

Small Plates			
Garlic Bread			\$6.90
Add cheese +\$3.00			
Pita, Dips & Vegetable Crudités			\$12.50
Roast capsicum, French onion, spinach & sweet chili			
Oysters (GF)			
Natural x 4	\$18.00	Add an oyster	\$5.30
Kilpatrick x 4	\$19.00	Add an oyster	\$5.80
Arancini (3) (V)			\$14.50
Cauliflower & parmesan cheese with a warm napolitana sauce			
Onion Rings (V)			\$11.90
With chipotle & lime aioli			
Bowl of Chips (V)			\$8.00
With aioli			
Seasoned Wedges (V)			\$9.50
With sour cream & sweet chilli			

Salads			
Caesar Salad (GFA)			\$23.00
Cos lettuce, bacon bits, parmesan cheese, croutons, anchovies, poached egg & Caesar dressing			
Greek Quinoa Salad (V) (GF)			\$18.50
Lettuce, cucumber, kale, red capsicum, olives, red onion, slivered almonds, tomato tossed through tri colour quinoa finished with a Greek dressing & Feta cheese			
Warm Roast Vegetable Salad (GF, V)			\$19.50
Roasted potato, parsnips, pumpkin, red onion, basil, parsley & coriander mixed through mesclun salad mix finished with a balsamic vinaigrette dressing			
Add Chicken \$6.00, Add Prawn \$6.50, Add Salt & Pepper Squid \$6.00			

Burgers, Sandwiches & Wraps			
Para Hills Club Sandwich			\$21.00
3 tier sandwich, grilled chicken, bacon, egg, lettuce, tomato, cheese, aioli & chips			
Steak Sandwich			\$26.00
Steak, bacon, egg, red onion jam, lettuce, tomato, cheese, tomato sauce & chips			
Para Hills Beef Burger +\$3.00 (GF)			\$23.50
Beef patty, bacon, egg, red onion jam, lettuce, tomato, cheese, beetroot & chips			
Alabama BBQ Chicken Burger +\$3.00 (GF)			\$21.50
Marinated chicken grilled with coleslaw and white BBQ sauce			
Cheeseburger			\$19.90
Beef patty, cheese, onion, pickle, tomato sauce, American mustard & chips			
Chicken BLT Wrap			\$20.50
Grilled chicken, bacon lettuce, tomato, aioli, served with a side of chips			
Chef's suggestion, add avocado \$2.00			
Wagyu Beef Sub			\$23.50
Thinly fried sliced beef, onion, capsicum, Chimichurri sauce, melted provolone cheese & jalapenos, served with a side of onion rings			

Shared Plates			
Korean Fried Chicken (Serves 2-3)			\$20.90
Crispy fried chicken with a gochujang sauce			
Kogi Tacos			\$21.00
Deconstructed Korean style tacos with marinated beef, chicken & fish, tortillas with a kimchi & ginger slaw & sriracha crème			
Antipasto Platter (Serves 3-4 people)			\$35.00
Selection of cured meats, roast capsicum, balsamic mushrooms, olives, semi sundried tomatoes, selection of cheeses, dips, pita bread & Lavosh crackers			
Seafood Platter (Serves 3-4 people)			\$69.90
King prawns, natural & Kilpatrick oysters, pan-fried black mussels in a garlic butter sauce, char-grilled marinated octopus, salt & pepper squid, beer-battered fish goujons, aioli, lemon, served with a side of chips			
Meat Platter (Serves 3-4 people)			\$59.90
Greek lamb rump, crispy pork belly, Argentinian grilled chicken, chevapchichi, grilled chorizo & haloumi, roasted capsicum, chargrilled corn, criolla salsa, Chef's BBQ sauce, rosemary, served with a side of sea salt wedges			

