



STARTERS

GARLIC BREAD _____ 11.00

Four slices - Ciabatta roll topped with garlic butter.

CHEESE BREAD _____ 14.00

Four slices - Ciabatta roll topped with garlic butter and melted chesse.

Add Bacon + 3.00

BRUSCHETTA _____ 15.50

Three slices - Fresh tangy salsa of tomatoes, onions, basil, parmesan cheese drizzled with olive oil and balsamic.

COB LOAF _____ 19.50

Freshly baked. Filled with cream cheese, bacon, leek and corn.

BULL & BARLEY WINGS _____ 19.00

Served with your choice of one dipping sauce:

Honey Soy

Gochujang Korean barbeque (spicy)

COFFIN BAY OYSTERS _____

NATURAL

Served with Mini Tabasco, vinegarette and a wedge of lemon.

Half Dozen 29.00
Dozen 42.00

KILPATRICK

Served hot with bacon, our signature Kilpatrick sauce and Mini Tabasco for extra spice.

Half Dozen 32.00
Dozen 45.00

GARLIC PRAWNS (GF) _____ 19.50

Fresh King prawns served in a creamy garlic sauce on a bed of Jasmine rice.

HONEY GINGER PRAWNS _____ 19.50

Lightly battered honey glazed prawns served on a bed of Jasmine rice.

SALT & PEPPER SQUID _____ 19.50

Fresh tender squid served with lemon and aioli.

PIZZA

MEAT LOVERS _____ 28.00

Napolitana sauce, chicken, kabana, pepperoni, Toni's Smokehouse local ham, bacon, onion and cheese.

SUPREME _____ 28.00

Napolitana sauce, kabana, pepperoni, roast capsicum, mushroom, pineapple, Toni's Smokehouse local ham and cheese.

BARBEQUE CHICKEN _____ 27.00

Barbecue sauce, roasted chicken, diced bacon, capsicum, onion and cheese.

HAWAIIAN _____ 25.00

Napolitana sauce, Toni's Smokehouse local ham, pineapple and cheese.

VEGETARIAN _____ 26.00

Napolitana sauce, roast pumpkin, onion, semi-dried tomato, roast capsicum, mushroom, pineapple, feta and cheese.

GLUTEN FREE PIZZA BASES AVAILABLE

\$2.00 Surcharge



LUNCH SPECIALS

AVAILABLE LUNCH ONLY

ALL BURGERS SERVED WITH
CHIPS

GLUTEN FREE BUNS
AVAILABLE

ANGUS BEEF BURGER ————— 26.00

Bacon, tomato, relish, pickles, tasty cheese and cos lettuce in a fresh sesame burger bun.

SOUTHERN STYLE CHICKEN BURGER ————— 27.00

Crispy chicken fillet, jalapeno peppers, bacon, cos lettuce, coleslaw, tasty cheese, pineapple and aioli in a fresh sesame burger bun.

BARRA BURGER ————— 27.00

Freshly crumbed barramundi fillet, cos lettuce, tasty cheese, jalapeno peppers and tartare on a fresh sesame burger bun.

200G RUMP STEAK (GF) ————— 23.00

Served with chips, salad and your choice of sauce:

Mushroom, dienne, pepper, gravy (GF option) or creamy garlic sauce (GF).



FROM THE GRILL

ALL HAND SELECTED 150 DAY
GRAIN FED

SERVED WITH YOUR CHOICE OF TWO SIDES

Chips, salad, vegetables or creamy
mash.

With your choice of mushroom,
dianne, pepper, gravy (GF option)
or creamy garlic sauce (GF).

300G RUMP STEAK (GF) — 35.00

350G TBONE STEAK (GF) — 45.50

400G RIB FILLET (GF) — 53.00

**250G ANGUS EYE
FILLET (GF)** — 55.00

**STEAK TOPPER — 15.00
SURF & TURF (GF)**

Prawns, scallops and creamy garlic
sauce.

