

EAT WITH US.

TO START

- TOSCANO LOAF** \$14
with talinga olive oil, aged balsamic & house made dukkah
- GARLIC & HERB CIABATTA** \$12
- NATURAL OYSTERS (GF)(A)** .. 3-\$16 6-\$28
served with a shallot & red wine vinaigrette
- KILPATRICK OYSTERS (GF)(A)** 3-\$18 6-\$30
with bacon, BBQ, worcestershire & tabasco sauce

SMALL PLATES

1 PLATE \$18 / 3 PLATES \$49 / 5 PLATES \$80

- CORN RIBS (V) (GF)**
with garlic, paprika & parsley butter (6)
- COLA BBQ PORK RIBS (GF)**
marinated in cola and BBQ sauce (6)
- BRUSCHETTA (V)**
with caramelised onion, goats cheese, walnuts and rocket (2)
- DUCK LIVER PATE**
with pickles & croutons
- SALT & PEPPER SQUID (I)**
with asian salad & lime aioli
- GRILLED HALLOUMI (V) (GF)**
with pesto & lemon (4)
- BUFFALO CHICKEN WINGS (GF)**
with a side of ranch dipping sauce (12)
- GNOCCHI (V)**
with roasted pumpkin and sage in a creamy sauce
- TEMPURA PRAWNS (I)**
with wasabi mayo (4)
- CRISPY PORK BELLY (GF)**
with Korean chilli mayo (4)
- PRAWN DUMPLINGS (I)**
with chilli soy sauce, coriander & fried shallots (6)
- CAULIFLOWER POPCORN (V) (VE)**
with lime, mayo & paprika
- WILD PORCINI & TRUFFLE ARANCINI (V)**
with roasted garlic & creamy mayonnaise (4)
- SATÉ CHICKEN SKEWERS (PEANUTS)**
in a peanut marinade with dark soy sauce (4)
- PEKING DUCK SAN CHOY BOW (GFO)**
with carrot, water chestnut & hoisin sauce (4)

TO SHARE

- GRAZING PLATTER (SERVES 2-3) ... \$55**
assorted charcuterie, tzatziki, kalamata olives, cornichons, sundried tomatoes, served with croutons
- SEAFOOD PLATTER (SERVES 2) (M) . \$90**
natural oysters, smoked salmon, prawns, mussels, salt & pepper squid, battered barramundi, scallops & chips
- MEAT PLATTER \$165**
(please allow minimum 30 minutes)
650g rib eye, 350g wagyu rump, 300g scotch fillet served with baby roasted potatoes, rocket salad & red wine jus
- ADD SAUCES, BUTTERS MUSTARD OR GRAVIES - from \$3.5

WOOD OVEN PIZZA

- MARGHERITA (V) \$25**
tomato base with cherry tomato, mozzarella, bocconcini & basil
- PESTO (V) \$26**
tomato base, mozzarella, mushroom, bocconcini, olives & fresh pesto
- ZUCCA (V) \$29**
tomato base, mozzarella, roasted pumpkin, baby spinach, goats cheese & olives
- SEAFOOD (M) \$32**
tomato base with scallops, prawns, mussels, cherry tomato, mozzarella & fresh basil
- PROSCIUTTO CRUDO \$29**
tomato base with cherry tomato, mozzarella, gorgonzola, topped with fresh prosciutto & wild rocket
- ITALIAN TREAT \$30**
tomato base with salami, pancetta, jamon, mozzarella & fresh basil
- CAPRINO MIELE \$29**
tomato base, goat cheese, honey, pancetta, mozzarella & oregano
- LITTLE JOHN'S \$29**
tomato base with grilled honey sriracha chicken, bacon, spring onion, jalapenos, mozzarella & bbq sauce
- YIROS \$29**
tomato base with marinated lamb, cherry tomato, red onion, mozzarella & garlic greek yoghurt
- Gluten free base \$6

BURGERS

- HOOD CHICKEN BURGER \$28**
cajun chicken, avocado, bacon, lettuce, American cheddar, tomato & chipotle mayonnaise served with a side of chips
- WAGYU BEEF BURGER \$28**
wagyu beef patty, American cheese with house made hood mayo, cos lettuce and pickles served with a side of chips
- HALLOUMI BURGER (V) \$28**
halloumi, avocado, lettuce, tomato & chipotle mayonnaise served with a side of chips
- ADD BACON \$5 / CHEDDAR \$3 / EGG \$3.50
EXTRA PATTY \$6

