

Menu

Starters

- \$9 Sticky Rib Fingers
served with a pot of warm cheesy dip -G.F-
- \$10 Side Winders *(thick curly fry)*
with aioli, sour cream & sweet chilli -V-
- \$10 Seasoned Potato Wedges
with sweet chilli & sour cream -V-

*\$7 surcharge for Breads, Soups, Starters
\$5 surcharge for Oysters served as a main*

Breads

- \$7 Garlic Bread -V-
- \$7 Herb Bread -V-
- \$7 Parmesan Bread -V-
- \$7 Cheese & Mustard Bread -V-

Oysters

<u>1/2</u>	<u>FULL</u>	
\$16	\$28	Natural -G.F-
\$18	\$29.50	Kilpatrick -G.F-

Land

~ please allow 25min for Chicken Breasts & Well Done Steaks ~

- | <u>1/2</u> | <u>FULL</u> | |
|------------|-------------|---|
| \$19 | \$22 | Beef Schnitzel -gravy & sauces included- |
| \$19 | \$22 | Chicken Schnitzel -gravy & sauces included- |
| | \$25 | Baked Chicken Breast - with sweet potato wedges -G.F- |
| | \$27 | Caramelised Chicken Breast - with crispy pancetta, caramelised onion, hollandaise & sweet potato wedges |
| | \$29 | Lamb Cutlets - on mash potato with roasted parsnip & drizzled with a red wine glaze |
| | \$28 | Rump Steak -G.F- |
| | \$30 | Scotch Fillet Steak -G.F- |
| \$22 | \$28 | American Style Sticky Pork Ribs - with apple slaw -G.F- |
| | \$28 | Mixed Grill - Steak, Chop, Sausage, Bacon, Egg, Tomato & Relish (gravy not inc.) |

Sauces & Toppings

- | | | |
|------|--|-----|
| \$4 | Plain Gravy - Creamy Mushroom Sauce - Dianne Sauce -
Green Peppercorn Sauce - Hollandaise Sauce | |
| \$5 | Parmigiana | \$5 |
| \$5 | Hawaiian | \$5 |
| \$10 | Monty's Topping - <i>Balmain bug meat, prawns, calamari & bacon with hollandaise sauce</i> | \$8 |
| | | \$8 |
| | | \$8 |
| | | \$8 |

Chef's Specials

Homemade Soup - served with parmesan bread

Roast of the Day

Catch of the Day

Curry of the Day

Dessert of the Day

Head Chef - Amy P Miller

Menu

Sea

1/2 FULL

- \$17 \$21 Butterfish - *Grilled -G.F., Crumbed or Battered*
\$17 \$21 Crumbed Calamari
\$18 \$22 Salt & Pepper Squid - *with a side of sweet chilli sauce*
\$21 \$31 Prawns - *Grilled -G.F. Crumbed, or Garlic*
\$21 \$30 Scallops - *Pan Fried -G.F. or Crumbed - with seafood sauce*
\$29 Trawlers Basket - *Crumbed - Butterfish, Prawns, Calamari & Scallops served with aioli*

A Bit More

- \$18 Caesar Salad -*v-* (*please advise staff if you do not want anchovies*)
\$20 Chicken Caesar Salad
\$22 Fettuccini Carbonara - *with bacon, egg & mushroom -vegetarian option available-*
\$19 Cajun Chicken Burger - *cajun chicken breast, cheese, tomato relish & avocado on garlic panini*
\$5 Small Bowl of Chips -*v-*
\$7 Large Bowl of Chips -*v-*
\$8 Large Bowl Chips with Gravy
\$15 Salad & Vegetable Bar as a Main -*v-*

Children's Menu

\$10

All children's meals include Dessert

12years & under only

- Half Beef Schnitzel & Chips
Half Chicken Schnitzel & Chips
Chicken Nuggets & Chips
Mini Hotdogs
Fish Fingers
Spaghetti Bolognaise

Frog on the Rocks - *Vanilla Ice-Cream with Fredo Frog & Chocolate Topping*
Kids Sundae *with topping (sprinkles optional)*

Dessert

- \$9 Belgian Waffles - *drizzled with maple syrup served with boysenberry ice-cream & a side of butterscotch cream*
\$9 Home Made Lemon Cheesecake - *served with cream or ice-cream*
\$8 Nut Sundae - *large selection of toppings*

Tea & Coffee

Milkshakes

- | | | | | |
|-------|-------------------|-----------------|-----|--|
| \$4.5 | Black Tea | Short Black | \$5 | Milkshake |
| | Chai Tea | Long Black | | <i>Banana - Blue Heaven - Butterscotch</i> |
| | Flat White Coffee | Short Macchiato | | <i>- Caramel - Chocolate - Coconut -</i> |
| | Cappuccino | Long Macchiato | | <i>Lime - Malt - Mango - Pineapple -</i> |
| | Café Late | Decaf | | <i>Raspberry - Strawberry - Vanilla</i> |
| \$5 | Mug | Hot Chocolate | \$6 | Iced Coffee |