

# "THE PUB"

## BREADS

\*buffet not included.

<b>GARLIC BAGUETTE</b> (v) four slices of baguette lashed with house made garlic butter	<b>10</b>
<b>CHEESE &amp; GARLIC BREAD</b> (v) four slices of baguette lashed with house made garlic butter & mozzarella	<b>12</b>
<b>BACON, CHEESE &amp; GARLIC BREAD</b>	<b>14</b>
four slices of baguette lashed with house made garlic butter with house smoked bacon & mozzarella	

## OYSTERS

\*buffet not included.

half doz

<b>NATURAL</b> with fresh lemon (GF)	<b>31</b>
<b>CHAMPAGNE MIGNONETTE</b> champagne vinegar, diced shallots, cracked pepper	<b>32</b>
<b>KILPATRICK</b> shredded house smoked bacon & spiced BBQ sauce	<b>33</b>

## STARTERS

\*Buffet not included. (Take Away)

<b>HOUSE SMOKED LOUISIANA CHICKEN WINGS - 500GM</b>	<b>24</b>
*Served with blue cheese & ranch dipping sauce. *Buffet not included. (Take Away)	
• buffalo - Frank's hot sauce & butter	
• sticky honey soy - sweet sticky soy	
• hell bound bad boys - jalapeno & red chili	
• Korean BBQ - zesty house made BBQ	
<b>SMOKED CORN COB</b>	<b>10</b>
House smoked corn on the cob, paprika & garlic butter	
<b>JALAPENO POPPERS (4)</b>	<b>16</b>
Crumbed whole jalapenos stuffed with tomato risotto & cheese, ranch dipping sauce	
<b>BUTTERMILK CHICKEN TENDERS (4)</b> pan fried free range chicken breast pieces with your choice of dipping sauce - Peri Peri / Honey Mustard / Korean BBQ	<b>22</b>
<b>SMOKED PORK BELLY BITES</b> slow braised bites with fresh chili & nam dipping sauce	<b>24</b>
<b>SALT &amp; LEMON PEPPER CALAMARI</b> flash fried with house tartare sauce	<b>24</b>
<b>WHITSUNDAY GARLIC PRAWNS</b> creamy garlic King prawns (6) with steamed coconut rice	<b>29</b>

## OPEN FLAME CHAR GRILL STEAKS

\*all steaks served with choice of creamy mash or chips & dinner roll with butter + full buffet.

<b>RUMP</b> - Cape Grim Grass Fed 300GM	<b>36</b>
<b>SIRLOIN</b> - Hunter Valley Grass Fed 300GM finished with chimichurri	<b>46</b>
<b>EYE FILLET</b> - Hunter Valley Grass Fed 200GM	<b>47</b>
<b>1/2 RACK RIBS &amp; RUMP</b> - Cape Grim Grass Fed rump 300GM topped with house smoked half rack pork ribs in our house BBQ glaze	<b>54</b>
<b>SCOTCH FILLET</b> - Hunter Valley Grass Fed 300GM with salsa verde	<b>55</b>
<b>EYE FILLET SURF &amp; TURF</b> - Hunter Valley Grass Fed 200GM topped with prawns & calamari in a creamy garlic sauce	<b>55</b>
<b>SCOTCH FILLET SURF &amp; TURF</b> - Hunter Valley Grass Fed 300GM topped with creamy garlic prawns & calamari	<b>59</b>
<b>TENNESSEE HOUSE SMOKED EYE FILLET</b> - Hunter Valley Grass Fed 350GM	<b>59</b>

## TOPPERS

\*can be purchased with any meal from Open Flame or Mains Section

• Creamy garlic prawns & calamari	<b>12</b>
• 1/2 Rack BBQ glazed house smoked pork ribs	<b>22</b>

## SAUCES

**5**

mushroom | peppercorn | dianne | creamy garlic | red wine jus (GF)  
blue cheese (GF) | house BBQ |

## HOUSE SMOKED RIBS & WINGS

\*all ribs served with chips & dinner roll with butter, house BBQ sauce + full buffet. (Take Away)

<b>1KG HOUSE SMOKED LOUISIANA CHICKEN WINGS</b> (your choice of 2 flavours)	<b>40</b>
500g each of buffalo, honey soy, bad boy or Korean BBQ, wings served with ranch & blue cheese dipping sauce	
<b>PORK RIBS</b> with sweet sticky chili BBQ sauce - 1KG	<b>55</b>
<b>BEEF RIBS</b> with Texan BBQ rub & sweet sticky BBQ glaze - 1KG	<b>63</b>

