## BREADS

## buffet not included.

GARLIC BAGUETTE (v) four slices of baguette lashed with house made garlic butter CHEESE \& GARLIC BREAD (v) four slices of baguette lashed with house made garlic butter \& mozzarella
BACON, CHEESE \& GARLIC BREAD
14 mozzarella
FOUR CHEESE PIZZA BREAD
Mozzarella, cheddar, parmesan, bocconcini, rich Napoli base, finished with fresh basil balsamic glaze

## OYSTERS

NATURAL with fresh lemon (GF)
CHAMPAGNE MIGNONETTE champagne vinégar, diced shallots, cracked pepper
KILPATRICK shredded house smoked bacon \& spiced BBQ sauce

## STARTERS <br> Buffet not included. (Take Away)

HOUSE SMOKED LOUISIANA CHICKEN WINGS - 500GM *Served with blue cheese \& ranch dipping sauce. *Buffet not included. (Take Away)

- buffalo - Frank's hot sauce \& butter
- sticky honey soy - sweet sticky soy
- hell bound bad boys - jalapeno \& red ch
- Korean BBQ - zesty house made BBQ

HAND ROLLED VEGETARIAN SPRING ROLLS with nam jim dipping sauce (V)
BUTTERMILK CHICKEN TENDERS (4) pan fried free range chicken breast pieces with your choice of dipping sauce - Peri Peri / Honey Mustard / Korean-BBQ

SMOKED PORK BELLY BITES slow braised bites with fresh chili \& nam dipping sauce SALT \& LEMON PEPPER CALAMARI flash fried with house tartare sauce HOUSE MADE THAI FISH CAKES served with nam jim dipping sauce WHITSUNDAY CHILI PRAWNS creamy chili King prawns (6) with steamed coconut rice
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## OPEN FLAME снав gпIL steaks

*all steaks served with choice of creamy mash or chips \& dinner roll with butter + full buffet. RUMP - Cape Grim Grass Fed 300GM
SIRLOIN - Hunter Valley Grass Fed 300GM finished with chimichurri 46
EYE FILLET - Hunter Valley Grass Fed 200GM
46
$-\quad 47$
RUMP - Cape Grim Grass Fed 500GM
EYE FILLET SURF \& TURF - Hunter Valley Grass Fed 200GM topped with prawns 55 \& calamari in a creamy garlic sauce
SCOTCH FILLET SURF \& TURF - Hunter Valley Grass Fed 300GM topped with creamy garlic prawns \& calamari
TENNESSEE HOUSE SMOKED EYE FILLET-- Hunter Valley Grass Fed 350GM 59 1/2 RACK RIBS \& RUMP - Cape Grim Grass Fed rump 500GM topped with 59 house smoked half rack pork ribs in our house BBQ glaze

## TOPPERS

*can be purchased with any meal from Open Flame or Mains Section

- Creamy garlic p̄rawns \& calamári
- Whole garlic buttered bug
- 1/2 Rack BBQ glazed house smoked pork ribs 22


## SAUCES

5
mushroom I peppercorn I dianne I creamy garlic I red wine jus (GF) blue cheese (GF) I house BBQ rib ! miso butter I spiced tomato

## HOUSE SMOKED RIBS \& WINGS <br> *all ribs served with chips \& dinner roll with butter, house BBQ sauce + full buffet. (Take Away)

 1KG HOUSE SMOKED LOUISIANA CHICKEN WINGS your choice of 2 flavours 500 g each of buffalo, honey soy, bad boy or Korean BBQ, wings served with ranch \& blue cheese dipping saucePORK RIBS with sweet sticky chili BBQ sauce - 1KG
BEEF RIBS with Texan BBQ rub \& sweet sticky BBQ glaze - 1 KG
MIXED RIB PLATTER Serves 2 people. *Buffet included - $2 K G$ full rack beef \& pork ribs with sweet chilli BBQ sauce served with chips or mash

## MAINS

*all mains served with choice of creamy mash or chips + full buffet. (Take Away)