FRESH SALADS

**TRADITIONAL CAESAR — 25.00
SALAD**

Cos lettuce, bacon, garlic croutons,
poached egg, shaved parmesan.

w/ Chicken + 6.50
w/ Prawns and Calamari + 13.00

THAI BEEF SALAD — 32.50

Mesclun lettuce, cherry tomatoes,
cucumber, red onion, sprouts, pine
nuts, fresh mint and coriander and
diced mango tossed with marinated
beef strips.

**HALLOUMI SALAD — 32.50
(GF)**

Fresh grilled halloumi, roast capsicum,
cherry tomatoes, mesclun lettuce, roast
pumpkin, Spanish onion, pine nuts and
olives combined with a lemon dressing.

OCEAN CATCH

**CRUMBED HOKI OR
BATTERED FLATHEAD — 27.00**

Served with chips, salad, lemon and
tartare sauce.

**SALT AND PEPPER — 31.50
SQUID**

Fresh tender squid lightly dusted with
our house made salt and pepper mix,
served with chips, salad, lemon and
aioli.

SERVED WITH YOUR CHOICE OF TWO SIDES

Chips, salad, vegetables or
creamy mash.

**CREAMY GARLIC
PRAWNS (GF) — 33.00**

Fresh King prawns served in a creamy
garlic sauce on a bed of Jasmine rice.

SEAFOOD BASKET — 31.50

Crumbed prawn cutlets, tempura fish
fillet, calamari rings, crumbed scallops
and tempura crumbed crab meat
served with lemon and tartare sauce.

**CRISPY SKINNED — 35.00
SALMON**

Tasmanian salmon fillet served with dill
mustard sauce.

**CRISPY SKIN HUMPTY — 35.90
DOO BARRA (GF)**

Fresh crispy skin barramundi fillet
lightly seasoned and grilled served with
lemon and tartare sauce.

**BARRA KARUMBA — 47.00
(GF)**

Grilled barramundi topped with
prawns, scallops, avocado with
hollandaise & creamy garlic sauce.

MAINS

STEAK SANDWICH ————— 27.00

Succulent MSA rib fillet, bacon, caramelised onion, tomato, tasty cheese, beetroot and cos lettuce on a freshly toasted Turkish roll.
Served with a side of chips.

HOME-STYLE ————— 25.90 VEGETABLE LASAGNE

Served with a side salad and chips.

FETTUCCINI ————— 26.00 CARBONARA

Bacon, sautéed mushroom, roasted garlic in a creamy parmesan sauce.

w/ Chicken + 6.50
w/ Prawns + 10.50

THAI YELLOW ————— 29.00 CURRY

House made Thai Yellow curry with your choice of grilled chicken or fish. Served with steamed rice, crispy onion, fresh eschollots and a side salad.

PUMPKIN & FETA ————— 26.00 FETTUCINI

Pumpkin, feta, roasted pine nuts and spinach served in a creamy parmesan cheese sauce.

350G PORK CUTLET ————— 31.00

Succulent pork cutlet and apple sauce, served on a bed of creamy mash with a choice of either salad or vegetables.

CRUMBED LAMB CUTLETS ————— 42.00

Lamb cutlets dusted with a herb crumb served with mint jelly. With a choice of two sides; chips, salad, mash or vegetables.

BANGERS AND MASH ————— 23.50

Thick pork sausages with crispy bacon and onion gravy, on a bed of creamy mash.

PAN ROAST ————— 36.00 CHICKEN (GF)

Roasted succulent chicken breast topped with avocado and creamy garlic sauce. Served with your choice of two sides, chips, salad, mash or vegetables.

CHICKEN SCHNITZEL ————— 27.00

Freshly crumbed chicken breast. Served with your choice of two sides, chips, salad, mash or vegetables.

CHICKEN PARMY ————— 31.50

Crumbed chicken breast topped with Napoli sauce, tasty cheese and Toni's Smokehouse local ham. Served with a choice of two sides; chips, salad, mash or vegetables.

BULL AND BARLEY ————— 46.00 SCHNITZEL

Chicken schnitzel with topping of prawns, scallops, avocado, hollandaise and creamy garlic sauce. Served with your choice of two sides, chips, salad, mash or vegetables.

CHICKEN KIEV ————— 31.50

Lightly crumbed chicken breast with a garlic butter filling. Served with a choice of two sides: Chips, salad, mash or vegetables.

