



# Menu



## To Share

<b>GARLIC BREAD</b>	<b>13</b>
<i>With parmesan cheese (GFO)</i>	
<b>OYSTERS</b>	<b>4 for 20</b>
<b>Choice of...</b>	<b>6 for 30</b>
<i>Natural with mignonette sauce (GFO)(A)</i>	
or	
<i>Kilpatrick with lilliput capers (GFO)(A)</i>	
<b>TRUFFLE MUSHROOM ARANCINI (3)</b>	<b>20</b>
<i>Served with garlic mash and chili mayo (VGO)</i>	
<b>PORK 3-WAYS</b>	<b>23</b>
<i>Slow cooked ribs, pork belly bites and grilled chorizo. Served with pickled vegetables acar and miso mayo (GFO)</i>	
<b>THAI GARLIC PRAWNS</b>	<b>23</b>
<i>With jasmine rice and fresh Asian salad (GFO)(I)</i>	
<b>CRISPY SQUID TENTACLE</b>	<b>22</b>
<i>Crispy fried squid tentacles seasoned with lemon pepper, served with miso mayo and fresh lemon (GFO) (I)</i>	
<i>Add Chips and Salad -\$10</i>	
<b>BRUSCHETTA</b>	<b>22</b>
<i>Toasted country-style bread, fresh cherry tomato, red onion basil, feta cheese and balsamic glaze drizzle (GFO)</i>	
<i>Add Prosciutto – 6\$</i>	
<b>SEAFOOD SHARE PLATE</b>	<b>sm 36</b>
<i>Oysters (natural or Kilpatrick), crispy squid</i>	<b>lg 62</b>
<i>Tentacles, chili mussels, grilled herbed prawns and beer battered market fish. Served with grilled focaccia, salad, fries and tartare sauce (GFO) (M)</i>	
<b>MEAT SHARE PLATE</b>	<b>sm 36</b>
<i>100% Australian Rump steak, sticky pork</i>	<b>lg 62</b>
<i>riblets topped with dukkah, grilled chorizo and crispy pork belly. Served with grilled focaccia, salad, fries and red wine jus (GFO) (M)</i>	
<b>DUCK SPRING ROLLS (2)</b>	<b>20</b>
<i>Served with mesclun mix and sweet chili sauce</i>	
<b>WEDGES</b>	<b>sm 6</b>
<i>Served with sour cream and sweet chili sauce</i>	<b>lg 11</b>
<b>FRIES</b>	<b>sm 5</b>
<i>Served with tomato sauce and miso mayo (GFO)</i>	<b>lg 10</b>

## Main Course

- DOUBLE DECKER BEEF BURGER** 29  
*100% all beef patty, crispy bacon, American jack cheese, lettuce, tomato, gherkins, Dijon mustard mayo and tomato sauce on a freshly baked burger bun.  
Served with chips and tomato sauce (GFO, VO, VGO)  
or*  
**Upgrade to the BIG BOY BEEF BURGER** 33  
*Add Egg – 3\$ Extra Bacon – 3.5\$ Extra Cheese – 2\$*
- STEAK SANDWICH** 30  
*100% Australian Rump, tomato relish, crispy bacon, lettuce, red onion and American jack cheese  
Served with chips and chili mayo (GFO)  
Add Egg – 3\$ Add Bacon – 3.5\$ Extra Cheese – 2\$*
- GRILLED CHICKEN BURGER** 28  
*Grilled chicken breast in a Moroccan marinade  
American jack cheese, cos lettuce and chili mayo on a freshly baked burger bun  
Served with chips and tomato sauce (GFO)  
Add Egg – 3\$ Add Bacon – 3.5\$ Extra Cheese – 2\$*
- CHICKEN PARMIGIANA** 28  
*Freshly crumbed chicken breast topped with ham, cheese and Napoli sauce.  
Served with chips and a side salad (GFO)  
or*  
**Upgrade to the SUPER PARMI** 37
- CLASSIC FISH AND CHIPS** 28  
*Beer battered market fish served with chips, side salad and tartare sauce (GFO) (I NZ)*
- NASI-GORENG** 28  
*Balinese chili sambal fried rice with chicken breast, Asian vegetables, fried egg, pickled vegetables acar, beef skewers and prawn crackers (GFO, VO, VGO)  
Extra Beef Skewer – 3.5\$ Add Prawn Skewer – 9\$*
- 10-HOUR PORK RIBS** 37  
*With maple glaze and dukkah. Served with slaw and fries (GFO)*
- BEEF SATAY SKEWERS** 28  
*Balinese spiced marinated beef skewers, served with Asian salad, homemade peanut sauce, steamed rice and fresh lemon (GFO)*

(V) - vegetarian, (VG) - vegan (GF) - gluten free, (O) - option

We do our best to accommodate allergy sufferers, however we are unable to guarantee 100% nut free in some dishes.

