
MAINS

Fish and Chips 1pce 14 2 piece 18

either battered, crumbed or grilled with chips, a mini Greek salad, lemon and tartare sauce

Garlic Prawns (GF) 25

simmered in a creamy garlic sauce with jasmine rice and spring onion and served with a choice of a mini Greek salad or vegetables

Gourmet Garden Salad (GF, V) 14

roasted butternut pumpkin, baby spinach, beetroot, Spanish onion, cherry tomatoes, toasted pine nuts, gourmet lettuce, feta cheese and drizzled with basil pesto (see add-ons below)

Caesar Salad 15

Coz lettuce, croutons, anchovies, crispy bacon, poached egg, and shaved parmesan cheeses with a home-made Caesar dressing (see add-ons below)

Add Options

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|----------------------|----------|-------------------------------|----------|
| Prawn Skewers | 7 | Salt and Pepper Squid | 6 |
| Chicken GF | 7 | Grilled Haloumi (GF,V) | 6 |

Prawn and Avocado Salad 20

South Australian King Prawns served on an avocado, cucumber, bean shoot, cherry tomato, capsicum, Spanish onion, and gourmet lettuce salad with a chardonnay dressing

Seafood Platter for 1 23 for 2 41

beer battered fish, BBQ prawns, Coffin Bay oysters and salt & pepper squid served with gourmet lettuce, chips, lemon and tartare sauce

Seafood Sensation 24

barramundi, calamari and prawns simmered in a creamy brandy sauce and served in a crispy spring roll basket with jasmine rice and seasonal buttered vegetables

Camembert Chicken 22

Baked chicken breast stuffed with camembert cheese, Virginian sliced ham and served on a bed of mashed potato with steamed broccolini and a creamy garlic sauce (20 min cooking time)

Asian Noodles (Pancit Bihon Guisado) (V V) 16

stir fried rice noodles, fried tofu, bean shoots, spring onions and sambal oelek (optional)

Add Chicken 7 Add Prawns 7

MAINS Cont.....

Seafood Risotto (GF) 23

barramundi, calamari and prawns cooked with onion, capsicum, baby spinach and basil pesto in a rose sauce

Mushroom Risotto (GF) 17

cooked with roasted pumpkin, pine nuts, spring onion and baby spinach in a white wine sauce with shaved parmesan cheese **Add Chicken 7 Prawns 7**

FROM THE GRILL

All steaks served with your choice of sauce

Traditional Gravy Mushroom Dianne Peppercorn

Additional jugs of sauce 2.50

Surf – prawns in garlic sauce 7

Creamy garlic sauce 3.50

Marinated Lamb Fillet Salad (GF) 21

grilled, sliced and served medium rare on a Mediterranean salad

Greek Chicken Souvlaki 20

Chicken Souvlaki skewers served with a Greek salad, chips and tzatziki

Asian Pork Belly (Inihaw na Liempo) (GF) 23

marinated Pork Belly, chargrilled and served with steamed jasmine rice, a mini Greek salad and served with a spicy soy coconut sauce

Mixed Grill 27

grain fed porterhouse steak, French lamb cutlets, Italian sausage, roasted tomato and fried egg served with chips and a mini Greek salad or seasonal buttered vegetables

Grain Fed Rump Steak (300g) 27

with chips, your choice of sauce and a mini Greek salad or vegetables

Riverine Scotch Fillet (300g) 29

with mashed potato, your choice of sauce and a mini Greek salad or vegetables

MSA 350g Rib Eye Steak 33

with chips and your choice of a mini Greek salad or seasonal buttered vegetables

Please refer to daily specials sheet for Soup of the Day,

Roast of the Day, Pasta of the Day, Curry of the Day, Fish of the Day

and Dessert of the Day

STARTERS

Focaccia Breads 4.50

toasted with garlic & herb butter or seeded mustard and melted cheese

Salt & Pepper Squid

Entrée 15 *Main* 20

with chips, lemon, sweet chilli aioli and a mini Greek Salad

Panko Crumbed Prawns

Entrée 11 *Main* 20

panko crumbed deep fried prawns served with chips, lemon, tartare sauce and a mini Greek salad

