

## Starters

<b>Roast Garlic &amp; Mozzarella Pizza Bread</b>	<b>\$9.90</b>
<b>Fetta Stuffed Green Olives</b> <i>crumbed w aioli</i>	<b>\$9.90</b>
<b>Trio of House Made Dips</b> <i>w warmed turkish bread</i>	<b>\$9.90</b>

## Entree

<b>Oysters Natural</b> <i>w lime gf</i>	(doz) <b>\$24.90</b>	(each) <b>\$2.75</b>
<b>Oysters Kilpatrick</b> <i>w smokey bacon &amp; worcestershire gf</i>	(doz) <b>\$26.90</b>	(each) <b>\$3.00</b>
<b>Salt'n'Pepper Calamari</b> <i>pineapple salsa, asian herb salad</i>	<b>\$13.90</b>	
<b>Buffalo Wings</b> <i>crispy chicken wings w blue cheese sauce gf</i>	<b>\$13.90</b>	
<b>Duck Spring Rolls</b> <i>w hoisin &amp; coriander pesto</i>	<b>\$14.90</b>	
<b>Quesadillas</b> <i>tortilla filled w spicy chicken &amp; mozzarella topped w avocado &amp; sour cream</i>	<b>\$14.90</b>	

## Burgers

<b>Chicken</b> <i>baby cos, tomato, bacon, cheese, aioli &amp; fries</i>	<b>\$13.90</b>
<b>Normanby Burger</b> <i>Wagyu patty, swiss cheese, lettuce, tomato, onion jam, bbq sauce &amp; fries</i>	<b>\$14.90</b>
<b>Angus Steak Sandwich</b> <i>rib fillet, beetroot, swiss cheese, rocket, tomato, onion jam, bbq sauce &amp; fries</i>	<b>\$15.90</b>

## Salads

<b>Caesar</b> <i>baby cos, crispy bacon, garlic croutons, parmesan</i>	<b>\$14.90</b>
<i>add chicken or garlic prawns</i>	<b>\$18.90</b>
<b>Grilled Squid</b> <i>chorizo, chick peas, roast capsicum, wild rocket</i>	<b>\$16.90</b>
<b>Baby Beetroot</b> <i>roast dutch carrots, pumpkin, fetta, walnuts v</i>	<b>\$14.90</b>
<b>Thai Beef</b> <i>bean sprouts, capsicum, coriander, mint, nahm jim</i>	<b>\$18.90</b>

## Steaks

ALL TENDER CUTS SERVED WITH A DRESSED GARDEN SALAD & YOUR CHOICE OF AN IDAHO POTATO OR BEER BATTERED CHIPS

<b>Eye Fillet</b> <b>250g</b>	<b>\$31.90</b>
Grass fed Hereford Gold aged 21 days Darling Downs QLD	
<b>Rump</b> <b>400g</b>	<b>\$29.90</b>
100 day grain fed Darling Downs	
<b>Rib Fillet</b> <b>350g</b>	<b>\$31.90</b>
Grain fed 120 days aged 28 days	
<b>Wagyu Sirloin</b> <b>300g</b>	<b>\$41.90</b>
Tajima 400 day grain 6+ Darling Downs	
<b>Wagyu Rump</b> <b>250g</b>	<b>\$31.90</b>
Tajima 400 day grain 6+ Darling Downs	
<b>T-Bone</b> <b>500g</b>	<b>\$33.90</b>
Grain fed 210 days Black Angus Coorong South Australia	
<b>Rib on the Bone</b> <b>500g</b>	<b>\$36.90</b>
Grain fed 210 days Coorong South Australia	
<b>Porterhouse</b> <b>300g</b>	<b>\$31.90</b>
Grain fed 120 days aged 28 days Darling Downs QLD	

### Gourmet Sauce Selection

Wild Mushroom : : Pink Peppercorn : : Firey Chilli : : Red Wine Jus  
Flavoured Butters : : Truffle : : Blue Cheese : : Seeded Mustard

### ADD REEF

Grilled Prawns	<b>\$6.50</b>
Salt and Pepper Calamari	<b>\$6.50</b>

\*WELL DONE STEAKS REQUIRE A WAITING TIME OF UP TO 50 MINUTES\*



RARE



MEDIUM RARE



MEDIUM



WELL DONE

## Side Dishes

<b>Fries</b>	<b>\$6.90</b>
<b>Seasoned Wedges</b>	
<b>Garlic Green Beans</b>	
<b>Mixed Leaf Salad</b>	
<b>Asian Coleslaw</b>	
<b>Kipfler Potato Salad</b>	
<b>Greek Salad</b>	
<b>Caesar Salad</b>	

## Pizza

<b>Hawaiian</b> <i>double smoked ham, caramelised pineapple, rosemary</i>	<b>\$14.90</b>
<b>Supreme</b> <i>chorizo, bacon, mushrooms, spanish onion, capsicum &amp; kalamata olives</i>	<b>\$15.90</b>
<b>Piri Piri Chicken</b> <i>kipfler potato, bacon, oregano, rocket &amp; lemon</i>	<b>\$15.90</b>
<b>Roast Pumpkin</b> <i>field mushrooms, fetta, rocket pesto, onion jam</i>	<b>\$15.90</b>
<b>Tiger Prawn</b> <i>garlic, fresh chilli, Italian parsley &amp; lemon</i>	<b>\$16.90</b>

\* GLUTEN FREE PIZZA BASES AVAILABLE (\$2.00 surcharge)

## Mains

<b>Beer Battered Flathead</b> <i>salad, tartare &amp; fries</i>	<b>\$19.90</b>
<b>Grilled Local Fish</b> <i>warm kipfler potatoes, fennel, tomato, olives &amp; caper salad gf</i>	<b>\$29.90</b>
<b>Braised Beef Cheek &amp; Mushroom Pie</b> <i>onion jam, fries &amp; rocket salad</i>	<b>\$19.90</b>
<b>Szechwan Pork Spare Ribs</b> <i>slow cooked in hoi sin w asian coleslaw &amp; wedges gf</i>	<b>\$29.90</b>
<b>Red Thai Duck Curry</b> <i>green beans, sprouts, coriander w steamed rice gf</i>	<b>\$24.90</b>
<b>Chicken Parmigiana</b> <i>parmesan &amp; thyme crumbed, sliced leg ham, napolitana, mozzarella w mixed leaf salad &amp; fries</i>	<b>\$24.90</b>
<b>Spinach &amp; Fetta Pie</b> <i>heirloom tomato &amp; mustard cress salad</i>	<b>\$19.90</b>
<b>Beef Ragù</b> <i>penne w roasted garlic, baby onions &amp; green olives</i>	<b>\$22.90</b>
<b>Salt'n'Pepper Calamari</b> <i>pineapple salsa, asian herb salad</i>	<b>\$17.90</b>

## Desserts

<b>Apple Pie</b> <i>w anglaise &amp; double cream</i>	<b>\$9.90</b>
<b>Flourless Chocolate Cake</b> <i>berry compote, hazelnut icecream gf</i>	<b>\$9.90</b>
<b>Passionfruit Brulee</b> <i>coconut biscotti w passionfruit gelati</i>	<b>\$9.90</b>
<b>Lemon Curd Cheese Cake</b> <i>vanilla bean icecream</i>	<b>\$9.90</b>
<b>Cheese Plate</b> <i>(for 2) selection of Australian cheese w dried figs, quince paste &amp; walnut bread</i>	<b>\$17.90</b>

ONE BILL PER TABLE : : gf = gluten free v = vegetarian : : Please inform wait staff of any food allergies as some dishes may contain traces of nuts

