

## Breads & Entrees

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<b>BAKED DINNER ROLL</b>	\$1.5	<b>\$1.0</b>
<b>GARLIC BREAD (3PC)</b> Sliced baguette bread, grilled and topped with garlic butter	\$4.5	<b>\$4.0</b>
<b>HERB BREAD (3PC)</b> Grilled baguette slices topped with garlic butter and mixed herbs	\$5.0	<b>\$4.5</b>
<b>CHEESY GARLIC PIZZA</b> 9 inch base with roasted garlic and grilled tasty cheese	\$10.0	<b>\$8.0</b>
<b>SOUP OF THE DAY</b> Chef's homemade soup of the day served with a baked dinner roll and butter	\$9.0	<b>\$8.0</b>
<b>OYSTERS</b> <sup>gf</sup> <i>NATURAL</i> Fresh Pacific oysters served on rock salt with lemon wedges		
<b>HALF DOZEN</b>	\$19.0	<b>\$17.0</b>
<b>DOZEN</b>	\$33.0	<b>\$30.0</b>
<b>KILPATRICK</b> <sup>gf</sup> Fresh Pacific oysters grilled with bacon and Worcestershire sauce, served on rock salt		
<b>HALF DOZEN</b>	\$20.0	<b>\$18.0</b>
<b>DOZEN</b>	\$35.0	<b>\$32.0</b>

## Light Meals

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<b>HEALTHY SALAD</b> <sup>gf v</sup> Mixed leaf lettuce, tomato, cucumber, carrot, beetroot, avocado, onion and snow pea sprouts tossed with a seeded mustard dressing.	\$19.0	<b>\$17.0</b>
<b>ADD PRAWNS (9PC)</b>	\$6.5	<b>\$6.0</b>
<b>ADD CHICKEN</b>	\$6.5	<b>\$6.0</b>
<b>CAESAR SALAD</b> Cos lettuce tossed with bacon, boiled egg croutons, parmesan cheese and traditional Caesar dressing.	\$16.0	<b>\$14.0</b>
<b>ADD CHICKEN</b>	\$6.5	<b>\$6.0</b>
<b>ADD PRAWNS (9PC)</b>	\$6.5	<b>\$6.0</b>
<b>ADD AVOCADO &amp; ASPARAGUS</b>	\$6.5	<b>\$6.0</b>
<b>GARLIC PRAWNS</b> <sup>gf</sup> Sautéed garlic prawns tossed in a garlic cream sauce with jasmine rice		
<b>ENTRÉE (6PC)</b>	\$18.0	<b>\$16.0</b>
<b>MAIN (10PC)</b>	\$23.0	<b>\$21.0</b>
<b>BEER BATTERED FLATHEAD</b> Golden fried flathead fillets served with tartare dipping sauce, house fries and garden salad or vegetables	\$22.0	<b>\$20.0</b>
<b>SEAFOOD BASKET</b> Tempura fish fillet, crumbed scallop, prawn cutlets, squid rings and surimi bites served with house fries and garden salad	\$22.0	<b>\$20.0</b>

## Pasta

NM

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<sup>gf</sup> A GLUTEN FREE ALTERNATIVE IS AVAILABLE FOR ALL PASTA DISHES

<b>PENNE BOLOGNESE</b> Classic tomato and minced beef Bolognese topped with shaved parmesan cheese		
<b>ENTRÉE</b>	\$14.0	<b>\$12.0</b>
<b>MAIN</b>	\$18.0	<b>\$16.0</b>
<b>ROAST VEGETABLE AND FETTA</b> <sup>v</sup> Roast zucchini, pumpkin, semi dried tomato, mushroom and snow peas tossed with penne pasta, fetta cheese and a sweet mustard seed dressing.		
<b>ENTRÉE</b>	\$16.0	<b>\$14.0</b>
<b>MAIN</b>	\$21.0	<b>\$19.0</b>
<b>GARLIC AND CHILLI PRAWNS</b> Pan fried prawns, wilted spinach, garlic, chilli flakes and cherry tomatoes tossed in a creamy sauce with penne pasta, topped with shaved parmesan cheese		
<b>ENTRÉE</b>	\$18.0	<b>\$16.0</b>
<b>MAIN</b>	\$25.0	<b>\$23.0</b>

