

Small Plates

<b>Garlic Bread</b>			<b>\$6.90</b>
Add cheese +\$3.00			
<b>Pita, Dips &amp; Vegetable Crudités</b>			<b>\$11.50</b>
Combination of pumpkin, beetroot & maple bacon dips			
<b>Oysters (GF)</b>			
Natural x 4	<b>\$17.00</b>	Add an oyster	<b>\$5.00</b>
Kilpatrick x 4	<b>\$18.00</b>	Add an oyster	<b>\$5.50</b>
<b>Arancini (V)</b>			<b>\$14.50</b>
Semi sundried tomato & spinach with a warm napolitana sauce			
<b>Onion Rings (V)</b>			<b>\$11.50</b>
Chipotle & lime aioli			
<b>Bowl of Chips (V)</b>			<b>\$8.00</b>
With aioli			
<b>Seasoned Wedges (V)</b>			<b>\$9.00</b>
Sour cream & sweet chilli			

Salads

<b>Caesar Salad (GFA)</b>	<b>\$22.50</b>
Cos lettuce, bacon bits, parmesan cheese, croutons, anchovies, poached egg & Caesar dressing	
<b>Apple Salad with a Maple Vinaigrette (GF)</b>	<b>\$23.00</b>
Red & green apple slices tossed through fresh baby spinach, dried cranberries, pecan nuts, bacon & maple vinaigrette finished with fetta	
<b>Warm Roast Vegetable Salad (GF, V)</b>	<b>\$21.90</b>
Roasted carrots, parsnips, beetroot & radish tossed through mesclin salad mix toasted cashew with halloumi croutons & yoghurt spiced dressing	
<b>Add Chicken \$6.00, Add Prawn \$6.50, Add Salt &amp; Pepper Squid \$6.00</b>	

Burgers, Sandwiches & Wraps

<b>Para Hills Club Sandwich</b>	<b>\$20.50</b>
3 tier sandwich, grilled chicken, bacon, egg, lettuce, tomato, cheese, aioli & chips	
<b>Steak Sandwich</b>	<b>\$25.50</b>
Steak, bacon, egg, red onion jam, lettuce, tomato, cheese, tomato sauce & chips	
<b>Para Hills Beef Burger +\$3.00 (GF)</b>	<b>\$23.00</b>
Beef patty, bacon, egg, red onion jam, lettuce, tomato, cheese, beetroot & chips	
<b>Hawaiian Grilled Chicken Burger +\$3.00 (GF)</b>	<b>\$21.50</b>
Chicken, bacon, lettuce, tomato, cheese, pineapple & maple aioli with a side of chips	
<b>Cheeseburger</b>	<b>\$19.00</b>
Beef patty, cheese, onion, pickle, tomato sauce, American mustard & chips	
<b>Salt &amp; Pepper Chicken Wrap</b>	<b>\$20.00</b>
Fried chicken, lettuce, tomato, red onion, avocado, cheese & aioli with a side of chips	
<b>Wagyu Beef Sub</b>	<b>\$22.50</b>
Thinly sliced beef, onion, capsicum, jalapenos, thick cheesy sauce served with a side of onion rings & Chimichurri sauce	

Shared Plates

<b>Korean Fried Chicken (Serves 2-3)</b>	<b>\$19.50</b>
Crispy fried chicken with a gochujang sauce	
<b>Kogi Tacos</b>	<b>\$20.00</b>
Deconstructed Korean style tacos with marinated beef, chicken & fish, tortillas with a kimchi & ginger slaw & sriracha crème	
<b>Antipasto Platter (Serves 3-4 people)</b>	<b>\$32.50</b>
Selection of cured meats, roast capsicum, balsamic mushrooms, olives, semi sundried tomato, selection of cheeses, dips, pita bread, Lavosh crackers	
<b>Seafood Platter (Serves 3-4 people)</b>	<b>\$69.90</b>
King prawns, natural & Kilpatrick oysters, panfried black mussels in a garlic butter sauce, chargrilled marinated octopus, salt & pepper squid, beer battered fish goujons, aioli, lemon with a side of chips	
<b>Meat Platter (Serves 3-4 people)</b>	<b>\$59.90</b>
Greek lamb rump, crispy pork belly, Argentinian grilled chicken, chevapchichi, grilled chorizo & haloumi, roasted capsicum, chargrilled corn, criolla salsa, chefs BBQ sauce & rosemary and sea salt wedges	