## OCEM

SALT \& LEMON PEPPER CALAMARI flash fried calamari served with creamy mash or chips, \& house tartare sauce
FISH OF THE DAY your choice of grilled or beer battered fish of the day served with creamy mash or chips \& house tartare
SEAFOOD LAKSA seasonal seafood in our house made laksa served with Singapore noodles and crusty bread
CRISPY SKIN SALMON pan fried \& served with sauteeed greens \& grilled lime WHITSUNDAY GARLIC PRAWNS creamy garlic king prawns (12) served with streamed coconut rice
WHITSUNDAY CHILI PRAWNS creamy chili king prawns (12) served with streamed coconut rice
SEAFOOD BASKET battered fish, garlic marinated bug, fresh tiger prawns,
salt \& pepper calamari, two Kilpatrick oysters with chips \& house tartare
HOT POTS rf Beed arambeon onewest

## BUGS

GARLIC BUTTER six half bugs lashed in our house made garlic butter served with crusty bread CHILI GARLIC six half bugs coated in our specialty chili garlic butter served with crusty bread MORNAY six half bugs baked in our creamy cheese sauce served with crusty bread

## FARM

HOUSE SMOKED BUTTERNUT PUMPKIN spiced \& house smoked half butternut pumpkin filled with pistachio, cranberry \& coconut rice (vegan)
CHICKEN BREAST SCHNITZEL 350GM golden fried crumbed chicken breast served with creamy mash or chips \& gravy
HOUSE SMOKED ROAST OF THE DAY served with house smoked vegetables \& all you can eat buffet
MONSTER CRUMBED STEAK 400GM golden fried crumbed topside tenderized beef served with creamy mash or chips \& gravy
TROPICAL GRILLED CHICKEN 300GM buttermilk free range pan fried chicken breast topped with a tropical mango \& coriander salsa with grilled lime served with creamy mash or chips CRUMBED CHICKEN KIEV 250GM traditional crumbed breast pocketed with garlic butter topped with creamy garlic sauce served with creamy mash or chips HOUSE SMOKED PORK BELLY 250GM slow braised crispy skinned pork belly served with creamy mash or chips \& finished with orange \& sweet soy dipping sauce BIG BIRD PARMA 350GM crumbed chicken breast served with creamy mash or chips \& gravy with your choice of:

- Naked - pan fried free range chicken breast with Napoli, ham \& Mozzárella - Traditional - golden fried crumbed chicken breast with Napoli, ham \& Mozzarella - Hawaiian - golden fried crumbed chicken breast with Napoli, ham, pineapple \& Mozzarella CHICKEN WITH CREAMY GARLIC PRAWNS \& CALAMARI 250GM
buttermilk free range chicken breast topped with creamy garlic prawns \& calamari served with. creamy mash or chips


## PASTA

includes full buffet. (Take Away)
SPAGHETTI BOLOGNAISE
slow cooked wagyu beef \& pork bolognaise topped with Parmesan cheese
PUMPKIN \& COCONUT CREAM PENNE baby spinach, maple smoked tofu,
pumpkin, pine nuts, Pepita (vegan)

FETTUCCINE CARBONARA with chicken, house smoked bacon
mushrooms, shallots double cream \& parmesan
capers \& fresh chili in a garlic butter sauce

## PIZZA

buffet not included (GF base add \$5.00). (Take Away)

## MARGHERITA

House made napoli base, fresh tomato, fresh basil, bocconcini \& balsamic reduction four Cheese
House made napoli base, cheddar, permesan, bocconcini, fresh basil \& balsamic glaze HAM \& PINEAPPLE
House made napoli base, mozzarella cheesē, local leg ham \& North QLD pineapple
VEGO ***vegan option available
House made Napoli base, mozzarella cheese, curried pumpkin, roasted peppers, mushroóms, spinach \& pepita

## PEPPERONI

House made napoli base, local pepperoni, mozzarella \& fresh basil
SUPREME
House made Napoli base, mozzarella cheese, North QLD pineapple, local leg ham, cherry
House made Napoli base, mozzarella cheese, North QLD pineapple, local leg ham, cherry
tomato, Danish salami, caramelised white onion, roasted peppers, marinated mushroom \& tomato, Danish sa