## Mains

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<b>LEMON THYME PORK</b> Char grilled 250g pork cutlet marinated in lemon and thyme, accompanied with mash potato, roast carrot, asparagus and red wine jus. <sup>v</sup> Perfectly matched to <i>St Hilary Chardonnay</i>	\$29.0	<b>\$27.0</b>
<b>LAMB LOIN</b> <sup>gf</sup> Char grilled lamb loin with creamy mash potato, roast carrot, broccolini, topped with red wine jus <sup>v</sup> Perfectly matched to <i>Studio Series Cabernet Sauvignon</i>	\$32.0	<b>\$30.0</b>
<b>PADDY'S CHICKEN</b> Pan fried chicken tenderloins with diced onion, sliced mushroom and bacon lardons, cooked in a whiskey cream sauce and served with rice	\$25.0	<b>\$23.0</b>
<b>CHICKEN BREAST</b> <sup>gf</sup> Char grilled chicken breast served with house fries and garden salad or vegetables <i>*Request gluten free alternative</i>	\$23.0	<b>\$21.0</b>
<b>CHICKEN SCHNITZEL</b> 300g crumbed and golden fried chicken breast, served with house fries and garden salad or vegetables	\$19.5	<b>\$17.5</b>
<b>PARMIGIANA</b> 300g crumbed and golden fried chicken breast, topped with homemade Napoletana sauce, ham and melted cheese, served with house fries and garden salad or vegetables	\$22.0	<b>\$20.0</b>
<b>ATLANTIC SALMON</b> <sup>gf</sup> Atlantic salmon fillet, grilled and served on a leek potato cake, roast carrot, asparagus and finished with a tomato chive cream sauce. <sup>v</sup> Perfectly matched to <i>On the Fly Pinot Gris</i>	\$32.0	<b>\$30.0</b>
<b>GRILLED BARRAMUNDI</b> <sup>gf</sup> Grilled barramundi fillet served with house fries and garden salad or vegetables <i>*Request gluten free alternative</i>	\$26.0	<b>\$24.0</b>
<b>ASIAN STIR FRY</b> <sup>gf v</sup> Asian style vegetables including bok choy, choy sum, carrot, onion, celery, capsicum, and rice stick noodles cooked in a lime and sweet chilli sauce	\$19.0	<b>\$17.0</b>
<b>ADD CHICKEN</b>	\$6.5	<b>\$6.0</b>
<b>ADD PRAWNS</b>	\$8.5	<b>\$8.0</b>
<b>POLENTA AND FOREST MUSHROOMS</b> <sup>gf v</sup> Pan fried polenta cake with sautéed mixed forest mushrooms and asparagus finished with blueberry maple dressing	\$24.0	<b>\$22.0</b>
<b>MARKET FISH</b> <sup>gf</sup> Pan seared market fish accompanied with a roast potato cake, carrot, broccolini and lemon caper salsa. See staff for market fish of the day. <sup>v</sup> Perfectly matched to <i>Coppabella Sauvignon Blanc</i>	\$34.0	<b>\$32.0</b>

## Kids (UNDER 12)

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ALL DISHES INCLUDE ONE SOFT SERVE ICE CREAM AND ONE SMALL SOFT DRINK

<b>CHICKEN NUGGETS</b> Six golden fried chicken nuggets served with house fries or vegetables	\$11.0	<b>\$10.0</b>
<b>FISH &amp; CHIPS</b> Two battered flathead fillets served with house fries or vegetables	\$11.0	<b>\$10.0</b>
<b>PENNE BOLOGNESE</b> Classic tomato and minced beef Bolognese with shaved cheese	\$11.0	<b>\$10.0</b>
<b>GRILLED CHICKEN BREAST</b> Char grilled chicken breast with roast chat potatoes and seasonal vegetables, or house fries	\$11.0	<b>\$10.0</b>
<b>MARGHERITA PIZZA</b> <sup>v</sup> 6 inch tomato base with melted cheese served with house fries	\$11.0	<b>\$10.0</b>
<b>HAWAIIAN PIZZA</b> 6 inch tomato base with ham, pineapple and melted cheese served with house fries	\$11.0	<b>\$10.0</b>

NM | NON MEMBER, M | MEMBER

# Char Grill



## RIVERINA ANGUS

Derived from young beef, raised and grounded on natural pastures in southern New South Wales. Riverina beef is a brand that upholds its reputation as one of the finest purveyors of beef, delivering a full flavoured cut of meat for the ultimate dining experience.

### ORDERING YOUR STEAK:

1. Select your preferred cut
2. Advise how you would like it cooked
3. Add your preferred side sauce

All steaks are made to order and accompanied with house fries and your choice of garden salad or seasonal vegetables. Please allow up to 40 minutes for well-done cooking.

### 200g ANGUS RUMP

NM \$20.0 / M \$17.0

### 350g ANGUS RUMP

NM \$24.0 / M \$21.0

### 250g ANGUS EYE FILLET

NM \$34.0 / M \$31.0

### 300g ANGUS SCOTCH FILLET

NM \$31.0 / M \$28.0

### 300g ANGUS PORTERHOUSE

NM \$30.0 / M \$27.0

### 400g ANGUS RIB EYE ON THE BONE

NM \$37.0 / M \$34.0

## Chefs Specialty

### CHERMOULA MEDALLIONS

Angus beef medallions topped with chermoula dressing, red wine jus and accompanied with mashed potato, roast carrot and broccolini.  
NM \$35.0 / M \$33.0

### SAUCES

Gravy, red wine jus, peppercorn, diane, mushroom, béarnaise, hollandaise, creamy garlic <sup>gf</sup>, creamy peppercorn <sup>gf</sup>

### REEF SAUCE

NM \$9.0 / M \$8.0  
Four prawns in a creamy peppercorn sauce

## Sides

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<b>GARDEN SALAD / MASH POTATO / STEAMED RICE</b>	\$4.4 <sup>EA</sup>	<b>\$3.5<sup>EA</sup></b>
<b>STEAMED VEGETABLES</b>	\$7.0	<b>\$6.5</b>
<b>ADDITIONAL SIDE SAUCE</b>	\$2.5	<b>\$2.0</b>
<b>HOUSE FRIES WITH TOMATO SAUCE</b>		
<b>SMALL</b>	\$4.5	<b>\$3.5</b>
<b>LARGE</b>	\$9.0	<b>\$8.0</b>
<b>WEDGES</b> With sweet chilli sauce and sour cream	\$9.5	<b>\$8.5</b>
<b>FRIED EGG</b>	\$2.5	<b>\$2.0</b>
<b>THICK SAUSAGE</b>	\$5.5	<b>\$5.0</b>
<b>AVOCADO</b>	\$4.5	<b>\$4.0</b>

PLEASE ORDER, PAY & QUOTE YOUR TABLE NUMBER AT THE COUNTER