



MENU

BREADS

- HOT DAMPER ROLL **2**
- GARLIC OR HERB BREAD **6**
- GARLIC & CHEESE OR HERB & CHEESE BREAD. **7.50**
- GARLIC, SWEET CHILLI & CHEESE BREAD **8**
- TOMATO & PESTO BRUSCHETTA BREAD **11**
With marinated Greek fetta & balsamic syrup

ENTREES

CHICKEN & MUSHROOM CREPE (GF)

Tender pieces of chicken & grilled mushrooms in a white wine and cream sauce, served in a light fluffy crepe. **14.50**

HALLOUMI FRIES

Halloumi fingers, crumbed & fried golden, served with sweet chili and aioli. **14.50**

PRAWN & BACON ROLLS

King prawns wrapped in bacon, lightly battered & served on rice with sweet & sour sauce. **14.50**

SALT & PEPPER SQUID

Marinated squid pieces tossed in a salt & pepper flour, deep-fried, served with garlic aioli. **14.50**

OYSTERS

OYSTERS NATURAL (GF)

Fresh local oysters served with seafood sauce and lemon.

Half Doz **18** Full Doz **35**

OYSTER MORNAY (GF)

Fresh local oysters served in a light gluten free mornay sauce and shaved parmesan.

Half Doz **20** Full Doz **39**

OYSTER KILPATRICK (GF)

Fresh local oysters topped with diced bacon and our chefs own Kilpatrick sauce.

Half Doz **20** Full Doz **39**

OYSTERS 3 WAY (GF)

Fresh local oysters served 3 ways, Kilpatrick, mornay and natural with seafood sauce and lemon.

Half Doz **20** Full Doz **39**

CHILDREN'S CHOICES

Chicken Dino nuggets & chips. **12.50**

Cocktail battered fish bites with chips. **12.50**

Sausages with mash, veg & gravy or Pasta Bolognese. **12.50**

ALL PRICES GST INCLUSIVE



MAIN MEALS

VIKING PORK CUTLET

300gm pork fillet grilled and served on a bed of mash, served with vegetables & topped with a spicy plum sauce **29**

250G SCOTCH FILLET OR 300G PORTER HOUSE STEAK (GFO)

250g scotch fillet or 300g Porter House steak served with your choice of sauce, vegetables and mash or chips and salad. Sauces – Pepper, mushroom, Dianne, creamy garlic. **34**

STEAK or CHICKEN OSCAR

A grilled 250g scotch fillet or 250g chicken breast topped with a lemon and white wine cream sauce with scallops and prawns served with your choice of mash and veg or chips and salad.

Chicken Supreme **35** - Steak **39**

BRAISED LAMB SHANKS (GF)

Slow cooked lamb shank served with chef's own savoury sauce, served with creamy mash & vegetables. 1 SHANK **24** - 2 SHANKS **30**

CRANBERRY & CAMEMBERT CHICKEN

Tender chicken breast stuffed with bacon & camembert cheese, topped in a cranberry jus

Served with your choice of mash & vegetables or salad & fries **32**

VEGETARIAN LASAGNE

Vegetarian lasagne made with grilled eggplant, zucchini, roast capsicum and baby spinach topped with Napoli sauce & served with chips and salad. **25**

SEAFOOD

COLD SEAFOOD PLATTER (GF)

Natural lobster, prawns, mussels & fresh local oysters, served on a platter with fresh season fruit, a garden salad, tartare sauce & lemon. **70** for one **135** for two

HOT SEAFOOD PLATTER

A selection of house crumbed & deep-fried prawn cutlets, squid, scallops, fish & oysters, served on a platter with fresh local oysters, prawns, mussels, fresh seasonal fruit, salad, tartare sauce & lemon.

70 for one **135** for two

ENDEAVOUR LOBSTER AND PRAWN PLATTER (GF)

1/2 lobster mornay or thermidor with 6 cooked prawns, served on a platter with an assortment of fresh seasonal fruit & a garden salad. **45** for one **85** for two

MATTHEW FLINDERS SEAFOOD BASKET

A selection of house crumbed prawn cutlets, squid, scallops, fish & oysters served with, chips, salad tartare sauce & lemon. **39**

PRAWN DELIGHT

A trio of fresh prawns, house crumbed prawn cutlets and lightly battered torpedo prawns drizzled with honey, served with fresh fruit, salad, and fries. **42**

WHOLE OR HALF COOKED LOBSTER (GFO)

A whole or 1/2 cooked lobster served with a garden salad and fries.

1/2 Lobster natural **35** – Whole lobster natural **55**

1/2 Lobster thermidore or mornay **39** – Whole lobster thermidore or mornay. **59**

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