HOUSEMADE SAUCES

Mushroom Sauce ————— 3.50

Dianne Sauce ————— 3.50

Pepper Sauce ————— 3.50

Creamy Garlic Sauce (GF) ————— 3.50

Gravy ————— 3.50
(GF option available)





KIDS MEALS

14 YEARS AND UNDER

CHICKEN NUGGETS & CHIPS 11.50

With tomato sauce.

BATTERED FISH & CHIPS 11.50

With tomato sauce.

CHEESEBURGER & CHIPS 14.00

With tomato sauce.

SPAGHETTI BOLOGNESE 14.00

Spaghetti with a rich tomato and ground beef sauce, topped with parmesan cheese.

DESSERTS

ALL DESSERTS SERVED WITH ICE CREAM AND WHIPPED CREAM

CELESTIAL MUD CAKE (GF) 13.50

CHEESECAKE 13.50

Blueberry Cheesecake

Lemon Cheesecake (GF)

HOMEMADE STICKY DATE PUDDING 16.00

Served with butterscotch schnapps sauce.

VANILLA ICE CREAM 7.50

Two scoops served with either chocolate, strawberry or caramel topping and sprinkles.





WEEK DAY SPECIALS

TUESDAY - \$27.50

350G TBONE STEAK (GF)

Served with your choice of two sides:
Chips, salad, vegetables or creamy
mash.

Served with a house made side
sauce of your choice: mushroom,
dianne, pepper, gravy or creamy
garlic sauce

WEDNESDAY - \$25.00

PORK SPARE RIBS

Served with a side of house made
BBQ sauce and your choice of two
sides: Chips, salad, vegetables or
creamy mash.

THURSDAY - \$25.00

PARMY

Served with your choice of two sides:
Chips, salad, vegetables or creamy mash.

- TRADITIONAL** - Napolitana sauce & Mozzarella cheese,
HAWAIIAN - Napolitana sauce, Mozzarella cheese, pineapple &
Toni's Smokehouse local ham
MEXICAN - Napolitana Sauce, corn chips, avocado, cheese, sour
cream
ITALIAN - Napolitana sauce, bacon, salami, Mozzarella cheese
AUSSIE - Avocado, bacon & sweet chilli sauce
CAMBOOYA - Brie cheese, bacon & tomato relish

SUNDAY - \$24.50

ROAST PORK LUNCH ONLY

Roast Pork with crackle, served with roast
potato,
roast pumpkin and steamed vegetables
topped with gravy and a side of apple sauce.



SENIORS SET MENU

AVAILABLE FOR SENIORS* MONDAY TO FRIDAY - LUNCH ONLY
EXCLUDING PUBLIC HOLIDAYS

\$27.00 PER PERSON

MAINS

CHOOSE ONE

GRILLED BARRAMUNDI (GF)

With your choice of salad and chips or vegetables and chips.

BATTERED FLATHEAD

Battered flathead served with lemon
and tartare sauce.

CHICKEN SCHNITZEL

With your choice of salad and chips or vegetables and chips.

SPAGHETTI BOLOGNESE

Spaghetti with a rich tomato and
ground beef sauce, topped with
parmesan chesse.

DESSERTS

CHOOSE ONE

ALL DESSERTS SERVED WITH ICE CREAM AND WHIPPED CREAM

CHEESECAKE

Blueberry Cheesecake
Lemon Cheesecake (GF)

HOMEMADE STICKY DATE PUDDING

Served with Butterscotch Schnapps sauce.

