

Entrée

Breads 6

Thick sliced grilled ciabatta smothered in garlic butter or herb & mustard butter

Soup 9

Selection of two soup of the day

Main course soup inclusive of salad & vegetable bar 17

Coffin Bay Oysters

Natural ½ Doz 15 Doz 22

Kilpatrick ½ Doz 15 Doz 22

Australian Prawn Cocktail 11

Australian Gulf Prawn cocktail with seafood sauce

Salt & Pepper Squid 11

Australian Calamari tossed in the house salt & pepper blend with chipotle mayonnaise

Seafood

King George Whiting & Gulf Prawns 35

SA King George Whiting & Gulf Prawns served grilled *gf*, lightly crumbed or beer battered served with golden chips & fresh lemon

King George Whiting 35

SA King George Whiting fillets grilled *gf*, lightly crumbed or beer battered with golden chips & fresh lemon

Oven Roasted NT Freshwater Barramundi 31

Served with vegetable stir fry & mild curry sauce

Australian Gulf Prawns 30

Australian Gulf Prawns grilled *gf*, crumbed or fried with golden chips

Garlic Prawns *gf* 30

Grilled Australian Gulf Prawns in a garlic cream sauce served with rice

Crispy Skinned Atlantic Salmon 30

Served on mash with aioli & fresh lemon

Fisherman's Basket 29

Lightly Crumbed Prawns, Salt & Pepper Squid, Butterfish & Scallops, Beer Battered NT Barramundi served with golden chips & fresh lemon

Salt & Pepper Squid 27

Australian Calamari from Victoria's South Coast tossed in house salt & pepper blend with golden chips & chipotle Mayonnaise

Salad

Salad & Vegetable Bar 17

Chef's own fresh salad & hot seasonal vegetable bar

Australian Prawn & Avocado Salad 25

Chilled Australian Prawn & fresh Avocado salad with Mary Rose sauce

Warm Grilled Chicken Salad 25

Grilled Chicken Tenderloins, double smoked bacon, mixed South Australian green leaves dressed with Chef's own sour cream dressing & croutons

Roasted Vegetable Salad 22

Roasted Pumpkin, Grilled New Potatoes, Baby Spinach, Fire Roasted Red Peppers

Charred Spanish Onion, Olives, Feta & Balsamic Syrup

Add Chicken 4 or Prawns 6

Grill

Grilled Kangaroo Loin Fillets 30

Kangaroo Loin Fillets, char-grilled medium-rare with red wine reduction & golden chips

Char-Grilled Breast of Chicken 28

Chicken Breast served on mash with mango chilli & coriander salsa

Charred Sous Vide Lamb Rump 32

Infused with lemon & garlic, served with grilled new potatoes, Oxheart tomato, asparagus & red wine sauce

Grilled Duck Breast 35

Crispy tempura vegetables & honey soy glaze

Char Grilled Murray Valley Pork King Rib 35

Spiced apple puree, seeded mustard mash & red wine glaze

Prime Beef Fillet Mignon 32

200g Prime Beef Fillet wrapped in bacon served with mushroom sauce & golden chips

250g MSA Scotch Fillet 32

250g MSA Striploin 28

350g MSA Rump 28

All Steaks are chargrilled to your liking served with golden chips
gf on request

Sauces *gf*

Mushroom, Dianne or Pepper 1.5

Gravy 0.5

Mains

Chicken Cordon Bleu 28

House made Chicken Cordon Bleu filled with semi-matured tasty cheddar & Virginian ham lightly crumbed served with golden chips

Authentic Curry of the Day 25

Housemade authentic curry served with steamed rice & papadum

Chicken Breast or Wagyu Beef Schnitzel 21

Served with golden chips & fresh lemon

Sauces *gf*

Mushroom, Dianne or Pepper 1.5

Gravy 0.5

Parmigiana Topping Virginian Ham, Napolitana Sauce & Grilled Cheese 3

All Mains Include Salad Bar

Minimum charge per adult 17

No minimum charge for Children

Chips are not Gluten Free – Please advise staff of allergies when ordering

Prices are subject to change & conditions apply