

Dining | 7 Days
Lunch 11:30am – 2:30pm
Dinner 5:00pm – 8:00pm
Bar 2:30pm – 5:00pm

TO START

	M	NM
Garlic Bread (VG)	12	15
Cheesy Garlic Bread (VG)	13	16
Cheesy Garlic & Bacon Bread	14	17
Fresh South Australian Pacific Oysters		
Natural with fresh lemon	4.5 ea	5 ea
Kilpatrick	5.5 ea	6 ea
Vietnamese sauce	5.5 ea	6 ea
Ponzu sauce	5.5 ea	6 ea
Trio of Dips (VG, V)	14	17
Chef's selection of dips, warm focaccia bread		
Crispy Feta Saganaki (VG)	23	26
Honey thyme sesame dressing, warm focaccia bread		
WA Salt & Szechuan Pepper Squid (GF)	18	21
Hand cut squid with Szechuan pepper & saffron aioli		
Burrata & Heirloom Tomatoes (VG)	22	25
Served with salsa verde, fresh basil, warm focaccia, balsamic dressing		
Stone & Wood Battered Lobster Taco (I, SF)	21	24
Soft shell taco, battered lobster, baby gem, sriracha mayo, pickled onions		
Karaage Chicken Bites 🍢	22	25
Fried chicken served with sriracha mayo, pickled ginger, sesame seeds		
Vegetarian Spring Rolls – 4 pieces (VG, V)	16	19
Served with Nam Jim dressing		
½ kg Chicken Wings (GF) 🍢🍢	24	27
Your choice of hot sauce & blue cheese dressing or honey soy sauce		
Corn on the Cob (VG, GF)	14	17
Grilled, served with chipotle aioli, grated parmesan cheese, capers & garlic butter		

MAINS

	M	NM
Fish and Chips (I)	29	32
Beer-battered barramundi, chips, house salad, tartare sauce and lemon		
WA Salt & Szechuan Pepper Squid (GF)	25	28
Hand cut squid with Szechuan pepper, lemon, tartare sauce, house salad and chips		
Chicken Schnitzel	27	30
Panko crumbed chicken breast, house salad, chips & gravy		
Chicken Parmigiana	28	31
Panko crumbed chicken breast, napoli sauce, sliced leg ham, melted mozzarella cheese, house salad & chips		
Crispy Skin Humpty Doo Barramundi (GF)	32	35
200g barramundi fillet, corn puree, baby spinach and sautéed greens, olive soil, capers & garlic butter		

GF Pasta available on request – \$5 Add on

	M	NM
Thai Green Curry Prawns (A, SF, GF) 🍢🍢	28	31
Skull Island king prawns, mild green curry, coconut cream, seasonal veggies & steamed jasmine rice		
Chilli & Garlic Prawn Linguine (A, SF) 🍢	29	32
Sautéed chilli & garlic Skull Island king prawns, white wine cream reduction, fresh herbs & grated parmesan cheese		
Creamy Spinach Linguine (VG, GF)	27	30
Sautéed enoki mushrooms, edamame beans, white truffle oil, fresh herbs & grated parmesan cheese		
Pumpkin Wedge (VG, GF, CN)	26	29
Honey roasted pumpkin wedge, corn puree, sautéed greens, pomegranate seeds, fried kale & toasted almonds		
Chef's Sunday Roast Special	25	28
(Available on Sunday only, until sold out) Chef's daily roast, seasonal roasted veggies, roast potatoes, house gravy & Yorkshire pudding		

SIDES

	M	NM
BOWL OF CHIPS (V, GF)	10	12
SWEET POTATO FRIES W/ CHIPOTLE AIOLI (V, GF)	13	15
CREAMY MASH POTATO (V, GF)	9	11
STEAMED JASMINE RICE (V, GF)	5	6
SAUTÉED GREENS W/ TOASTED ALMONDS (V, CN, GF)	10	12

FROM THE GRILL

All steaks served with your choice of chips/salad or mash/vegs, choice of mushroom sauce, peppercorn sauce, creamy garlic sauce or gravy (All GF)

	M	NM
200g Darling Downs Black Angus Rump	28	31
100 day grain fed beef		
300g Kilcoy Black Angus Sirloin	42	45
100 day grain fed beef		
250g Beef Rib Fillet	45	48
100 day grain fed beef		
Moroccan Chicken Breast (CN)	28	31
Supreme chicken breast, almond & quinoa tabouli, fresh herbs, pomegranate seeds, tzatziki & salsa verde		
TOPPERS		
Skull Island garlic prawns (SF) – 3pc	9	11
WA salt & Szechuan pepper squid (GF)	9	11

