



BREADS

HOT DAMPER ROLL 3

GARLIC OR HERB BREAD 8

GARLIC & CHEESE OR HERB & CHEESE BREAD 8.50

GARLIC, SWEET CHILLI & CHEESE BREAD 9

TOMATO & PESTO BRUSCHETTA BREAD 14.50

With marinated Greek fetta & balsamic syrup

ENTREES

COCONUT CREAM MUSSELS

Half shell mussels cooked in a coconut cream, garlic and basil sauce, served with crisp garlic sticks.

17.50

CHICKEN CORDON BLEU BITES

House made chicken, ham and cheese pieces, crumbed & fried golden brown & served with a sour cream & onion dipping sauce. **17**

CRUMBED CALAMARI

Marinated crumbed calamari rings, fried until golden & served with house made tartare sauce. **17.50**

GARLIC PRAWNS & RICE (GF)

Sautéed king prawns, served in a lightly seasoned garlic & white wine cream sauce with rice. **19**

BBQ PORK SPRING ROLL

Seasoned BBQ Pork & vegetables rolled & fried in crispy pastry, served with sweet & sour sauce.

16.50

OYSTERS

OYSTERS NATURAL (GF)

Fresh local oysters served with seafood sauce and lemon.

Half Doz 24 Full Doz 42

OYSTER MORNAY (GF)

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

Half Doz 26 Full Doz 49

OYSTER KILPATRICK (GF)

Fresh local oysters topped with diced bacon and our chef's own Kilpatrick sauce.

Half Doz 26 Full Doz 51

OYSTERS 3 WAY (GF)

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

Half Doz 27 Full Doz 52

CHILDREN'S CHOICES

Chicken Dino Nuggets and chips **14**

Cocktail battered fish bites and chips **14**

Sausages with mash, veg and gravy **14**

Chicken Schnitzel with salad and chips **22**

ALL PRICES GST INCLUSIVE



MAINS

PORK RIBS (GFO)

Tender slow cooked pork rib stack, with our house made BBQ & bourbon glaze, served with our crisp fries & freshly made garden salad. **36**

LAMB SHANKS (GF)

Tender lamb shanks slow braised in house made vegetable & tomato base sauce, served on a bed of mash & seasonal vegetables. **1 for 29 2 for 39**

250G SCOTCH FILLET/300G SIRLOIN (GFO)

A locally sourced 250g scotch fillet or 300g sirloin served with your choice of sauce, vegetables & mash or chips & salad. Sauces – Pepper, mushroom, Dianne, creamy garlic or gravy. **39**

250G T-BONE (GFO)

Tender steak fillet, cooked to your liking and served with your choice of sauce vegetables & mash or chips & salad. Sauces – Pepper, mushroom, Dianne, creamy garlic or gravy. **36**

MUSHROOM CHICKEN SUPREME

Bone on breast fillet, stuffed with a mushroom & baby spinach Duxelles encased in a bacon slice. Baked & served with garlic cream sauce. **36**

STEAK or CHICKEN OSCAR

A grilled 250g scotch fillet or chicken breast supreme topped with a lemon and white wine cream sauce with scallops & prawns served with your choice of mash & veg or chips & salad. **Chicken 40 - Steak 44**

VEGETARIAN LASAGNE

Vegetarian lasagna made with grilled eggplant, zucchini, roasted capsicum & baby spinach, topped with Napoli sauce & served with salad & fries **28**

GRILLED VEGETABLE STACK

Grilled sweet potato, eggplant, capsicum, carrot, zucchini, stacked and drizzled with balsamic glaze. Served with salad & fries **29**

COLD SEAFOOD PLATTER (GF)

Natural lobster, prawns, mussels and fresh local oysters, served on a platter with an assortment of fresh seasonal fruit, garden salad, tartare sauce & lemon **84 for one 156 for two**

HOT SEAFOOD PLATTER (GF)

A selection of house crumbed prawn cutlets, squid, scallops, fish and oysters served on a platter with prawns, mussels & fresh local oysters, with an assortment of fresh seasonal fruit, garden salad, tartare sauce & lemon **84 for one 156 for two**

ENDEAVOUR LOBSTER AND PRAWN PLATTER (GF)

1/2 lobster natural, mornay or thermidor with 6 cooked prawns, served on a platter with an assortment of fresh seasonal fruit & a garden salad. **55 for one 98 for two**

MATTHEW FLINDERS SEAFOOD BASKET

A selection of house crumbed prawn cutlets, squid, scallops, fish and oysters served with lemon, chips, salad & tartare sauce. **43**

PRAWN DELIGHT

A trio of fresh prawns, house crumbed prawn cutlets & lightly battered torpedo prawns drizzled with honey, served with fresh fruit, salad and fries. **46**

WHOLE OR HALF COOKED LOBSTER (GF)

1/2 Lobster natural **47** – Whole lobster natural served with a garden salad and fries. **67**
1/2 Lobster thermidor or mornay **51** – Whole lobster thermidor or mornay **72**

ALL PRICED GST INCLUSIVE



TAKEAWAY MENU

THIS MENU ONLY NOT AVAILABLE FOR DINE IN
AVAILABLE MONDAY TO SATURDAY FROM 5.30 PM TO 8 PM
PHONE 4933 5488

GARLIC BREAD or HERB BREAD 8
GARLIC & CHEESE BREAD or HERB & CHEESE BREAD 8.5
HOT CHIPS – Small 5 – Medium 10 – Large 15

WORKS BURGER & CHIPS 18.50

Traditional works burger with a beef patty, bacon, egg, onion, cheese, salad, beetroot & BBQ sauce served with fries

CHICKEN PARMIGIANA 25

Golden fried panko crumbed chicken schnitzel, topped with ham, Napoli sauce & grilled cheese served with mash & vegetables or salad & fries

CHICKEN SCHNITZEL 19.50

Panko crumbed chicken breast, served with mash & vegetables or salad & fries.
GRAVY 2

TOPPERS Mushroom, Dianne, Pepper or Garlic Sauce. **5**

SEAFOOD TOPPER Prawns & scallops in a creamy lemon & white wine sauce. **9**

CURRY CHICKEN & RICE (GF) 19.50

Tender chicken strips in a vegetable curry coconut sauce & steamed rice

BEEF RISsoles 18.50

Chef's own beef rissoles, served with mash, vegetables & gravy

BEER BATTERED FLATHEAD FILLETS 18.50

Lightly battered flathead fillets served a garden salad, chips, tartare sauce & lemon

SALMON PATTIES 19.50

House made salmon patties served with salad, chips, tartare sauce & lemon

CRUMBED LAMB CUTLETS

Crumbed deep fried lamb cutlets served with mash, vegetables & gravy

2 CUTLETS **26** – 3 CUTLETS **34**

LEMON PEPPER SALMON FILLET 29

Grilled salmon fillet dusted with lemon pepper seasoning, served with salad & fries

DESSERTS FROM 7.50