

STARTERS

GARLIC BREAD 5.5	House made garlic butter on toasted Turkish bread
CHEESY GARLIC BREAD 6.5	House made garlic butter on toasted Turkish bread with our own three cheese mix
GRILLED TURKISH BREAD & HOMEMADE DIPS 12	Turkish bread wedges with trio homemade dips
FRIED KARAAGE CHICKEN 14	Soy ginger marinated & fried chicken pieces with lemon, kewpie mayo
CHICKPEA & BLACK BEAN TACOS VEGAN GF 13	Warm chickpea and black bean filling stuffed into crispy corn tortilla shells topped with tomato and corn salsa & smashed avocado
250G BUCKET OF FRESH LOCAL PRAWNS GF 24	Served with house cocktail sauce and lemon wedges <i>Best with a Squealing Pig Sauvignon Blanc Fresh from the Tap</i>
BEEF NACHOS 17	Fresh cooked corn chips topped with pulled smoky beef brisket, American cheese finished with homemade guacamole and sour cream
CRISPY FRIED SQUID 16	Green papaya salad and chilli lime caramel sauce <i>Great with Run Riot Sauvignon Blanc</i>
MUSHROOM ARANCINI BALLS V 13	Crumbed wild mushroom risotto w truffle aioli
CHICKEN WINGS 22	1kg crispy chicken wing pieces served with Frank's original buffalo sauce, blue cheese dip & fresh celery sticks
LOADED FRIES GF 15	Crinkle cut fries with pulled smoky beef brisket, homemade bbq sauce topped with jack cheese and green onions
BOWL OF BEER BATTERED CHIPS V 8	w garlic aioli
SWEET POTATO WEDGES V GF 12	Sweet potato wedges seasoned with our own secret spice blend served with garlic aioli
FRESH OYSTERS 1/2 DOZ DOZ	
NATURAL 18 35	
KILPATRICK 20 37	

PARTY SERVES

BEEF NACHOS 30	Fresh cooked corn chips topped w pulled smoky beef brisket, American cheese finished w homemade guacamole & sour cream ADD pulled pork 6
FRIED KARAAGE CHICKEN 24	Soy ginger marinated & fried chicken pieces w lemon & kewpie mayo
CRISPY FRIED SQUID 25	Green papaya salad & chilli lime caramel sauce

DOUBLE SIZED SERVES FOR GROUPS

BUFFALO WINGS 34	2kg crispy chicken wings w Frank's original buffalo sauce, blue cheese dip & fresh celery sticks
LOADED FRIES GF 25	Crinkle cut fries with pulled smoky beef brisket, homemade bbq sauce topped with jack cheese and green onions
SWEET POTATO GF V WEDGES 20	Sweet potato wedges w our own spice blend served w herbed aioli

BURGERS

TEXAN PULLED BRISKET BURGER 18	Pulled beef brisket, sweet pickle, slaw, homemade BBQ sauce with beer battered chips
GROUND BEEF BURGER 18	Juicy homemade ground beef patty, crispy iceberg lettuce, tomato, dark ale onions, sweet pickle, American cheddar, mild chipotle mayo with beer battered chips
VEGGIE BURGER V 18	Beetroot & organic quinoa patty, smashed avocado, crisp sweet potato with beer battered chips
SOUTHERN FRIED CHICKEN BURGER 18	Crispy slaw, truffled mayo, sweet pickle, melted cheddar and beer battered chips
ADD EGG 2 BACON 2 DOUBLE PATTY 6	

SIDES

APPLE MINT COLESLAW GF 3	REEF & BEEF TOPPER GF 8
BOWL OF CREAMY MASH GF 6	CHILLED LOCAL BUG GF 8
STEAMED GREEN VEGETABLES GF 4	

