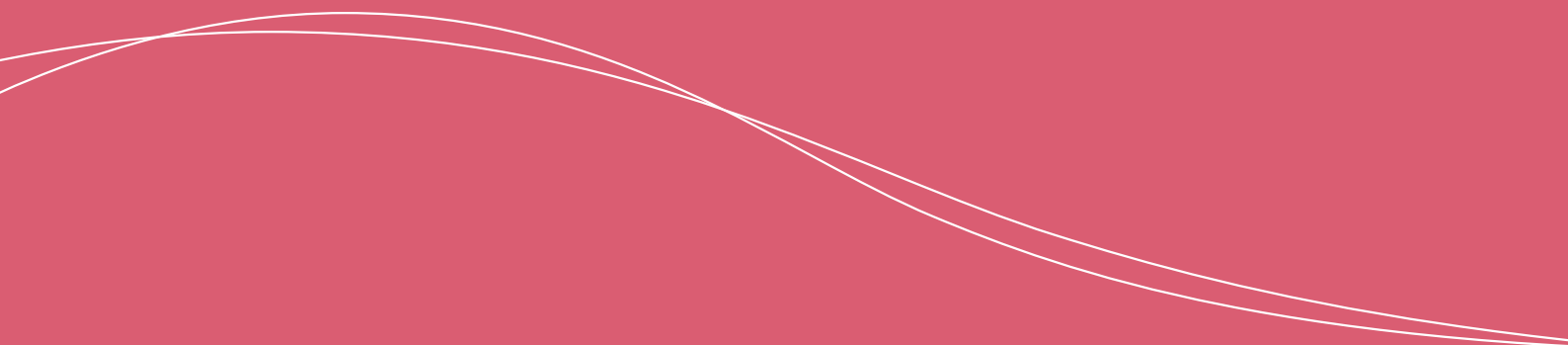




# BISTRO MENU



## OYSTER BAR

**NATURAL OYSTERS** (GF) (6) 19 (12) 36  
Lemon, shallot & red wine vinaigrette

**KILPATRICK** (GF) (6) 22 (12) 38  
Crispy bacon, worcestershire sauce & tobasco

## TAPAS & SHARING

**ROASTED PUMPKIN HUMMUS** (V) 10  
Toasted pepitas, sunflower seeds, crumbled feta & toasted Turkish bread

**BRUSCHETTA (4)** (V) (Ve) 12  
Tomato, onion, extra virgin olive oil, garlic, basil & balsamic

**ADD** Black pitted olives & crumbed feta 5

**PORK & FENNEL MEAT BALLS (3)** 14  
Napoli sauce, shaved parmesan, fresh basil & toasted Turkish bread

**MUSHROOM ARANCINI (4)** (V) 14  
Pumpkin puree, shaved parmesan, dressed rocket

**SPICY BUTTER MILK CHICKEN WINGS (6)** (GF) 14  
Chipotle mayonnaise dip

**GARLIC & CHILLI PRAWNS** 18  
Fennel, spring onion, parsley butter, charred bread

**CHEESY GARLIC BREAD** (V) 10

**SOUP OF THE DAY** 9  
Served with bread

## SEAFOOD

**SALMON** (GF) 34  
Seared salmon with roasted chat potatoes, lemon herb dressing, fried capers, fennel & rocket

**FLATHEAD TAILS** 28.9  
Beer battered & fried with dill tartare sauce, served with house seasoned chips & Pink Hill slaw

**CALAMARI** (GF) 29.9  
Fried with a paprika & herb flour, served with house seasoned chips & Pink Hill slaw

**GARLIC, CHILLI PRAWNS & CALAMARI** (GF) 38  
Fennel, spring onions, parsley butter, rice & seasonal vegetables

## SALADS

**TRADITIONAL GREEK** (V) (GF) 18  
Tomato, cucumber, green capsicum, red onion, black kalamata olives, feta, oregano & red wine dressing

**GRAIN SALAD** (V) 18  
Freekeh, quinoa, green lentils, coriander, parsley, pepitas, sunflower seeds, currents, cranberries, minted yoghurt & lemon dressing

**CAESAR** 20  
Cos lettuce, crispy bacon, boiled egg, shaved parmesan, bread croutons, anchovies, parmesan dressing

**ADD** Char-grilled seasoned chicken tenders (GF) 8

**ADD** Calamari fried with a paprika & herb flour (GF) 8

## PUB FAVES

**CHICKEN PARMA** 28  
Free range ham, mozzarella cheese & napoli sauce, house seasoned chips & Pink Hill slaw

**CHICKEN SCHNITZEL** 24.9  
Panko crumb crust, house seasoned chips & Pink Hill slaw, served with lemon & your choice of sauce (Creamy mushroom, gravy, green peppercorn, red wine jus or whipped garlic butter)

**ROAST OF THE DAY** (GF) 28  
Roasted chat potatoes with seasonal vegetables & gravy

# FROM THE GRILL

Australian Angus Beef steaks served with our house seasoned chips, seasonal vegetables and choice of sauce