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## MAINS

\*all mains served with choice of creamy mash or chips + full buffet. (Take Away)

### OCEAN

<b>SALT &amp; LEMON PEPPER CALAMARI</b> flash fried calamari served with creamy mash or chips, & house tartare sauce	<b>35</b>
<b>FISH OF THE DAY</b> your choice of grilled or beer battered fish of the day served with creamy mash or chips & house tartare	<b>36</b>
<b>CRISPY SKIN SALMON</b> pan fried, sautéed greens mashed potato, grilled lime	<b>42</b>
<b>WHITSUNDAY GARLIC PRAWNS</b> creamy garlic king prawns (12) served with steamed coconut rice	<b>45</b>
<b>SEAFOOD BASKET</b> battered fish, fresh tiger prawns, salt & pepper calamari, two Kilpatrick oysters with chips & house tartare	<b>59</b>

### FARM

<b>HOUSE SMOKED BUTTERNUT PUMPKIN</b> spiced & house smoked half butternut pumpkin filled with pistachio, cranberry & coconut rice (vegan)	<b>25</b>
<b>CHICKEN BREAST SCHNITZEL</b> 350GM golden fried crumbed chicken breast served with creamy mash or chips & gravy	<b>32</b>
<b>HOUSE SMOKED ROAST OF THE DAY</b> served with house smoked vegetables & all you can eat buffet	<b>34</b>
<b>MONSTER CRUMBED STEAK</b> 400GM golden fried crumbed topside tenderized beef served with creamy mash or chips & gravy	<b>35</b>
<b>TROPICAL GRILLED CHICKEN</b> 300GM buttermilk free range pan fried chicken breast topped with a tropical mango & coriander salsa with grilled lime served with creamy mash or chips	<b>36</b>
<b>HOUSE SMOKED PORK BELLY</b> 250GM slow braised crispy skinned pork belly served with creamy mash or chips & finished with orange & sweet soy dipping sauce	<b>37</b>
<b>BIG BIRD PARMA</b> 350GM crumbed chicken breast served with creamy mash or chips & gravy with your choice of:	
• <b>Traditional</b> - golden fried crumbed chicken breast with Napoli, ham & Mozzarella	<b>38</b>
• <b>Hawaiian</b> - golden fried crumbed chicken breast with Napoli, ham, pineapple & Mozzarella	<b>38</b>
<b>SESAME CRUMBED PORK CUTLET</b>	<b>38</b>
Pineapple & ginger sauce, served with chips or mash potato	
<b>CHICKEN WITH CREAMY GARLIC PRAWNS &amp; CALAMARI</b> 250GM	<b>39</b>
buttermilk free range chicken breast topped with creamy garlic prawns & calamari served with creamy mash or chips	

LUNCH 7 days 12pm-2pm • DINNER Sunday-Thursday 5.30pm-8.30pm • Friday-Saturday 5.00pm-9.00pm

\*One bill per table. A 15% surcharge applies on public holidays. Credit card surcharge applies to all transactions. \*All you can eat buffet - Terms & conditions apply

# "THE PUB"

## PASTA

*\*includes full buffet. (Take Away)*

<b>SPAGHETTI BOLOGNAISE</b>	<b>32</b>
<i>slow cooked wagyu beef &amp; pork bolognaise topped with Parmesan cheese</i>	
<b>PUMPKIN &amp; COCONUT CREAM PENNE</b>	<b>32</b>
<i>baby spinach, maple smoked tofu, pumpkin, pine nuts, Pepita (vegan)</i>	
<b>FETTUCINE CARBONARA</b>	<b>34</b>
<i>with chicken, house smoked bacon, mushrooms, shallots double cream &amp; parmesan</i>	
<b>SEAFOOD LINGUINI</b>	<b>36</b>
<i>scallops, prawns, mussels, fish, calamari, red capsicum, capers &amp; fresh chili in a garlic butter sauce</i>	

