

modern australian menu

bread	garlic ciabatta		7.00
	cheese and garlic ciabatta		8.00
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	grilled ciabatta with three cheese and grain mustard		8.00
	bruschetta roast pumpkin, caramelised onion and goats cheese.		15.00
	quesadilla; pulled pork, red kidney bean, jalapeno, onion, tomato, mozzarella topped with spinach, roast pumpkin salad		19.00
to start	soup of the day with toasted turkish bread		9.00
	chilled west coast coffin bay oysters	½ doz	1 doz
	straight up - served with shallot and chardonnay vinegar (GF)	18.00	32.00
	kilpatrick - grilled with our special blend sauce topped with bacon (DF)	20.00	34.00
	chilled oyster, topped with lemon sour cream and fresh smoked salmon	21.00	36.00
	combination oyster plate (1 dozen) 4 pieces of each of the three types		35.00
		entrée	main
main	salt & peppered squid (GF upon request)	22.50	32.00
	leafy green salad with tomato, onion, cucumber with a spicy tomato dressing and lemon		
	chicken tenderloin wrap (DF)		20.00
	grilled chicken tenderloin with lettuce, tomato, onion, cucumber and drizzled with sweet chilli aioli, served with sweet potato wedges		
	the big standpipe beef burger		25.00
	150g wagyu beef patty served with beetroot, lettuce, tasty cheese, pineapple, pickles, tomato, bacon, fried egg and caramelised onion served with side of chips extra patty double up \$8.00		
	american style sticky gooey pork ribs (DF)		38.00
	slow cooked pork ribs smothered in our bbq style sticky rib sauce served with crispy chips and garden salad		
	scotch fillet 300g (GF)		38.00
	served with roast potatoes and roast root vegetables, or salad and chip with your choice of sauces, red wine jus, dianne, green peppercorn, mushroom or plain gravy		
	grain fed rump steak (300g) served with chips and garden salad with your choice of sauce dianne, green peppercorn, mushroom, plain gravy or garlic cream sauce		29.00

	roast salmon fillet	32.00
	on a bed of pumpkin puree served with pearl cous cous, kale, roast pumpkin, cranberry salad finished with caper berries and fresh lemon	
	roast chicken breast (please allow 25 mins cooking time)	28.00
	on a bed of grain mustard, honey and mushroom cream sauce finished with baby spinach, served with roast pumpkin and roast potatoes	
	penne pasta alla panna	26.00
	ham, mushrooms, parsley and parmesan cheese in white wine cream sauce	
	local garfish fillets with chunky chips, tartare sauce and a side salad	27.00
	your choice of grilled, beer battered or herb and lemon crumb	
	beef schnitzel (porterhouse) 300g served with chips and tossed salad	25.00
	with your choice of sauce dianne, green peppercorn, mushroom, plain gravy or garlic cream sauce	
	chicken breast schnitzel 300g served with chips and tossed salad	24.00
	with your choice of sauce dianne, green peppercorn, mushroom, plain gravy or garlic cream sauce	
	choice of topping	
	parmigiana - napoli sauce, mozzarella cheese	5.00
	hawaiian - napoli sauce with pineapple, ham & mozzarella cheese	5.00
	mexican - jalapeno, napolitana sauce, mozzarella cheese and corn chips	5.00
	with sour cream & guacamole	
	indian - butter chicken sauce	5.00
	kilpatrick - kilpatrick sauce, bacon and mozzarella cheese	5.00
	surf & turf - prawns & squid in a garlic cream sauce	8.00
sides	beetroot, walnut salad leaves with fetta and a pomegranate dressing	10.00
	pearl cous cous , pumpkin, spinach, kale, cranberries, with a honey mustard dressing.	10.00
	leafy green salad with avocado, cherry tomato in a spicy tomato dressing	10.00
	classic greek salad leaves with fetta, olives, capsicum, cucumber, onion in a oregano lemon dressing	10.00
	crispy sweet potato wedges with sour cream and guacamole	12.00
	chunky chips with sea salt and tomato sauce	small 5.00 10.00