

Daily Specials

Mondays

Burger & Pint \$20

Kids Eat FREE Mondays*

Tuesdays

Pie & Pint \$20

Wednesdays

Parmi & Pint \$20

Thursdays

Chargrilled Thursdays \$20

*See our Specials Menu for more details

Senior Meals

Rump Steak
Pie & Chips
Fish & Chips
Pasta of the Day

\$20

Complimentary: Middy, House Wine or Soft Drink

Monday - Saturday
12pm-3pm every week.

GF - Gluten Free

GFO - Gluten Free Option Available

V- Vegetarian

MP- Market Pricing

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All Items and Pricing Can Change Without Notice
While all care is taken, food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your server.

Wine List

Red Wines

Alkoomi Cabernet Merlot	G 9	B 32
Deepwood Cabernet Shiraz	G 9	B 32
Amberley Merlot	G 8	B 28
Shedleys Shiraz	G 8.5	B 29
Shedleys Cabernet Sauvignon	G 8.5	B 29
West Cape Howe Pinot Noir	G 8	B 30
Evans & Tate Cabernet Merlot	G 9	B 32
Deepwood Rose	G 8	B 30

White Wines

Alkoomi Late Harvest	G 9	B 32
Alkoomi Sauvignon Blanc	G 9	B 32
821 South Sauvignon Blanc	G 8.5	B 29
Deepwoods SSB	G 8.5	B 29
Fishbone SSB	G 9	B 32
Houghtons Chardonnay	G 8.5	B 30
Harthog's Moscato	G 7.5	B 25
Tatachillo Pinot Grigio	G 8.5	B 29

Sparkling Wines

Da Luca Prosecco	G 9	B 32
Houghton NV Sparkling	G 8.5	B 29
Seaview Brut	G 9	B 32

On Tap

Tennent's
Peroni
Sapporo
Stella
Heineken
Cooper's Pale Ale
150 Lashes
Guinness
Kilkenny

Swan Draught
Carlton Dry
Hahn Super Dry
Single Fin
Great Northern Mid
Bulmer's Cider
Stowford Cider
Tingle Top Ginger Beer
Canadian Club & Dry



Entrées

Garlic Bread (4)	8
Cheesy Garlic Bread (4)	10
Chorizo (GF) Panfried chorizo, red wine, honey & thyme	8
Salt n Pepper Calamari E 14 M 24 Lightly seasoned tender calamari served with a nouc cham dipping sauce	10
Chargrilled Tiger Prawns (GF) Perfectly chargrilled whole WA tiger prawns marinated in chilli & garlic	15
Buffalo Wings (6) Southern fried chicken wings, hot or BBQ sauce, pickled celery, blue cheese dressing	12
Panko Chicken Tenders Chilli chicken tenders served with a sweet chilli dipping sauce	12
Pork Belly Tacos (3) Crispy pork belly, guacamole, capsicum salsa, red onion pickle, chipotle dressing Extra Taco \$5	16
Fish Tacos (3) Local tempura whiting fillet, pickled cabbage, chipotle dressing, fried capers Extra Taco \$5	16
Cauliflower Tacos (3) (V) Spiced fritter, pickled cabbage, guacamole, fried shallots Extra Taco \$5	16

Oysters

1/2 doz. 23
doz. 44

Natural or Kilpatrick

Burgers

Wagyu Beef Sliders (3) Wagyu beef sliders, american cheddar, cos, pickle, tomato & chilli jam on a milk bun	18
Pulled Pork Sliders (3) 18 Hour slow cooked pork shoulder sliders, rainbow slaw, BBQ bourbon sauce on a milk bun	18
Jack Fruit Sliders (3) (V) Pulled jackfruit sliders, rainbow slaw, BBQ bourbon sauce on a milk bun	18
Cheeseburger (GFO) Double beef patty, bacon, american cheddar, cos, pickle, ketchup, mustard, hand cut fries	23
Buttermilk Chicken (GFO) Southern fried chicken thigh, bacon, american cheddar, rainbow slaw, smokey BBQ Sauce served with hand cut fries	22

Tavern Classics

Chicken Parmigiana 26

Chicken schnitzel, napoli sauce, mozzarella, slaw, hand cut fries
French Schnitzel Add \$2

