

SMALL PLATES

Cheesy Garlic Bread	\$10
Smoked Chorizo	\$12
Soup of the Day	\$14
Side of Garlic Bread. See our specials for todays selection	
Baked Camembert	\$22
Dukkah, Bees Creek Honey & Bagel Crisps	

Seared Scallops (I) & Roast Pork Belly	\$24
Chilli Caramel & Green Apple (4 per serve)	
Pulled Pork Tacos	\$19.50
Chipotle Chilli & Coleslaw (3 per serve)	
Add Fries	\$3
Vego Tacos (V)	\$19.50
Guacamole, Pumpkin, Feta & Dukkah (3 per serve)	
Add Fries	\$3

S.A. Coffin Bay Oysters	
Natural	\$21 \$42
Cav-Patrick	\$24 \$48
Spicy Nam Jim Shots	\$24 \$48

Arancini (4 per serve)	\$18
Aioli, Grana Padano See specials for todays selection	
Szechwan Pepper	\$23
Baby Squid (I)	
Kewpie Mayo, Lime Wedge	

SALADS

Caesar Salad (VO)	\$19
White Anchovy Mayo, Crispy Bacon, Soft Egg, Grana Padano & Bagel Crisps	
Add Avocado	\$5
Add Chicken	\$6
Add Squid	\$11.50
Thai Beef Salad	\$24
Vermicelli Noodles, Wombok, Spinach, Carrot, Bean Shoot, Tomato, Mint, Coriander, Fried Onion, Chilli & Nam Jim Dressing	
Bang Bang Salad (VO)(GF)	\$22
Poached Chicken or Crispy Pork Belly	
Vermicelli Noodles, Spinach, Wombok, Carrot, Bean Shoots, Tomato, Cucumber, Mint, Coriander, Crushed Nuts with a Peanut, Lime & Chili Dressing	
Chicken Keto Salad (VO)(GF)	\$22
Roast Pumpkin, Spinach, Feta, Tomato, Avocado, Nuts and Seeds, with a Sumac & Lemon Dressing	

FAVOURITES

Pie of the Day	\$27
Crispy Pastry Top with Fries & Salad See our specials for todays selection	
Smoked Beef Sausages	\$27
Crushed Chats with Sautéed Bacon, Onion & Peas with Tomato Chilli Jam	
House Made Beef Lasagne	\$27
Salad & Fries	
Chicken Schnitzel	\$27
Salad & Fries	
Chicken Parmigiana	\$32
Salad & Fries	
Crumbed Lemon Pepper	\$31
Crimson Snapper	
Salad & Fries, Tartar Sauce & Lemon Wedge	

Vegetarian (V) | Vegetarian Option (VO) | Gluten Free (GF) | Imported (I)

Food allergies: Please note that we take every precaution when accommodating special meal requirements. However, we handle the following known allergens in our kitchens: Nuts, seafood, shellfish, sesame seed, wheat flour, fungi, eggs, milk and dairy products.

Customers request will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

STEAK

Our steaks are butchered daily.
See our specials menu for today's available selection and price.

Rump Cap

Great Southern, Grass Fed

Wagyu Rump Cap

Kerwee, Darling Downs QLD
Grain Fed 400+ Days

Eye Fillet

Red Gum Creek, Grass Fed

Scotch Fillet

Great Southern Pinnacle, Grass Fed

Sirloin

Riverina, Grain Fed, Southern NSW

Rib on the Bone

Nolan's 'Private Selection' Gympie QLD
Grain Fed 100+ Days

Premium Rib on the Bone

Kerwee, Darling Downs, QLD
Grain Fed 200+ Days

SAUCES \$3

Red Wine Jus (GF)
Mushroom
Green Peppercorn
Chimi Churri (GF)
Tomato Chilli Jam (GF)
Smokey BBQ (GF)
Onion Jam (GF)
Blue Cheese Butter (GF)
Horseradish (GF)
Aioli (GF)

MUSTARDS \$2 (GF)

Hot English
Dijon
Seeded

SIDES

Caesar \$8
Coleslaw \$5
Green Side Salad \$5
Steamed Greens & Garlic Butter \$12
Crushed Chats & Garlic Butter \$8
Fries with Aioli or Gravy \$12
Small Fries \$4



Cheese Platter

\$28

Selection of Cheddar, Brie, & Blue cheese accompanied
with Caramelized Walnuts, Seasonal Fruits, & Crackers

ORDER AT YOUR TABLE WITH