EYE FILLET (200G) (GF)	52
PORTERHOUSE (300G) (GF)	42
PRIME RIB EYE (350G) (GF)	48

Steak sauces (GF) - Creamy mushroom, gravy, green peppercorn, red wine jus or whipped garlic butter

**PORK RIBS** (GF) **FULL RACK** 38  
Marinated and slow cooked, served with our house seasoned chips & seasonal vegetables

**MARINATED LAMB KEBAB** 34  
Capsicum, red onion, flat bread, minted yoghurt with a Greek salad & house seasoned chips

# PASTA & RISOTTO

**PENNE PESTO** (V) (N) 28  
Extra virgin olive oil, basil, onion, garlic, pine nuts, sundried tomatoes & Parmigiano-Reggiano

**ADD** Chicken 8

**LINGUINE MARINARA** 32  
Prawns, scallops, clams, mussels, cherry tomatoes, calamari & fresh herbs

**PAPPARDELLE RAGU** 28  
Slow cooked beef cheek in a rich napoli sauce

**PENNE CARBONARA** 28  
Free range ham, mushrooms, cream, garlic & parsley

**RISOTTO** (V) (GF) 26  
Medley of mushrooms, truffle oil, grilled broccolini, roasted cherry tomatoes & shaved Parmigiano-Reggiano

**ADD** Chicken 8

# BURGERS

Served with house seasoned chips & Pink Hill slaw

**BEEF BURGER** 24.9  
Angus beef patty, Swiss cheddar cheese, sliced pickle, onion, capsicum & tomato relish with cos lettuce on a mustard mayo bun

**BRISKET BURGER** 24.9  
12 hour slow cooked Texas rub brisket, Swiss cheddar cheese, bacon, pickled cabbage, cos lettuce and chipotle mayonnaise

**CHICKEN BURGER** 24.9  
Crispy chicken tenders in buttermilk batter, jalapeno slaw, Swiss cheddar cheese and chipotle mayonnaise

**VEGETARIAN BURGER** (V) 22.9  
Pumpkin hummus, cos lettuce, tomato capsicum relish & Swiss cheddar cheese

**ADD** Rindless back bacon 2

**ADD** Fried egg 2

# ON THE SIDE

**HARISSA SPICED ROASTED CAULIFLOWER** (V) (GF) 12  
Minted yoghurt, toasted pepitas and sunflower seeds

**ROASTED CHAT POTATOES** (V) (GF) (Ve) 14  
Seeded mustard, garlic, rosemary, thyme & flaked salt

**SEASONAL VEGETABLES** (V) (GF) (Ve) 12

**SEASONED WEDGES** (V) 14  
Sour cream & sweet chilli sauce

**HOUSE SEASONED CHIPS** (V) (Ve) 10  
Mixed herb salt

**SIDE SALAD** 10

Please see our cake fridges for all current dessert options (V) Vegetarian (GF) Gluten Free (Ve) Vegan (N) Contains Nuts  
Although we take the utmost care in preparing our food, our kitchen may contain traces of wheat/gluten, milk, eggs, peanuts, tree nuts & soy.



## SENIORS MENU

**1 COURSE** **20**  
(main only)

**2 COURSE** **25**  
(starter/main or main/dessert)

**3 COURSE** **30**  
(starter, main & dessert)

## starters (choice of)

SOUP OF THE DAY

CHEESY GARLIC BREAD (V)

BRUSCHETTA (2) (V) (Ve)

Tomato, onion, extra virgin olive oil, garlic, basil & balsamic

## mains

Served with house seasoned chips & Pink Hill slaw

PORTERHOUSE STEAK 200G (GF) ADD \$8

Sauces (GF) - Creamy mushroom, gravy, green peppercorn, red wine jus or whipped garlic butter

FLATHEAD TAILS

Beer battered & fried

CHICKEN SCHNITZEL

Served with your choice of sauce

(Creamy mushroom, gravy, green peppercorn, red wine jus or whipped garlic butter)

CHICKEN PARMA

Free range ham, mozzarella and napoli sauce

ROAST OF THE DAY (GF)

Roasted chat potatoes with seasonal vegetables & gravy

PASTA SPECIAL OF THE DAY

RISOTTO SPECIAL OF THE DAY

## dessert (choice of)

CAKE OF THE DAY

CHOCOLATE MOUSSE (V) (GF)

ICE CREAM (V) (GF)

# young options

For 12 year olds and younger  
Free soft drink with every meal

PORTERHOUSE STEAK 200G (GF)	22
CHEESE BURGER	14
CRISPY FRIED CHICKEN TENDERS	14
CHICKEN PARMA	
Free range ham, mozzarella and napoli sauce	14
FLATHEAD TAILS	14
<b>Above items served with house seasoned chips</b>	
PENNE IN A NAPOLI SAUCE	
with Parmigiano-Reggiano	10
SEASONAL VEGETABLES	8

