steamed Vegetables	8
Steamed Jasmine Rice	3.5
Avocado	4
Sauces: Gravy, Red wine Pepper Jus, Mushroom, Creamy Garlic	2.5



DESSERT

All our Cakes are house-made and change regularly please refer to the Specials Board in the Bistro for today's desserts.

House-made Cakes \$12

Served with, Berry compote, fresh Fruit and Chantilly Cream

Kids Ice-cream \$4.00

Vanilla ice-cream with choice of Chocolate, Strawberry or Caramel Topping