SALADS

CAESAR SALAD GFM VM 19	Crisp baby cos leaves, shaved parmesan cheese, house smoked bacon pieces, Turkish croutons, anchovies & soft poached egg <i>Lovely with T'Gallant Pinot Grigio Fresh from the Tap</i>
ROAST PUMPKIN & SEARED SIRLOIN SALAD GF 26	Thin sliced sirloin, roasted pumpkin & Spanish onion, sweet quinoa and red wine vinaigrette <i>A perfect match with Saltrams 1859 Shiraz Fresh from the Tap</i>
WARM ROAST SWEET POTATO, LENTIL & FETA SALAD V GF 16	Roasted sweet potato, puy lentils, fresh pomegranate, wild rocket and Danish feta w balsamic glaze
ROASTED BEETROOT & HAZELNUT SALAD GF V 17	Roasted beetroot, buckwheat, baby spinach topped with toasted hazelnuts & balsamic dressing <i>Great with T'Gallant Rose Fresh from the Tap</i>
ADD GRILLED LEMON CHICKEN 6 GARLIC LOCAL PRAWN CUTLETS 9 COLD SMOKED SALMON 9	

PUB FAVOURITES

CHICKEN PARMIGIANA IN A PAN 24	Panko crumbed chicken breast topped with rich homemade Napoli sauce, double smoked ham & our own 3 cheese mix served in a pan with beer battered chips <i>Best with The Stag Chardonnay Fresh from the Tap</i>
SEAFOOD PARCEL 28	Fresh fish pieces, prawns & creamy crab mornay wrapped in filo pastry topped with béarnaise sauce and dill served with fresh garden salad <i>Matched with Saltrams Riesling - sensational</i>
PORK KNUCKLE 36	Served on creamy mash potatoes, pickled cabbage & gravy
SAGE ROASTED PUMPKIN & RICOTTA LASAGNE V 23	Layers of sage roasted pumpkin, caramelised onion & creamy ricotta cheese, smothered in a creamy Napoli sauce & topped with rocket, toasted almonds & goats cheese salad

SEAFOOD SELECTION

GRILLED SALMON 29	Tasmanian salmon, miso broth, Asian greens, enoki mushrooms & buckwheat noodles <i>Perfect pair with Leo Buring Riesling</i>
GRILLED BARRAMUNDI 29	North Queensland Barramundi, Carrot & Ginger Puree, warm quinoa and chickpea salad with pickled ginger <i>Enjoy with The Stag Chardonnay Fresh from the Tap</i>
BATTERED FISH & CHIPS 22	Beer Battered fish, house tartare sauce, lemon wedges, garden salad and beer battered chips
SEAFOOD PLATTER 55	Selection of fresh chilled local seafood, served with garden salad & cocktail sauce
PRAWN, CLAM & SAUSAGE GUMBO 28	Louisiana style gumbo of Queensland prawns, clams & Andouille sausage with steamed rice
SEAFOOD HAMPER 95	Hot and cold selection of seasonal seafood for 2

FROM THE GRILL

BBQ HALF CHICKEN GF 25	Char grilled half chicken rubbed with chermoula marinade served with Spanish green rice topped with tomato & sweetcorn salsa <i>Great with a glass or carafe of T'Gallant Pinot Noir Fresh from the Tap or Devils Lair Chardonnay</i>
GRILLED PORK CHOP GFM 29	Char grilled pork chop on garlic smashed kipfler potatoes w smoked apple chutney and gravy <i>Best Matched with Fickle Mistress Pinot Noir</i>
RIB FILLET 280G GFM 36	
EYE FILLET 250G GFM 39	
RUMP STEAK 400G GFM 32	
OP RIB ON THE BONE 450G GFM 49	
SIRLOIN 250G GFM 26	

Choose from Beer battered chips & fresh garden salad or seasonal vegetables GF

All our steaks are best matched with Pepperjack Shiraz

Served with your choice of

Mushroom sauce, pepper sauce, creamy garlic gravy, red wine gravy or mild chilli GF

Selection of Colman's Mustards available upon request