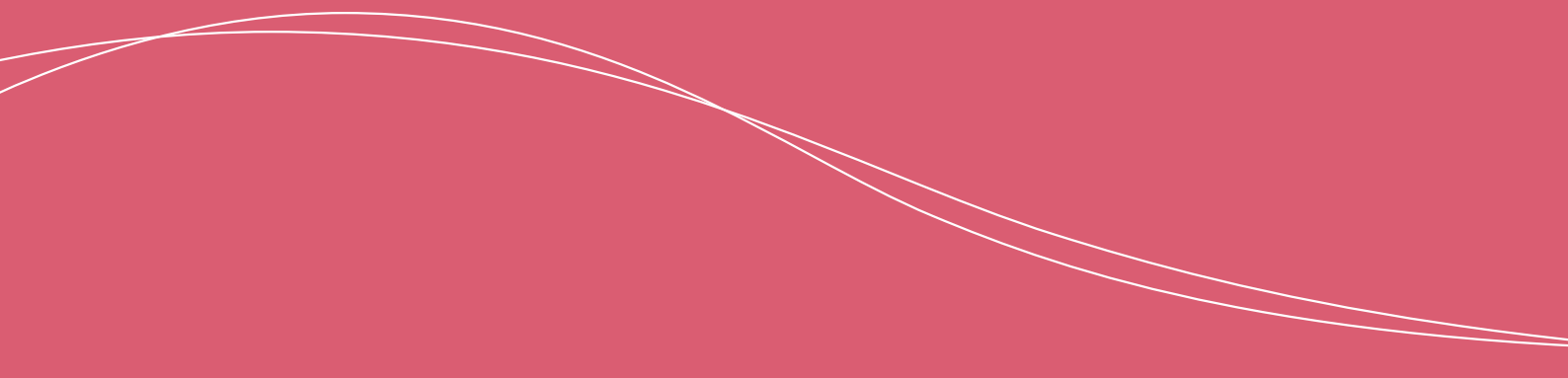




BISTRO MENU



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
Above items served with house seasoned chips	
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		Seared 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

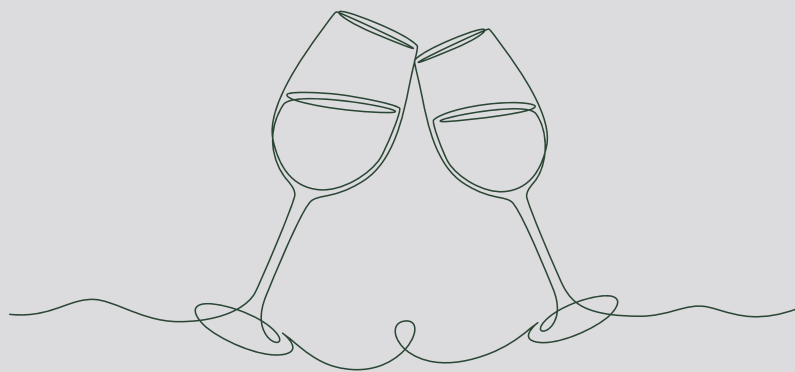
coffee & teas

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.