## GLUTEN FREE MENU

SPICY BUTTER MILK CHICKEN WINGS (6) (GF)	14	SALMON (GF)	34
Chipotle mayonnaise dip		Searched salmon with roasted chat potatoes, lemon herb dressing, fried capers, fennel & rocket	
NATURAL OYSTERS (GF)	(6) 19 (12) 36	CALAMARI (GF)	29.9
Lemon, shallot & red wine vinaigrette		Fried with a paprika & herb flour, served with roasted chat potatoes & Pink Hill slaw	
KILPATRICK OYSTERS (GF)	(6) 22 (12) 38	GARLIC, CHILLI PRAWNS & CALAMARI (GF)	38
Crispy bacon, worcestershire sauce & tobasco		Fennel, spring onions, parsley butter, rice & seasonal vegetables	
EYE FILLET STEAK (200G) (GF)	52	TRADITIONAL GREEK (V) (GF)	18
PORTERHOUSE STEAK (300G) (GF)	42	Tomato, cucumber, green capsicum, red onion, black kalamata olives, feta, oregano & red wine dressing	
PRIME RIB EYE STEAK (350G) (GF)	48	HARISSA SPICED ROASTED CAULIFLOWER (V) (GF)	12
Steak sauces (GF) - Creamy mushroom, gravy, green peppercorn, red wine jus or whipped garlic butter		Minted yoghurt, toasted pepitas and sunflower seeds	
PORK RIBS (GF)	FULL RACK 38	ROASTED CHAT POTATOES (V) (GF) (Ve)	14
Marinated and slow cooked, served with roasted chat potatoes & seasonal vegetables		Seeded mustard, garlic, rosemary, thyme & flaked salt	
ROAST OF THE DAY (GF)	28	SEASONAL VEGETABLES (V) (GF) (Ve)	12
Roasted chat potatoes with seasonal vegetables & gravy			
RISOTTO (V) (GF)	26		
Medley of mushrooms, truffle oil, grilled broccolini, roasted cherry tomatoes & shaved Parmigiano-Reggiano			
ADD Chicken	8		

# brandy / cognac

ST REMY BRANDY VSOP	France	10
HENNESSY VSOP	France	16

# liqueur

BAILEYS IRISH CREAM	Ireland	11
CHAMBORD	France	11
COINTREAU	France	11
DISARONNO AMARETTO	Italy	12
FRANGELICO	Italy	11
LIMONCELLO	Italy	11
KAHLUA	Mexico	11
PIMMS NO. 1	England	10
SOUTHERN COMFORT	USA	10
GALLIANO BLACK SAMBUCA	Italy	12
GALLIANO VANILLA	Italy	12
GALLIANO WHITE SAMBUCA	Italy	12
ST GERMAIN ELDERFLOWER	France	13

# aperitif

APEROL	Italy	10
PERNOD	France	11
OUZO NO 12	Greece	10
CAMPARI	Italy	10
SELECT	Italy	11
MARTINI ROSSO	Italy	9
MARTINI BIANCO	Italy	9
MARTINI EXTRA DRY	Italy	9
JÄGERMEISTER	Germany	10
AMARO MONTENEGRO	Italy	11

# coffee & teas

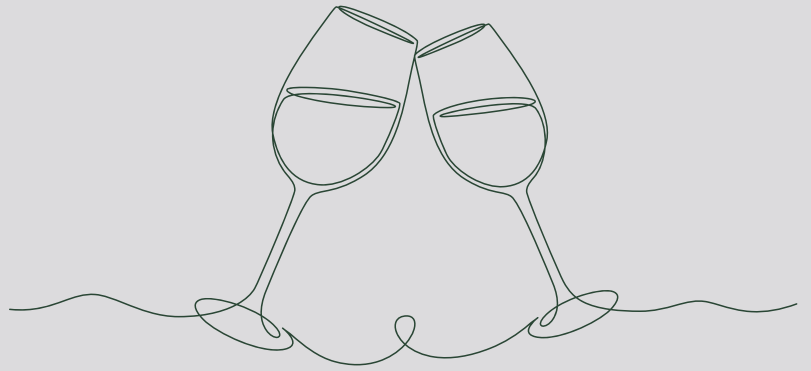
CAFFE LATTE	4.5
CAPPUCCINO	4.5
FLAT WHITE	4.5
LONG BLACK	4.5
SHORT BLACK	4
PICCOLO	4
HOT CHOCOLATE	4.5
ICED CHOCOLATE	5
CHAI LATTE	5
AFFOGATO	7

TEAS	5
English Breakfast, Earl Grey, Peppermint, Green	

## EXTRAS

MUG UP SIZE	1
OAT MILK	.50
SOY MILK	.50
ALMOND MILK	.50

# functions



From a small get together with **family and friends** in our atrium lounge

*to*

bottle service in one of our **private booths**

*or*

maybe a **cocktail with friends** on the terrace.

Allow us to help you celebrate your next event. whether it be in a booth, our atrium, our terrace or for a larger event, in one of our function rooms.

Please see one of our friendly staff for a function pack.