FAVOURITES

- SALT & PEPPER SQUID (I) \$29**
with asian style salad, chips & lime aioli
- CHICKEN OR BEEF SCHNITZEL \$28**
served with salad & chips
- SAUCES**
GRAVY, MUSHROOM OR PEPPER \$3.50
PARMIGIANA \$5.50
KILPATRICK \$5.50
- CRUMBED LAMB BRAINSENTREE \$28**
on a bed of mash potato
MAIN \$38
with bacon, caramelised onion & red wine jus
- PALE ALE SAUSAGES (GF) \$29**
with caramelised onion, mash potato & red wine jus
- PASTA OF THE DAY \$29**
SEE SPECIALS BOARD
- CURRY OF THE DAY (GF) \$29**
SEE SPECIALS BOARD
- FISH OF THE DAY (M) POA**
SEE SPECIALS BOARD
- KING GEORGE WHITING (GFO) (A) 1PCE-\$29**
coopers beer battered or grilled
2PCE-\$42
with garden salad, chips & tartare
- MOROCCAN STYLE (V) (VEO) \$29**
CHARGRILLED ZUCCHINI
with pearl couscous and garlic aioli

FROM THE CHARGRILL

- ALL STEAKS SERVED WITH ROASTED BABY POTATOES & A BED OF ROCKET SALAD*
- PORK RIBS (GF) \$38**
with mash potato & salad
(choose BBQ glaze or chimichurri sauce)
- 200G TENDERLOIN FILLET STEAK \$50**
- 300G SCOTCH FILLET \$52**
- 350G WAGYU RUMP \$52**
marble score 8-9
- 650G BLACK ANGUS RIB EYE \$84**
Please allow minimum 30 minutes

SAUCE/BUTTERS/MUSTARDS/GRAVIES
CHIMICHURRI (GF) / BEARNAISE (GF) /
RED WINE JUS (GF) - \$5.00
GARLIC & HERB BUTTER (GF) - \$3.50

HOT ENGLISH, DIJON OR WHOLEGRAIN MUSTARD (GF) / GRAVY, MUSHROOM OR PEPPER - \$3.50

MAINS

- ROASTED CHICKEN MARYLAND (GF) \$38**
with dijon mustard, lemon, thyme and butter served with roasted baby potatoes
- SLOW COOKED LAMB SHOULDER \$38**
with pearl couscous, garlic and thyme labneh in a provençal sauce
- MEDITERRANEAN BRAISED \$38**
BEEF CHEEK
in a rich tomato sauce served with mash and gremolata

SALADS

- QUINOA SALAD (V) (VEO) \$25**
with cucumber, cranberry, capsicum, parsley, sunflower & pepita seed & a honey mustard dressing
- CAESAR SALAD (GFO) \$27**
cos lettuce, grilled bacon, grana padano parmesan, croutons, poached free range egg & home made dressing
- ROAST PUMPKIN SALAD (V) (VEO) (GF)..... \$27**
with sun dried tomatoes, baby spinach, red onion, walnuts, shaved parmesan & pesto dressing

ADD CHICKEN \$8 / HALLOUMI \$8 /
SMOKED SALMON (A) \$9

SIDES

- BROCCOLINI (GF) (DF) \$17**
sauteed with anchovies, chilli & garlic, topped with roasted almonds
- ROCKET, PEAR & PARMESAN SALAD (GF) (VEO) \$17**
with balsamic vinegar dressing
- ROASTED BABY POTATOES (GF) \$17**
- CAULIFLOWER GRATIN \$17**
in a béchamel sauce and parmesan
- SIDEWINDER WEDGES (V) L-\$17**
with rosemary sea salt, sour cream & sweet chilli sauce
- SWEET POTATO CHIPS (V) ... S-\$15 L-\$20**
with rosemary sea salt & lime aioli
- CHIPS (GF) (V) S-\$10 L-\$15**
with tomato sauce
- MASH POTATO (GF) \$15**

DESSERT

- STICKY DATE PUDDING \$17**
served with butterscotch sauce and vanilla ice cream
- CHOCOLATE FONDANT \$17**
served with vanilla custard & ice cream
- NEW YORK CHEESECAKE (GF) \$17**
served with mango coulis & strawberry
- ICE CREAM SUNDAE \$8 SINGLE**
vanilla ice cream with a choice of chocolate, strawberry or caramel topping, finished with sprinkles or nuts
\$12 DOUBLE
- AFFOGATO \$11**
vanilla ice cream served with a shot of espresso coffee
- ADD YOUR CHOICE OF LIQUEUR**
frangelico..... \$10
baileys..... \$10
- CHEESE PLATE (GFO) \$27**
a selection of local & imported cheeses with quince paste & lavosh crackers

- (V) VEGETARIAN**
(VE) VEGAN
(GF) GLUTEN FREE
(A) AUSTRALIAN SEAFOOD
- (GFO) GLUTEN FREE OPTION AVAILABLE**
(VEO) VEGAN OPTION AVAILABLE
(M) MIXED SEAFOOD
(I) INTERNATIONAL SEAFOOD