

BREAD

CIABATTA GARLIC BREAD | 7 (V)

CIABATTA GARLIC CHEESE BREAD | 7.5 (V)

OYSTERS

SA Oysters (GF)

	½ DOZ	1 DOZ
NATURAL	18	28

with a fresh lemon wedge

KILPATRICK	20	30
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smokey bacon with tomato Worcestershire sauce

ENTREES

DUO OF DIPS | 15

house made with warm pita bread and lavosh

ARANCINI | 16

pumpkin, fried sage and parmesan arancini, served with aioli (V)

POTATO SKINS | 12

topped with spring onion, bacon and cheese, served with sweet chilli and sour cream

WEDGES | 9

with sweet chilli and sour cream (V)
Add spring onion, bacon & cheese | 3

BOWL OF CHIPS | 6.5

with aioli (V)

S&P SQUID | 16

with chilli lime dipping sauce (GFV)

BEER BATTERED ONION RINGS | 9

with roasted garlic aioli (V)

CRUMBED AUSTRALIAN PRAWNS | 18

served with tartare sauce

FRIED CHICKEN TENDERS | 15

Chef's secret coating on chicken tenderloins, fried and served with salad greens and a chipotle aioli dipping sauce

Add salad bar with any Entrée | 5

MAINS

BUTTER CHICKEN | 23

authentic Indian butter chicken served with steamed rice (mild) (GF)

POLLO ALMOND FLORENTINE | 26

butterflied chicken breast topped with a spinach, white wine, garlic and almond sauce

KING GEORGE WHITING | 33

crumbed, grilled or battered, served with chips, lemon and tartare sauce

FISH AND CHIPS | 22.5

beer battered, crumbed or grilled fish with chips, lemon and tartare sauce (GFV)

S&P SQUID | 24.5

with chilli lime dipping sauce (GFV)

SEAFOOD TRIO | 28.5

crumbed fish, S&P squid and prawns, served with chips, lemon and tartare sauce

SALMON AND BROCCOLI LINGUINE | 28

salmon and broccoli tossed through a lemon, chilli, dill and garlic butter sauce, served with linguine pasta

CRUMBED AUSTRALIAN PRAWNS | 33

with tartare sauce

ASIAN LAKSA | 18

mildly spiced authentic Asian laksa with rice noodles, bean sprouts, coconut milk and fresh herbs **With Chicken | 23 With Prawns | 29**

ATLANTIC SALMON | 28

atlantic salmon fillet, served on sautéed Asian greens with an orange and soy reduction

VEGETABLE CURRY | 21.5

mixed vegetables in an authentic Indian curry sauce, served on steamed rice (V)

SWISS CHICKEN BREAST | 27

grilled chicken breast topped with leg ham, Swiss cheese and a creamy garlic, mild mustard and spring onion sauce

ROAST OF THE DAY | 19.5

see menu board for details (GFV)

BEEF SCHNITZEL | 21

served with chips and a lemon wedge

CHICKEN SCHNITZEL | 20

served with chips and a lemon wedge

Sauces

plain gravy (GFV), mushroom, pepper or Dianne | 2

Toppings

parmigiana, hollandaise or creamy garlic | 3.5
kilpatrick glaze and bacon or Hawaiian | 5
seafood garlic | 7

SALADS

PUMPKIN AND BOCCONCINI SALAD | 20

roast pumpkin, beetroot, bocconcini cheese, baby spinach and sunflower seeds served with a honey balsamic dressing (V, GF)

GRILLED CHICKEN AND HALLOUMI SALAD | 23

grilled chicken and halloumi with tomato, cucumber, baby spinach and Spanish onion served with a seeded mustard vinaigrette (GFV)

TANDOORI CHICKEN SALAD | 23

marinated tandoori chicken tossed through fresh salad greens, tomato and cucumber with crispy pappadam pieces and a cucumber raita (GF)

CAESAR SALAD | 21

crisp Cos lettuce tossed with bacon, croutons, anchovies, shaved parmesan and dressing (GFV)
Add Chicken | 5

VIETNAMESE BEEF & RICE NOODLE SALAD | 23

marinated beef strips, rice noodles, tomato, cucumber, Spanish onion, snow peas, mixed salad leaves and served with a Vietnamese dressing (GF)

LAMB SALAD | 24.5

tender lamb tossed through a traditional Greek style salad, with torn pita bread and drizzled with tzatziki

(GF) = Gluten free

(GFV) = Gluten Free Variation

(V) = Vegetarian

10% surcharge applies to this menu on public holidays. Please inform our staff of any allergies.

FROM THE GRILL

GRILLED MURRAYLANDS PORK LOIN | 28

pork loin served on sweet potato mash topped with a cranberry and mustard glaze and steamed broccolini

GRILLED KANGAROO FILLET | 26

cooked medium/rare, served on a sweet potato puree and topped with a pink peppercorn and red wine glaze

300G MSA SCOTCH FILLET (GF) | 34
300G SIRLOIN (GF) | 29

Add 3 beer battered onion rings | 1.5

Add a side of mashed potato or potato rosti | 4

Sauces

plain gravy (GFV), mushroom, pepper or Dianne | 2

Toppings

parmigiana, hollandaise or creamy garlic | 3.5
kilpatrick glaze and bacon or Hawaiian | 5
seafood garlic | 7

BURGERS AND WRAPS

AMERICAN BEEF BURGER | 18.5

house made burger patty served with smokey American cheese, pickle, lettuce, tomato, house made relish and dijonaise, in a soft sour dough bun

AUSSIE CHICKEN BURGER | 18.5

grilled chicken fillet, bacon, lettuce, pineapple, cheese, tomato, beetroot with a smokey BBQ sauce, in a soft sour dough bun

TANDOORI CHICKEN WRAP | 16.5

tender tandoori chicken, capsicum, lettuce, tomato served with tzatziki sauce, rolled into a fresh wrap and served with chips

S&P CHICKEN WRAP | 16.5

S&P chicken strip, lettuce, cheese, tomato and aioli in a fresh wrap, served with chips

SPINACH AND RICOTTA BURGER | 17.5

spinach and ricotta burger served with lettuce, tomato and aioli in a soft sour dough bun (V)

DESSERTS

WARM CHOCOLATE PUDDING | 9.5

served with a red velvet drizzle, ice-cream and fresh berries

CINNAMON SUGARED APPLE PIE BITES | 9.5

served with a salted caramel drizzle sauce and vanilla ice-cream

STICKY DATE PUDDING | 9.5

served with a butterscotch sauce and vanilla ice-cream

MIXED BERRY ETON MESS | 10

crispy meringue layered with chantilly cream and fresh berries

NUT SUNDAE | 7.5 (ADULT) | 4.5 (KIDS)

chocolate, caramel or strawberry