DRINKS

CHOOSE ONE

**TEA, COFFEE OR
POST MIX SOFTDRINK**

*SENIORS CARD TO BE SHOWN





WINE LIST

AVAILABLE BY THE GLASS

SPARKLING SELECTION

	125ml	BOTTLE
Azahara Sparkling Brut NV	8.00	30.00
Victoria		
Motley Cru Prosecco	8.00	35.00
King Valley, Victoria		

WHITE SELECTION

	150ml	BOTTLE
Frogmore Creek Reisling	9.00	45.00
Tasmania		
Tai Tira Sauvignon Blanc	9.00	35.00
Marlborough, New Zealand		
Hesketh 'Lost Weekend' Chardonnay	8.50	30.00
Limestone Coast, South Australia		
Rockbare 'Click 99' Pinot Gris	9.00	35.00
South Australia		
Kismet Moscato (Sweet)	8.50	28.00
Victoria		

ROSÉ SELECTION

Alkoomi Grazing Rose	9.00	35.00
Frankland River, Western Australia		

RED SELECTION

First Creek Harvest Shiraz	8.00	28.00
Hunter Valley, New South Wales		
Mojo Shiraz	9.00	35.00
Barossa Valley, South Australia		
Amelia Park Trellis Cabernet Merlot	9.00	35.00
Margaret River, Western Australia		
Cloud Street Pinot Noir	9.00	35.00
Central Victoria		
Two Hands Gnarly Dudes	13.00	40.00
Barossa Valley, South Australia		

RESERVE WINE LIST

AVAILABLE BY THE BOTTLE

SPARKLING & CHAMPAGNE SELECTION

BOTTLE

42 Degrees South Sparkling Cuvee NV ————— 75.00

Tasmania

Veuve Ambal Cremant de Bourgogne NV ————— 90.00

Burgundy, France

Champagne Louis Roederer Collection NV ————— 160.00

Champagne, France

WHITE SELECTION

Dog Point Vineyard ————— 65.00 Mountadam High Eden ————— 80.00
Sauvignon Blanc (Organic) Chardonnay

Marlborough, New Zealand

Eden Valley, South Australia

Cullen Mangan ————— 50.00 Dal Zotto ————— 45.00
Vineyard SBS (Organic) Pinot Grigio (Organic)

Margaret River, Western Australia

King Valley, Victoria

Snake & Herring Tough ————— 55.00
Love Chardonnay

Margaret River, Western Australia

RED SELECTION

Aquilani ————— 45.00 Silver Palm Cabernet ————— 75.00
Sangiovese (Organic) Sauvignon

Puglia, Italy

Napa Valley, California

Two Hands Angels ————— 55.00 Red Claw by Yabby ————— 70.00
Share Shiraz Lake Pinot Noir

McLaren Vale, South Australia

Mornington Peninsula, Victoria

Hesketh Regional ————— 48.00 Nanny Goat ————— 85.00
Cabernet Sauvignon Vineyard Pinot Noir

Coonawarra, South Australia

Central Otago, New Zealand

Yangarra Estate ————— 80.00 Audrey Wilkinson ————— 45.00
Vineyard GSM (Organic) Merlot

McLaren Vale, South Australia

Orange, New South Wales

Henschke Keyneton Euphonium Shiraz Blend ————— 110.00

Barossa Valley, South Australia



PLATTERS

PRE - ORDER
FUNCTIONS

\$120 Each

HOT PLATTER

CHOOSE 4 PER PLATTER
Serves 8-10 people

Mozzarella sticks

Beef meatballs

Vege samosa

Tomato and basil Arancini balls

Tempura Torpedo Prawns

Salt and Pepper Squid

Mini Vegetable spring rolls

Bull and Barley Fried Chicken wings

Dipping Sauces included

COLD PLATTER

Serves 8-10 people

*A selection of Blue cheese, brie, cheddar, cured meats,
selection of dips, dried fruits, grapes, strawberries &
crackers*





ALTERNATE DROP

PRE - ORDER
FUNCTIONS
MIN 20 People

\$37.00pp

MAINS

CHOOSE TWO

CRUMBED FISH & CHIPS

Crumbed Hoki fillet, lemon
and tartare sauce.

CHICKEN SCHNITZEL

Freshly crumbed chicken breast
with salad and chips

350G PORK CUTLET

Succulent pork cutlet, with apple
sauce served with salad and chips.

DESSERT

ALL DESSERTS SERVED WITH ICE CREAM AND WHIPPED CREAM

CHEESECAKE

Blueberry Cheesecake
Lemon Cheesecake (GF)

HOMEMADE STICKY DATE PUDDING

Served with Butterscotch Schnapps
sauce.