Chefs Selection			
Baked Chicken Supreme (GF)			\$29.50
Filled with ham, brie and sundried tomato resting on a spring onion mash potato finished with a hollandaise sauce			
Braised Lamb Shank (GF)			\$28.90
In a rich tomato beef stock with root vegetables resting on a potato mash			
Choo Chee Salmon Curry			\$31.90
Mild Thai red coconut curry with baby corn, coriander, broccolini, served with a side of steamed rice			
Butter Chicken (GFA)			\$24.50
Jasmine rice, Naan bread & mint yoghurt			
Prawn & Chicken Laksa (GF)			\$26.90
Mild coconut broth, seasonal vegetables, rice noodles finished with a lime cheek and fresh coriander			
Hand Made Spinach & Ricotta Ravioli (V) +\$3.00 (GF)			\$23.50
Folded through mushroom, basil and pumpkin, with a rose sauce			
House Made Pappardelle with Beef Ragù +\$3.00 (GF)			\$23.50
Slow braised beef in a rich red wine, tomato and vegetable sauce			

From the Grill		All meals come with a choice of chips, mash potato or roast potato & salad or vegetables	
Chargrilled Rump 300gm (GF)			\$40.90
Chargrilled Porterhouse 250gm (GF)			\$42.90
Mixed Grill			\$39.00
Rump steak, lamb chop, southern fried tenderloins, pork sausage, bacon, grilled tomato, fried egg and served with a side of onion rings			
Classics			
Pie Floater			\$19.90
Steak & bacon pie, resting in a pea soup			
Fish & Chips			\$20.00 / \$25.00
Battered, crumbed, or grilled (GF), Served with chips, salad or vegetables, lemon & tartare			
Salt & Pepper Squid			\$23.00 / \$28.00
Chips, salad or vegetables, lemon & aioli			
Garlic Prawns (GF)			\$23.75 / \$29.00
Sautéed prawns with garlic, white wine and cream sauce with Jasmine rice			
Chicken or Beef Schnitzel			\$23.50 / \$28.90
Chips, salad or vegetables, choice of a sauce			
Stir Fry (VE, GFA)			\$16.50 / \$23.50
Sautéed seasonal vegetables, Hokkien noodles tossed through chefs' Asian sauce			
Add Chicken \$6.00, Add Prawn \$6.50, Add Salt & Pepper Squid \$6.00			

Sauces & Toppings			
Gravy (GF)			\$4.00
Plain, mushroom, pepper, diane, hollandaise & garlic cream sauce			
Parmigiana (Ham, Napolitana Sauce & Cheese)			\$4.00
Avocado, Bacon & Cheese			\$4.50
Hawaiian (Ham, Pineapple & Cheese)			
Garlic Prawns (GF)			\$9.00

Sides			
			\$4.00
Garden Salad (VE, GF)			\$4.00
Greek Salad (V, GF)			\$4.00
Vegetables (VE, GF)			\$4.00

Kids Menu			
10 & under, includes a pop top or soft drink			
Chicken Nuggets			\$14.00
Chicken Schnitzel			\$14.00
Fish & Chips			\$14.00
Battered, crumbed, or grilled (GF)			
All meals above come with a choice of chips, mash potato or roast potato & salad or vegetables			
Ham & Cheese Pizza			\$14.00
Penne Bolognese			\$14.00
Hot Dog & Chips			\$14.00
With tomato sauce			
Kids Dixie Cups			\$4.00
Choice of 1 topping & sprinkles			

Dessert			
Apple & Berry Crumble			\$10.00
With ice cream			
Sticky Date Pudding			\$12.90
Butterscotch sauce & ice cream			
Loaded Ice Cream Sundae			\$10.00
Chocolate brownie, marshmallows, nuts & chocolate wafer			
Choice of 1 topping: chocolate, strawberry, caramel or lime			
Warm Chocolate & Coconut Cake			\$10.00
With warm chocolate sauce, toasted coconut & ice cream			

(V) Vegetarian (VE) Vegan (G/F) Gluten Free (D/F) Dairy Free (GFA) Gluten-free available			
Food Allergies: Many of our items can be prepared gluten-free. Please note allergens are present in the kitchen, and although we have processes in place to minimise cross-contamination, we can't guarantee it will never occur. Please alert our staff to your individual needs.			