BURGERS

	M	NM
Beef Burger	23	26
Grilled Angus patty 180g, bacon, cheese, baby gem, sliced tomato, Spanish onions, pickles, burger sauce, toasted brioche bun served with chips		
Chicken Burger	23	26
Crispy southern-style chicken thigh burger, cabbage and carrot coleslaw, Spanish onions, chipotle aioli, toasted brioche bun served with chips		
Lamb Burger	26	29
Slow-cooked shredded lamb shoulder, baby gem, fresh cucumber, tzatziki sauce, Spanish onions, feta cheese, toasted brioche bun served with chips		
Falafel Vegetarian Burger (VG)	23	26
Beetroot relish, baby gem, sliced tomato, Spanish onions, garlic aioli, toasted brioche bun served with chips		
ADD ONS		
GF Bun		5
Extra Patty		8
Bacon		6
Egg		5

FROM THE GARDEN

	M	NM
Thai Salad (VG, CN) Mixed green salad, rice noodles, cherry tomatoes, cucumber, pickled onions, coriander, mint, toasted peanuts, grilled lime & Nam Jim dressing	23	26
Caesar Salad Cos leaves, croutons, crispy prosciutto, poached egg, parmesan cheese, anchovies, caesar dressing	24	27
Mezze Rice-Vego Bowl (V) Steamed jasmine rice, roasted pumpkin, mixed salad, cherry tomatoes, cucumbers, pickled onions, dried kalamata olives, edamame beans & house dressing	22	25
ADD ONS		
Avocado	5	5.5
Skull Island garlic prawns (SF) - 3pc	9	11
WA salt & Szechuan pepper squid (GF)	9	11
100g rump steak	10	11

LUNCH SPECIALS

Available Monday - Friday, Lunch only

	M	NM
Fish and Chips (I) With house salad & tartare sauce	16	19
Chicken Schnitzel With house salad, chips & gravy		
Grilled Chicken Grilled chicken tenderloin, mash potato & greens		
Angus Beef Sausages Grilled sausages with mash potato, greens & gravy		
Mezze Rice-Vego Bowl (V) Steamed Jasmine rice, roasted pumpkin, mix salad, cherry tomatoes, cucumbers, pickled onions, kalamata olives, edamame beans & house dressing		
Karaage Chicken Bowl Steamed jasmine rice, slaw salad, pickled ginger & Kewpie mayo		

TO SHARE

	M	NM
Crispy Skin Lamb Shoulder 16hrs slow cooked 1.6kg lamb shoulder served with your choice of two sides and gravy sauce	120	130
Nobby's Seafood Platter (SF, M) 6pc South Australian Pacific Oysters, 8pc local caught medium king prawns, Humpty Doo grilled barramundi 200g, WA salt & Szechuan pepper squid, 2pc lobster tacos Additional taco - \$10/pc	110	120
Cheese Board (VG) Selection of hard and soft cheeses including brie 115g, cheddar 100g, blue cheese 100g, quince paste, dried fruits, olives, nuts & crackers	45	48

SWEETS

For more sweet options check our desserts cabinet or ask our friendly staff	M	NM
Vanilla Crème Brûlée With berry compote	15	18
Sticky Date Pudding With cookie crumble and vanilla ice cream	14	17
Affogato Vanilla bean gelato and freshly brewed espresso Add Frangelico or Baileys	13	16
	9	10

LITTLE NIPPERS

(Under 12)		
	M	NM
Battered fish & chips, lemon, tomato sauce (I)	13	16
Pasta Napoletana, parmesan cheese & basil		
Grilled chicken tenderloin with green veggies		
Chicken nuggets & chips with tomato sauce		
Cheese burger & chips with tomato sauce		

BAR MENU

Monday to Sunday
2:30pm - 5:00pm

	M	NM
Garlic Bread (VG)	12	15
Cheesy Garlic Bread (VG)	13	16
Cheesy Garlic & Bacon Bread	14	17
Fresh South Australian Pacific Oysters		
Natural with fresh lemon	4.5 ea	5 ea
Kilpatrick	5.5 ea	6 ea
Vietnamese sauce	5.5 ea	6 ea
Ponzu sauce	5.5 ea	6 ea
Trio of Dips (VG, V)	14	17
Chef's selection of dips, warm focaccia bread		
Crispy Feta Saganaki (VG)	23	26
Honey thyme sesame dressing, warm focaccia bread		
WA Salt & Szechuan Pepper Squid (GF)	18	21
Hand cut squid with Szechuan pepper & saffron aioli		
Burrata & Heirloom Tomatoes (VG)	22	25
Served with salsa verde, fresh basil, warm focaccia, balsamic dressing		
Stone & Wood Battered Lobster Taco (I, SF)	21	24
Soft shell taco, battered lobster, baby gem, sriracha mayo, pickled onions		
Karaage Chicken Bites 🍢	22	25
Fried chicken served with sriracha mayo, pickled ginger, sesame seeds		
Vegetarian Spring Rolls - 4 pieces (VG, V)	16	19
Served with Nam Jim dressing		
½ kg Chicken Wings (GF) 🍢🍢	24	27
Your choice of hot sauce & blue cheese dressing or honey soy sauce		
Bowl of Chips (V, GF)	10	12
Sweet Potato Fries with Chipotle Aioli (V, GF)	13	15