# Main Course

**THAI BEEF SALAD** 26  
*100% Australian Rump, bean shoots, rice noodles, Nam Prik, mint, coriander, thai basil, fresh chili and roasted cashew nuts (GFO)*

**LAMB RUMP** 38  
*Sous vide lamb rump, marinated with mustard, garlic, thyme & rosemary  
Served with spinach puree, roasted potatoes, winter vegetables and Moroccan spice  
Finished with mint yogurt and red wine Jus (GFO)*

**CHICKEN ROULADE** 36  
*Stuffed chicken with spinach, sundried tomato & mozzarella.  
Served with mashed potato, baby carrots, cheese sauce  
Finished with rich red wine Jus (GFO)*

**RUMP STEAK** 37  
*300g Australian Rump  
Served with chips, salad and red wine jus (GFO)  
Add Creamy Garlic Prawn Sauce – 11\$*

**PORTERHOUSE STEAK** 41  
*300g Australian Porterhouse  
Served with roasted herb gourmet potatoes, roasted baby carrots, zucchini, chimichurri, cherry tomato confit and red wine jus (GFO)  
Add Creamy Garlic Prawn Sauce – 11\$*

**T BONE STEAK** 44  
*400g Australian T Bone  
Served with roasted herb gourmet potatoes, roasted baby carrots, zucchini, chimichurri, cherry tomato confit and red wine jus (GFO)  
Add Creamy Garlic Prawn Sauce – 11\$*

**SESAME TUNA** 35  
*Crumbed tuna fillet, sesame seeds, mesclun mix, white radish, pickled ginger, soba noodles, teriyaki dressing and miso mayo (GFO) (I)*

**KEWDALE SALAD** 20  
*With roasted sweet potatoes, beetroot, pumpkin, couscous, mesclun mix, feta cheese, homemade honey dressing drizzle and toasted sesame seeds (GFO)  
Add Grilled Chicken – 6\$ Add Grilled Prawns – 9\$  
Add Chargrilled Beef – 8\$*

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## Seniors Menu

Available Saturday – Wednesday, 11am – 3pm.  
**15% Discount** applied to all other menu items.  
Discount/menu redeemable upon sight of a valid seniors' card.

<b>SENIORS SQUID</b>	<b>20</b>
<i>Crispy fried squid tentacles, served with chips, side salad, miso mayo and fresh lemon (GFO) (I)</i>	
<b>SENIORS GRILLED PRAWNS</b>	<b>20</b>
<i>Garlic herb prawns served with chips, side salad and miso mayo (GFO) (I)</i>	
<b>SENIORS FISH AND CHIPS</b>	<b>20</b>
<i>Beer battered market fish served with chips, side salad and tartare sauce (GFO) (I NZ)</i>	
<b>SENIORS 10-HOUR PORK RIBS</b>	<b>20</b>
<i>With maple glaze and dukkah. Served with chips and coleslaw (GFO)</i>	

## Kids Menu

For kids aged 12 and under. Kids eat free with an accompanying main menu meal on the weekend.

<b>BURGER &amp; CHIPS (GFO)</b>	<b>15</b>
<b>FISH &amp; CHIPS (GFO) (I)</b>	<b>15</b>
<b>NUGGETS &amp; CHIPS (GFO)</b>	<b>15</b>
<b>PASTA &amp; GARLIC BREAD (GFO)</b>	<b>15</b>
<i>Includes a small soft drink or juice</i>	
<b>KIDS FRIES (GFO)</b>	<b>5</b>
<b>KIDS MASH &amp; VEG (GFO)</b>	<b>9</b>
<b>KIDS VANILLA ICE CREAM (GFO)</b>	<b>6</b>
<i>Includes a topping sauce and sprinkles</i>	