## PIZZA

*\*buffet not included (GF base add \$5.00). (Take Away)*

<b>MARGHERITA</b>	<b>27</b>
<i>House made napoli base, fresh tomato, fresh basil, bocconcini &amp; balsamic reduction</i>	
<b>HAM &amp; PINEAPPLE</b>	<b>28</b>
<i>House made napoli base, mozzarella cheese, local leg ham &amp; North QLD pineapple</i>	
<b>VEGO</b>	<b>28</b>
<i>**vegan option available House made napoli base, mozzarella cheese, curried pumpkin, roasted peppers, mushrooms, spinach &amp; pepita</i>	
<b>PEPPERONI</b>	<b>30</b>
<i>House made napoli base, local pepperoni, mozzarella &amp; fresh basil</i>	
<b>SUPREME</b>	<b>32</b>
<i>House made napoli base, mozzarella cheese, North QLD pineapple, local leg ham, cherry tomato, danish salami, caramelised white onion, roasted peppers, marinated mushroom &amp; fresh basil leaves</i>	
<b>MEAT LOVERS</b>	<b>32</b>
<i>House made BBQ base, slow cooked shredded beef, mild salami, house smoked bacon, local leg ham, red onion &amp; mozzarella cheese</i>	
<b>BBQ CHICKEN</b>	<b>32</b>
<i>House made BBQ base, house smoked bacon, onion, chicken &amp; North QLD pineapple</i>	
<b>PORK BELLY</b>	<b>33</b>
<i>House made napoli base, mozzarella cheese, spinach, our twice cooked pork belly pieces, roasted pumpkin, caramelised onion, chorizo chunks, pepita, shallots &amp; pork crackle shavings</i>	

## SALADS

*\*buffet not included*

<b>CHICKEN CAESAR</b>	<b>25</b>
<i>with roasted croutons, smokey bacon, shaved Parmesan &amp; house Caesar dressing</i>	
<b>POACHED COCONUT CHICKEN SALAD</b>	<b>26</b>
<i>Coconut &amp; ginger poached chicken breast, cabbage, spinach, cranberry &amp; corn salad, sesame &amp; lime dressing</i>	
<b>THAI BEEF SALAD</b>	<b>28</b>
<i>with roasted peanuts, noodles, aromatics, cherry tomatoes &amp; lime dressing with fresh chili</i>	

## LOADED CHIPS

*\*buffet not included.*

<b>Seasoned chips with choice of sauce</b>	<b>15</b>
<i>gravy   mushroom   peppercorn   dianne   creamy garlic   red wine jus (GF)   blue cheese (GF) house BBQ rib   miso butter   spiced tomato</i>	
<b>Gravy &amp; cheese</b>	<b>16</b>
<b>Bacon, cheese, sour cream &amp; chives</b>	<b>16</b>

## BURGERS

*(Available lunch only 11am - 2pm\*)*

*\*buffet not included - all burgers served with chips and aioli. (Take Away)*

<b>VEGO PLANT BASE</b>	<b>27</b>
<i>plant-based patty, caramelised onion with green salad leaves &amp; tomato salsa (Vegan)</i>	
<b>CHICKEN SCHNITZEL BURGER</b>	<b>27</b>
<i>golden fried crumbed chicken breast, house smoked bacon, swiss cheese &amp; ranch dressing</i>	
<b>STEAK BURGER</b>	<b>29</b>
<i>prime 200gm rib fillet, on a toasted bun, beetroot, lettuce caramelised onion, tomato, Swiss cheese &amp; house BBQ sauce</i>	
<b>"THE PUB" ANGUS BEEF BURGER</b>	<b>29</b>
<i>beef patty, smoky bacon, caramelised onion, tomato, lettuce, Swiss cheese, char-grilled vegetable relish &amp; house BBQ sauce</i>	

## KIDS

*\*children 12 & under only*

**15**

*\*Includes full buffet*

- **FISH & CHIPS** grilled or battered, served with chips or mash & tomato sauce
- **CHICKEN SCHNITZEL** served with chips or mash & tomato sauce
- **CHEESE BURGER** served with chips or mash & tomato sauce
- **SPAGHETTI BOLOGNAISE** topped with mozzarella cheese
- **NUGGETS & CHIPS** served with chips or mash & tomato sauce
- **STEAK & CHIPS** served with chips or mash & tomato sauce
- **HAM & PINEAPPLE PIZZA** (GF Option)

## BUFFET

*\*All you can eat vegetables, salads & dessert.*

<b>Adults</b> .....	<b>25</b>
<b>Kids</b> *12 and under only .....	<b>15</b>
<b>Dessert only</b> .....	<b>12</b>

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