MEAT LOVERS
House made BBQ base, slow cooked shredded beef, mild salami, house smoked bacon, local leg ham, red onion \& mozzarella cheese
BBQ CHICKEN
House made BBQ base, house smoked bacon, onion, chicken \& North QLD pineapple PORK BELLY
House made napoli base, mozzarella cheese, spinach, our twice cooked pork belly pieces, roasted pumpkin, caramelised onion, chorizo chunks, pepita, shallots \& pork crackle shavings CHILLI PRAWN \& BACON
Sweet chili base, mozzarella cheese, garlic marinated prawns, caramelised onions, roasted capsicum, fresh chili, house smoked bacon \& fresh basil

## SALADS <br> buffet not included

CHICKEN CAESAR
with rôasted croutons, smokey bacon, shaved Parmesan \& house Caesar dressing
LAMB SALAD
mint \& garlic marinated lamb rump, smoked beetroot, Danish feta, mixed leaf \& balsamic * dressing
thal beef salad
with roasted peanuts, noodles, aromatics, cherry tomatoes \& lime dressing with fresh chili

## LOADED CHIPS

*buffet not included
Seasoned chips with choice of sauce
gravy I mushroom I peppercorn I dianne I creamy garlic I red wine jus (GF) I blue cheese (GF) housè BBQ rib I miso butter I spiced tomato
Gravy \& cheese
Bacon, cheese, sour cream \& chives 16
Chilli beef \& cheese

## BURGERS <br> *Available lunch only $12 p m-2 p m$

*buffet not included - all burgers served with chips and aioli. (Take Away)
VEGO PLANT BASED
plant-based patty, caramelised onion with green salad leaves \& tomato salsa (Vegan)
CHICKEN SCHNITZEL BURGER
golden fried crumbed chicken breast, house smo
CUBANO
traditional Cuban sandwich, buttered Panini, slow braised pork, leg ham, dill pickles, Swiss cheese \& American mustard

MONSTER HOT DOG
house smoked kransky, sauerkraut, swiss cheese, mustard \& tomato sauce in a fresh hot dog bun.
STEAK SANDWIC
prime 200gm rump, thin sliced bread, beetroot, lettuce, caramelised onion, tomato, Swiss cheese \& house BBQ sauce
"THE PUB" ANGUS BEEF BURGER
beef patty, smoky bacon, caramelised onion, tomato, lettuce, Swiss cheese, char-grilled 29 vegetable relish \& house BBQ sauce

## KIDS

*children 12 \& under only
*Includes full buffet

- FISH \& CHIPS grilled or battered, served with chips or mash \& tomato sauce
- CHICKEN SCHNITZEL served with chips or mash \& tomato sauce
- CHEESE BURGER served with chips or mash \& tomato sauce
- SPAGHETTI BOLOGNAISE topped with mozzarella cheese
- NUGGETS \& CHIPS served with chips or mash \& tomato sauce
- 200gm RUMP STEAK \& CHIPS served with chips or mash \& tomato sauce


## - HAM \& PINEAPPLE PIZZA (GF Option)

- BUTTERMILK CHICKEN TENDERS grilled free range chicken breast pieces with your choice of dipping sauce - Honey Mustard / Korean BBO


## FEAST WITH FRIENDS

SURF \& TURF Serves 3-4 people. *Buffet not included.
Full serve house smoked beef or pork ribs with house $B B Q$ glaze, 1 kg whole king prawns, garlic butter bugs, salt \& lemon pepper calamari, oysters as you like (6), Alabama slaw and German potato salad, garlic bread, chutneys \& dipping sauces.
*When ordering please allow minimum of 45 mins preparation time.

## BUFFET <br> *All you can eat vegetables, salads \& dessert.

Adults ................................................................................................................. 25
Kids *12 and under only ............................................................................................... 15
Dessert only..
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