



IF YOU WISH TO DINE TOGETHER, PLEASE ORDER AT THE ONE TIME AT THE BISTRO BAR.

FEEL FREE TO VIEW OUR CHEF'S SPECIALS LOCATED IN OUR BISTRO, CHANGING DAILY WITH SEASONAL PRODUCE.

**STARTERS** .....

HERB & GARLIC BREAD (V)	\$9.5
WITH CHEESE	\$10
BASIL PESTO AND PARMESAN	\$10
BRUSCHETTA (V)	\$15
TOMATO, RED ONION & BASIL, WITH OLIVE OIL, SHAVED PARMESAN & DANISH FETTA WITH SWEET BALSAMIC GLAZE	
TOASTED NAAN BREAD (V)	\$16
BASIL PESTO, ROMESCO & GARLIC AIOLI	
MIXED CHEESE BOARD	SEE SPECIALS
LEMON PEPPER CALAMARI (GF)	\$17
WITH MIXED LEAF, PEAR & PARMESAN SALAD	
LOADED POTATO GEMS	\$18
GUACAMOLE, PICO DE GALLO WITH JALAPENOS SRIRACHA AIOLI AND SOUR CREAM	
W/ BEEF BRISKET	\$22
OR PULLED PORK	\$22
OYSTERS	
(SUBJECT TO AVAILABILITY)	
	6      12
NATURAL	\$18    \$30
KILPATRICK	\$19    \$32
MANGO KIWI SALSA	\$19    \$32

**SALADS** .....

MANGO AND PRAWN SALAD (V)	\$32
CRYSTAL BAY PRAWNS LIGHTLY GRILLED ON MANGO AND MIXED LEAF LEMON VINAIGRETTE	
BASIL PESTO CALAMARI SALAD (GF)	\$24
TENDER CALAMARI, CHORIZO PAN FRIED AND SERVED WITH BASIL PESTO, ROASTED PINENUTS AND PARMESAN	
ASIAN BEEF SALAD	\$26
TENDER CRISPY BEEF TOSSED THROUGH A CRISPY NOODLE SALAD WITH A LIGHT GINGER SEASAME DRESSING	
ZESTY WATERMELON SALAD (V, GF)	\$22
MIXED WITH ROQUETTE, PISTACHIO, CUCUMBER AND TOMATO CONCASSE WITH OLIVE OIL AND BALSAMIC	

**LOW N SLOW** .....

SMOKED PORK BELLY	\$32
SMOKED PORK BELLY WITH ADOBO CAMEL WITH PICKLED PINEAPPLE AND SLAW	
HOUSE SMOKED PORK RIBS (GF)	
FULL RACK OF LOW N SLOW SMOKED PORK RIBS WITH A STICKY HOUSE BBQ SAUCE, WITH CHIPS AND SALAD	
FULL RACK	\$38
HALF RACK	\$26
BBO PLATE (GF)	\$40
PULLED PORK, BACON, CHICKEN WINGS, BEEF BRISKET & HOUSE SMOKED RIBS, WITH CHIPS AND SALAD	

**HOUSE CUTS**  
ALL STEAKS HAND CUT IN HOUSE AND ARE SERVED WITH HAND CUT CHIPS AND A HOUSE SALAD

PLEASE NOTE WE RECOMMEND OUR BEEF BE COOKED TO A MAX. OF MEDIUM RARE TO MEDIUM. WE USE THICK PRIME CUTS OF BEEF, THEREFORE STEAK TEMPS OF ABOVE MEDIUM DO REQUIRE AN EXTENDED COOKING TIME

300G BLACK ANGUS PORTERHOUSE	\$36
350G SCOTCH FILLET	\$38
300G WAGYU RUMP (5+ MARBLE SCORE COOKED TO A MAX OF MEDIUM)	\$34

**SAUCES**

MUSHROOM / PEPPER / HOUSE GRAVY / GARLIC BUTTER / AIOLI	\$2
HOUSE MADE PORT JUS	\$4
REEF AND BEEF – PRAWNS & CALAMARI & IN WHITE WINE CREAM SAUCE	
SWAP TO MASH & VEG	\$2.5

**MORE MAINS** .....

BALSAMIC GLAZED SALMON FILLET	\$30
ON A WATERMELON, DANISH FETTA AND ROQUETTE SALAD	
VEGETABLE DAHL (V)	\$19
FRAGRANT SPICED VEGETABLE DAHL SERVED WITH TOASTED NAAN AND GREEK YOGHURT	
MEXICAN BEEF TACOS (3)	\$25
SHREDDED BEEF WITH GUACAMOLE PICKLED PINEAPPLE PICO DE GALLO, GREEN RICE & SOUR CREAM	

**PUB CLASSICS** .....

CHICKEN SCHNITZEL	\$25
WITH BEER BATTERED CHIPS AND SALAD	
CHICKEN PARMIGIANA	\$27
WITH BEER BATTERED CHIPS AND SALAD	
FISHERMAN'S BASKET	\$30
LEMON PEPPER CALAMARI, GRILLED CRYSTAL BAY PRAWNS BEER BATTERED GUMMY FILLETS, SERVED WITH CHIPS, SALAD AND TARTARE	
FRESH BEER BATTERED GUMMY FILLETS	\$25
SERVED WITH BEER BATTERED CHIPS AND SALAD	
LEMON PEPPER CALAMARI (GF)	\$24
LIGHTLY FLOURED TENDER CALAMARI, ON A MIXED LEAF, PEAR & PARMESAN SALAD AND BEER BATTERED CHIPS	

**SENIORS** .....

AVAILABLE WITH PRESENTATION OF SENIORS CARD

BEER BATTERED GUMMY FILLETS	\$17
CHICKEN PARMIGIANA	\$18
CHICKEN SCHNITZEL	\$17
LEMON PEPPER CALAMARI w PEAR & PARMESAN SALAD & CHIPS	\$18
200G ANGUS RUMP STEAK	\$28

ALL WITH CHIPS AND SALAD, UNLESS STATED

**FOR THE KIDS** .....

UNDER 12 YEARS OF AGE

CHICKEN NUGGETS AND CHIPS	9.5
CHICKEN PARMA AND CHIPS	\$12
CHICKEN SCHNITZEL AND CHIPS	\$10
BATTERED FISH AND CHIPS	\$9.5
CALAMARI AND CHIPS	\$9.5
ADD SALAD	\$2.5
ADD MASH AND VEG	\$2.5

**SIDES** .....

SIDE GARDEN SALAD	\$4.5
STEAMED VEGETABLES	\$7.5
BUY THE CHEF A BEER	\$6
SAY THANKS FOR A GREAT MEAL	
BEER BATTERED CHIPS	\$7.5
WITH GRAVY	\$8.5
BEER BATTERED CHIPS - LARGE	\$14
WITH GRAVY	\$11
WEDGES W SOUR CREAM & SWEET CHILLI	\$12
HAND CUT CHIPS W GARLIC AIOLI	\$10.5

(V) VEGETARIAN / (GF) GLUTEN FREE  
WE ARE UNABLE TO GUARANTEE THAT ALL DISHES ARE COMPLETELY FREE OF RESIDUAL NUT OILS, SHELL FISH OR TRACES OF GLUTEN