South Australian King Prawns 13

with gourmet lettuce and a smoky brandy cocktail sauce

Vegetarian Spring Rolls (2pce) 5

with sweet chilli sauce

Pan Fried Prawn Gyoza

Entrée (6pce) 7 *Main (12pce)* 13

with gourmet lettuce and a drizzle of sweet soy sauce

Grilled Haloumi (V, GF) 10

with wild rocket, Spanish onion, shaved parmesan, quince paste and balsamic dressing

Tasting Plate 36

SA whole King Prawns, pan fried Prawn Gyoza, vegetarian spring rolls, salt and pepper squid, dip with pita, feta cheese and Kalamata olives (serves 3-4)

OYSTERS

COFFIN BAY OYSTERS HALF DOZ DOZEN

Natural (GF) 12 18

served with sweet chilli aioli and fresh lemon wedges

Kilpatrick 16 24

Baked with smoky bacon and chef's sauce

Oysters Mornay (GF) 15 24

Baked oysters topped with mushrooms, smoky bacon, spring onion and a creamy mornay sauce

Assorted Oysters (4 of each) 24

Kilpatrick Natural Mornay

SIDES

Bowl of chips with homemade aioli 7

Potato Wedges 9

with sweet chili sauce & sour cream

Mediterranean Greek Salad 8

Assorted Buttered Vegetables 7

BURGERS

Double Down Burger 22

Double beef patties, double crispy bacon, double cheese, fresh onion rings, sliced tomato, pickles, gourmet lettuce, tomato relish and served with chips

Aussie Beef Burger 17

with melted cheese, bacon, egg, beetroot, lettuce, tomato and tomato relish on a brioche bun and served with chips

Tropical Chicken Schnitzel Burger 17

with melted cheese, bacon, tomato, pineapple, lettuce & aioli served on a brioche bun and served with chips

Vegetarian Burger 18

Grilled Swiss Brown mushroom with beetroot, lettuce, tomato, tomato relish, fried onion rings and grilled haloumi cheese on a brioche bun and served with chips

Chicken B.A.L.T 17

Flamed chicken breast with crispy bacon, avocado, tomato, aioli and cheese in a herb focaccia and served with chips

SCHNITZELS

Beef or Chicken 17

served with chips, mini Greek Salad or vegetables with a choice of sauce (gravy, mushroom, diane or peppercorn)

Toppings

Parmigiana napolitana sauce & cheese 2.50

Hawaiian 3

BBQ 3

Italian napolitana sauce, salami, olives, capsicum, onion & cheese 3

Mexican napolitana sauce, corn chips, jalapenos, capsicum, onion, cheese & sour cream 3

Boscaiola mushroom, bacon, onion, cream and cheese 3

Swiss Chef's mushroom sauce topped with melted cheese 3

Creamy garlic sauce 3.50

Surf prawns in garlic sauce 8

EXTRAS

Oysters Kilpatrick 2 piece - 4.50

4 piece - 9

Oysters Mornay 2 piece - 4.50

4 piece - 9

Extra Sour Cream 1

Wedges (instead of chips) 3

Extra jug of sauce 2.50

DESSERT MENU

Ice Cream Sundae 6

with whipped cream, crushed nuts & your choice of chocolate, strawberry or caramel topping

Sticky Date Pudding 8

with butterscotch sauce, vanilla ice cream and strawberries

Banana and Caramel Gateau 7

with whipped cream, strawberries and a mixed berry coulis

Summer Mixed Berry Mini Pavlova 6

with whipped cream

Affogato 6

vanilla ice cream served with a shot of espresso Add a shot of your favourite liqueur (see staff for price)

Children's Ice Cream Sundae 3.50

choice of chocolate, strawberry, caramel or sprinkles topping

COFFEE/TEAS AND SHAKES

Coffee 3.80

Cappuccino

Latte

Flat White

Long Black

Short Black

Macchiato

Hot Chocolate 3.80

Iced Milk Shakes 6.50

Coffee

Chocolate

Strawberry

Caramel

Tea 3.80

Black Tea

Earl Grey

English Breakfast

Green Tea with Jasmine

Peppermint

Camomile

Please refer to daily specials sheet for our cake of the day and our dessert of the Day