Chefs Selection

<b>Baked Chicken Supreme (GF)</b>	<b>\$28.50</b>
Chicken breast wrapped in bacon resting on sweet potato puree finished with a garlic & avocado cream sauce	
<b>Chargrilled Pork Tenderloin (GF)</b>	<b>\$27.50</b>
Resting on a pumpkin puree, chargrilled asparagus finished with a creamy mustard seed & tarragon sauce	
<b>Herb Crusted Barramundi</b>	<b>\$29.00</b>
With celeriac puree, steamed broccolini & brown butter sauce	
<b>Butter Chicken (GFA)</b>	<b>\$23.50</b>
Jasmine rice, Naan bread & mint yoghurt	
<b>Linguine Seafood Marinara</b>	<b>\$26.90</b>
Fresh linguine & seafood tossed through a rich tomato-based sauce (chilli optional)	
<b>Hand Made Pumpkin &amp; Sage Gnocchi (V)</b>	<b>\$21.50</b>
Tossed through clarified butter, spinach & pine nuts, finished with fried sage leaves & shaved parmesan cheese	

From the Grill

<b>All steaks served with chips, salad or vegetables &amp; choice of a sauce</b>	
<b>Chargrilled Beef Fillet 200gm (GF)</b>	<b>\$36.00</b>
<b>Chargrilled Porterhouse 250gm (GF)</b>	<b>\$39.50</b>
<b>Mixed Grill</b>	<b>\$37.00</b>
Rump steak, lamb chop, southern fried tenderloins, pork sausage, bacon, grilled tomato, fried egg & onion rings	
<b>Fish &amp; Chips</b>	<b>\$19.00 / \$24.00</b>
Battered, crumbed, or grilled (GF), Served with chips, salad or vegetables, lemon & tartare	
<b>Salt &amp; Pepper Squid</b>	<b>\$22.50 / \$27.50</b>
Chips, salad or vegetables, lemon & aioli	
<b>Garlic Prawns (GF)</b>	<b>\$23.50 / \$28.50</b>
Sautéed prawns with garlic, white wine and cream sauce with Jasmine rice	
<b>Chicken or Beef Schnitzel</b>	<b>\$22.50 / \$26.90</b>
Chips, salad or vegetables, choice of a sauce	
<b>Stir Fry (VE, GFA)</b>	<b>\$16.00 / \$22.90</b>
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

<b>Gravy (GF)</b>	<b>\$4.00</b>
Plain, mushroom, pepper, diane, hollandaise & garlic cream sauce	
<b>Parmigiana (Ham, Napolitana Sauce &amp; Cheese)</b>	
<b>Avocado, Bacon &amp; Cheese</b>	<b>\$4.50</b>
<b>Hawaiian (Ham, Pineapple &amp; Cheese)</b>	
<b>Garlic Prawns (GF)</b>	<b>\$9.00</b>

Sides

<b>Garden Salad (VE, GF)</b>	<b>\$4.00</b>
<b>Greek Salad (V, GF)</b>	<b>\$4.00</b>
<b>Vegetables (VE, GF)</b>	<b>\$4.00</b>

Kids Menu

<b>Includes a Pop Top or soft drink</b>	
<b>Chicken Nuggets</b>	<b>\$13.50</b>
<b>Chicken Schnitzel</b>	<b>\$13.50</b>
<b>Fish &amp; Chips</b>	<b>\$13.50</b>
Battered, crumbed, or grilled (GF)	
<b>All meals above come with a choice of chips, mash potato or roast potato &amp; salad or vegetables</b>	
<b>Ham &amp; Cheese Pizza</b>	<b>\$13.50</b>
<b>Penne Bolognese</b>	<b>\$13.50</b>
<b>Hot Dog &amp; Chips</b>	<b>\$13.50</b>
With tomato sauce	
<b>Kids Dixie Cups</b>	<b>\$4.00</b>
Choice of 1 topping & sprinkles	

Dessert

<b>Apple &amp; Apricot Crumble</b>	<b>\$10.00</b>
With ice cream	
<b>Sticky Date Pudding</b>	<b>\$12.90</b>
Butterscotch sauce & ice cream	
<b>Loaded Ice Cream Sundae</b>	<b>\$10.00</b>
Chocolate brownie, marshmallows, nuts & chocolate wafer	
Choice of 1 topping: chocolate, strawberry, caramel or lime	
<b>House Made Toffee Apple Pie</b>	<b>\$10.00</b>
Custard & ice cream	

(V) Vegetarian (VE) Vegan  
(G/F) Gluten Free (D/F) Dairy Free (GFA) Gluten free available  
**Food Allergies:** Please be aware that all care is taken when catering for specific requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, soy, fungi & dairy products. Customers request will be catered for to the best of our ability, but decision to consume a meal is the responsibility of the diner.