Beef & Guinness Pie 26

Tender beef pieces in a rich guinness gravy, peas & hand cut fries

Wicked Chicken 25

Cujan spiced chicken breast on garlic ciabatta with bacon, avocado, rocket, tomato, cheese & chipotle mayo served with hand cut fries

Steak Sandwich 25

Sirloin, bacon, swiss, rocket, onion jam, tomato, aioli served on turkish bread served with hand cut fries
Add Fried Egg \$2

Ocean Treats

Fish of the Day MP

See Specials Board

Snapper 25

Pan seared or beer battered, house salad, hand cut fries, tartare

Chilli Mussels (GFO) 28

Mussels, arrabbiata, white wine, spring onion, chilli, chargrilled ciabatta

Salt n Pepper Calamari E 14 M 24

Lightly seasoned tender calamari, nouc cham dipping sauce

Garlic Prawns (GF) E 16 M 30

Pan fried tiger prawns, creamy white wine sauce, steamed jasmine rice, lemon wedge



Paddock to Plate

250G Black Angus Rump (GF) 32

Chargrilled to your liking, served with hand cut fries, rainbow slaw & choice of sauce

300G Sirloin (GF) 38

Chargrilled to your liking, served with hand cut fries, rainbow slaw & choice of sauce

Crispy Skin Pork Belly (GF) 30

Served with garlic butter roasted brussels sprouts & an apple, fennel and radish salad

300G Tomahawk Pork Cutlet (GF) 32

Chargrilled timberhill pork cutlet, wholegrain mash, broccolini & mushroom sauce

To Share

Seafood Platter 70

Local tempura prawns, local whiting, garlic & chilli tiger prawns, oysters natural & kilpatrick, seared scallops, salt n pepper calamari, rainbow slaw & hand cut fries

Paddock Plate 65

Chargrilled black angus rump, slow cooked brisket, chicken wings, bratwurst sausage, pork belly bites, chilli chicken tenders, corn, rainbow slaw & hand cut fries

Pastas & Salads

Pasta of the Day MP

See Specials Board

Prawn & Chorizo Pasta (GFO) 26

Pan fried prawns & chorizo, onion & cherry tomatoes in a rose sauce served on penne and topped with parmesan

Carbonara Linguini (GFO) 24

Mushrooms, pancetta & onions in a garlic cream sauce tossed with linguini and topped with parmesan

Ragu Pappardelle (GFO) 24

Slow cooked beef in a red wine and tomato sauce, tossed with pappardelle pasta and topped with parmesan cheese

Gnocchi (V) 24

House made pan fried gnocchi, mushrooms, sage, finished with truffle oil & fresh rocket.

Caesar Salad (GFO) 20

Baby cos, bacon, croutons, parmesan, anchovies & soft poached egg
Add Chicken \$4
Add Smoked Salmon \$5

Thai Beef Salad (GF) 23

Marinated beef strips with lettuce, tomato, cucumber, carrot, red onion, spring onion, fresh chilli, mint, coriander & spiced peanuts

for the little ones



Chicken Tenders & Chips 12

Cheeseburger & Chips 12

Fish & Chips 12

Sauces

Mushroom Pepper

Garlic Napoli

Tomato Ketchup BBQ Bourbon

Chipotle Mayo Tartare

Sides & Extras

Hand Cut Fries (GF) Sml 6 Lrg 10
with tomato sauce

Wedges Sml 7 Lrg 11
with sweet chilli & sour cream

Sweet Potato Fries (GF) Sml 7 Lrg 11
with aioli

Side Mash (GF) 4

Side Steamed Broccolini (GF) 5

Side Salad (GF) 6

Side Slaw (GF) 5

Add Garlic Prawns (4) (GF) 6

Add Squid Rings (6) 5

Add Onion Rings (6) 3

Add Avocado (GF) 3

Add Fried Egg (GF) 2

Desserts

Chocolate Brownie 10

Served warm with vanilla icecream

Sticky Date 10

Served warm in a butterscotch sauce with vanilla icecream

Vanilla Bean Panna Cotta 12

With mixed berry coulis and honey comb

Creme Brulee 12

Rich custard covered with a caramelised sugar crust