## Extras

<b>JUS / SAUCE</b>	<b>3</b>
<i>Red Wine Jus (GF) Pepper Jus (GF) Mushroom Jus (GF) Creamy Garlic Sauce (GF)</i>	
<b>GARLIC PRAWN SAUCE (GF)</b>	<b>11</b>
<b>EGG (GF)</b>	<b>3</b>
<b>BACON (GF)</b>	<b>3</b>
<b>HOUSE SIDE SALAD (GF, VG)</b>	<b>5</b>
<b>MASHED POTATO (GF, VG)</b>	<b>7</b>
<b>STEAMED VEGETABLES (GF, VG)</b>	<b>10</b>

## To Finish

**CHOCOLATE BROWNIE** 13

*Served warm with vanilla ice cream (GF, VGO)*

**SALTED CARAMEL SLICE** 13

*With vanilla ice cream (GF, VGO)*

**RASPBERRY CHEESECAKE** 13

*With vanilla ice cream (GF, VGO)*

## Coffee And Tea

	<u>Sm</u>	<u>Lrg</u>
Cappuccino	5	6.5
Latte	5	6.5
Flat White	5	6.5
Espresso	5	
Hot Chocolate	5	6.5
Pot of Tea	4.5	

*English Breakfast, Chamomile,  
Earl Grey, Peppermint, Green*

## Soft Drinks, Juice and Water

	<u>Sm</u>	<u>Lrg</u>	<u>Jug</u>
Soda Water	3	3.5	7
Coca-Cola	3.5	6.5	12
Coca-Cola No Sugar	3.5	6.5	12
Lift	3.5	6.5	12
Sprite	3.5	6.5	12
Cascade Dry Ginger Ale	3.5	6.5	12
Cascade Tonic Water	3.5	6.5	12
Lemon, Lime and Bitters	4	7.5	14
Assorted Juices	4	7	
Soft Drink Bottles 330ml	4.5		

## On Tap Beer and Cider

Hahn Super Dry	Stone & Wood Pacific Ale
Hahn Super Dry 3.5	Gage Roads Huey
Swan Draught	Gage Roads Side Track
James Squire Ginger Beer	Gage Roads Single Fin
James Squire 150 Lashes	Two Bays Gluten Free
James Squire Orchard Crush	Coopers Pale Ale
Guinness	Carlsberg
Little Creatures Little Hazy	Matsos Ginger Beer
Heineken	Matsos Lemon Lime

*Please ask our staff about our wide range of bottled  
beers, crafts, ciders and ready to drinks*

*\* Subject to change due to availability*

# Wine List

## Sparkling

	Cls	Btl
<b>Grant Burge Prosecco</b> <i>Barossa Valley, SA</i>	9.5	36
<b>Oyster Bay Cuvee Brut</b> <i>Marlborough, NZ</i>	11	46
<b>Veuve Moisans Brut</b> <i>Loire Valley, France</i>		52
<b>Moet &amp; Chandon Imperial</b> <i>Epernay, France</i>		99
<b>Dom Perignon</b> <i>Epernay, France</i>		350

## White

	Sml	Lrg	Btl
<b>Vasse Felix Classic Dry White</b> <b>Semillon Sauvignon Blanc</b> <i>Margaret River, WA</i>	9.5	12.5	36
<b>Squealing Pig Sauvignon</b> <b>Blanc</b> <i>Marlborough, NZ</i>	10	14	38
<b>Brown Brothers Moscato</b> <i>King Valley, VIC</i>	10	15	42
<b>Millbrook Sauvignon</b> <b>Blanc</b> <i>Perth Hills, WA</i>	11	16	45
<b>West Cape Howe Chardonnay</b> <i>Mt Barker, WA</i>	11	16	45
<b>Stella Bella Semillon</b> <b>Sauvignon Blanc</b> <i>Margaret River, WA</i>			48
<b>Leeuwin Estate Art Series</b> <b>Sauvignon Blanc</b> <i>Margaret River, WA</i>			55
<b>Cloudy Bay Sauvignon</b> <b>Blanc</b> <i>Marlborough, NZ</i>			70
<b>Leeuwin Estate Art Series</b> <b>Chardonnay</b> <i>Margaret River, WA</i>			150

