



## DINNER MENU

### SEAFOOD *(All served with Salad Bar)*

Chilled Australian King Prawns	1 dozen	30
Herb Crusted Hervey Bay Scallops	1/2 dozen 17	1 dozen 34
South Australian Oysters		
Natural	1/2 dozen 15	1 dozen 30
Kilpatrick GF	1/2 dozen 17	1 dozen 34
Seafood Platter		60
Chilled Bugs, Spencer Gulf King Prawns, Natural & Kilpatrick South Australian Oysters, Smoked Tasmanian Salmon, Green Tea smoked Boston Bay Mussels, House-made Panko crumbed Australian Calamari Rings, Battered local Fish of the day & Herb crusted Hervey Bay Scallops		
Oven Baked Wild Caught N.T Barramundi GF		33
Barramundi baked in lemon myrtle garlic butter served with roasted potato & topped with pineapple & mango chutney		
Battered local Fish of the day		30
Served with chips		
Crumbed Calamari		27
House-made panko crumbed Australian Calamari Rings served with chips		

### FROM THE GRILL GF *(All served with roasted Rosemary Potato & Salad Bar)*

300g Scotch Fillet Grain Fed	38
400g Porterhouse Grain Fed	36

#### Additional extras

Topped with local Prawns in creamy garlic sauce GF	10
Topped with a choice of: Gravy, Red wine Pepper Jus, Mushroom, Creamy Garlic GF	2.5

### SALAD

Warm Beef Salad GF	25
Grilled Beef, gourmet lettuce, roasted capsicum, cherry tomato, red onion, turmeric pickled cauliflower, slow cooked beetroot, toasted pine nuts, parmesan cheese with balsamic vinaigrette	
Smoked Tasmanian Salmon & Avocado Salad GF	24
Smoked Salmon, avocado, gourmet lettuce, red onion, cucumber, capers, cherry tomato, pepitas with a dill & horseradish cream	
Chicken & Soba Noodle Salad VO	24
Grilled Chicken tenderloin, soba noodles, cucumber, tomato, red onion, capsicum, carrot, bean sprouts in a coriander sesame seed, ginger & soya vinaigrette	
Vegetarian Salad GF VEO	19
Gourmet lettuce, cherry tomato, red onion, turmeric pickled cauliflower, roasted capsicum, grilled eggplant, cashew nuts, pepitas, quinoa & slow cooked beetroot in a tahini, honey vinaigrette	
Additional Extras: Avocado 3.5   Smoked Salmon 5   Chicken 5   Beef 6	

### SCHNITZEL *(All served with Chips and Salad Bar)*

Chicken Schnitzel	23
House-made panko crumbed chicken breast	
Chicken Parmigiana	27
House-made panko crumbed chicken breast topped with napolitana sauce & mozzarella cheese	
Chicken Avocado Parmigiana	30.5
House-made panko crumbed chicken breast topped with napolitana sauce, avocado & mozzarella cheese	



## DINNER MENU

### PAN SECTION *(All served with Salad Bar)*

<b>Al Funghi Ragout</b> <span style="color: red;">V</span>	24
Assorted Mushrooms in a creamy garlic, parsley & white wine sauce with Linguine	
<b>Bolognaise</b>	25
Beef & Pork in a rich tomato sauce with Linguine	
<b>Gambretto</b>	32
Local Prawns sauteed with garlic, chilli, house made prawn oil, parsley, fresh & dehydrated cherry tomatoes with Linguine	
<b>Sri Lankan Vegetable Curry</b> <span style="color: red;">GF</span> <span style="color: red;">VE</span>	24
Seasonal Vegetables and Tofu in an authentic Sri Lankan coconut curry of turmeric, fennel, cinnamon, fenugreek, tamarind, tomato, roasted cashew nuts, toasted coconut, fresh coriander & steamed jasmine rice	
<b>Thai Chicken Curry</b> <span style="color: red;">GF</span>	28
House-made rich kaffir lime, lemongrass coconut curry sauce with fresh basil, seasonal vegetables & steamed jasmine rice	
<b>Local King Prawn Curry</b> <span style="color: red;">GF</span>	32
Sri Lankan House-made coconut, tomato & turmeric curry with seasonal vegetables, roasted cashew nuts, toasted coconut, fresh coriander & steamed jasmine rice	

### FROM THE WOK *(All served with steamed Jasmine rice & Salad Bar)*

<b>Seasonal Vegetables with Tofu</b> <span style="color: red;">V</span> <span style="color: red;">VEO</span>	24
In a garlic & ginger sauce	
<b>Wild caught N.T Barramundi</b>	33
Stir-fry with seasonal vegetables in garlic & basil	
<b>N.T Crocodile</b>	30
Stir-fry with seasonal vegetables in a ginger & chilli	
<b>Mongolian Beef</b>	28
With leek, onion, capsicum & carrot in a house-made Mongolian sauce	
<b>Chicken Fried Rice</b>	25
With egg, shallots, onion, carrot, bean sprouts & cabbage	

### KIDS MENU

Pasta Bolognaise	12
Battered Local Fish & Chips	12
Chicken Nuggets & Chips	12

### SIDES

Garlic Bread	8
Duo of House-made Dips with Pita Bread	14
House-made Chicken Spring rolls (4)	10
Chips	8
Salad Bar	13
Steamed Vegetables	8
Steamed Jasmine Rice	3.5
Avocado	3.5
Local Prawns in a creamy garlic sauce <span style="color: red;">GF</span>	10
<b>Sauces</b> <span style="color: red;">GF</span> : Gravy, Red wine Pepper Jus, Mushroom, Creamy Garlic	2.5