



starters.	Garlic Bread VG Toasted with garlic butter Add cheese +2 or bacon +2	9
	Brisket Bao Buns Pulled spicy brisket, slaw & American BBQ sauce	19
	Fried Chicken Wings Sticky soy & sesame glaze, crispy onions & lime aioli	19
	Prawn & Mango Bruschetta Crystal Bay prawns, mango, rocket, sea salt & spicy mayo	18
	A Grade Natural Pacific Oysters GFO  1/2 dozen served with ponzu, wasabi & seaweed salad  Add kilpatrick +2	24
	Half Shell Scallops GF Grilled scallops (4) with café de Paris butter & lime herb salad	24
	Chilli Salt Squid GF Lime aioli, corn & tomato salsa	22
	Stuffed Roasted Mushroom VG Cashews, spinach, tomato salsa, buckwheat & balsamic reduction	18
	<b>Gin Cured Salmon GF</b> Pokolbin Distillery bush gin, pickled cucumber, finger lime & caper berries	24
seafood.	Grilled Tassie Salmon GF Chettinad curry sauce, coconut rice, steamed asparagus & pineapple chilli relish	38
	Prawn & Pancetta Linguine Sautéed prawns, garlic, chilli, blistered tomatoes, peas, herb butter & parmesan	32
	Grilled Saltwater Barramundi Fried crushed kipfler potatoes, Vietnamese salad & chilli lime aioli	35
	Cold Seafood Plate GF Cold smoked Tassie salmon, blue swimmer crab, king prawns, Pacific oysters, cocktail sauce & lime	38
	Fried Seafood Plate Salt & pepper squid, salt & pepper prawns, battered ling, fried whitebait, salad, seasoned chips & aioli	39
	<b>Grilled Seafood Plate GF</b> Garlic roasted prawns, Moreton Bay bug, Tassie salmon, grilled scallops, salad, seasoned chips & condiments	49
	cant choose? Combine all three seafood plates for \$115	

mains.	Chicken Schnitzel Seasoned chips & house salad or mash & veg	25
	Chicken Parmigiana Seasoned chips & house salad or mash & veg	29
•	Salt & Pepper Squid GF Seasoned chips, house salad & aioli	28
	Battered Ling Fillet Seasoned chips, house salad & aioli	28
	Lamb Ragu Pappardelle  Mushrooms, cherry tomatoes, spinach & lemon pangrattato	32
	Tea Smoked Duck Breast GF	36
	Beetroot purée, potato rosti, spinach, Dutch carrots & jus  Spinach & Ricotta Ravioli V	28
	Pesto cream, roasted pumpkin, semi-dried tomato, asparagus & parmesan  Green Vegetable Risotto vGO, GF  Asparagus, peas, spinach, charred broccolini & parmesan	28
grilled.	Served with seasoned chips & house salad or mash & veg  250g Rump GFO  Grass fed marble 2+, Riverine region  300g Sirloin GFO  Grain fed Llanger Hunter region	29 36
	Grain fed, Upper Hunter region  350g Ribeye GFO  Grainge Angus beef 120 day grain fed, Gippsland region	46
salads.	Caesar Salad Baby cos, crispy bacon, toasted garlic croutons, egg, fresh parmesan & house made Caesar dressing	17
o.	Poke Bowl VG, GF Wild rice, avocado, roasted peppers, edamame, cucumber, carrot & green goddess dressing	19
	Vietnamese Salad Soy poached soba noodles, Asian slaw, fried shallots, toasted peanuts & Nuoc Cham	21
	Cobb Salad GF Baby cos, egg, avocado, bacon, blue cheese, cherry tomatoes & garlic aioli	19
	Grilled Haloumi V, GF Poached Salmon GF Marinated Grilled Chicken GF Roasted Garlic Prawns (6) GF Thai Beef Strips	8 6 8 9 8

burgers.	All burgers are served on milk buns with seasoned chips  Lake Mac Burger  Double Wagyu patty, bacon, cheese, pickles, onion & Pippi's special sauce  Angus Beef Burger  Grilled Angus patty, lettuce, cheese, tomato, bacon, beetroot & spicy mustard relish  Fried Chicken Burger  Spicy fried chicken, lettuce, slaw, onion rings & aioli  Veggie Burger VG, GFO  Potato bun, plant based patty, rocket, cucumber, tomato relish, roasted eggplant & vegan aioli  Swap For Sweet Potato Fries V	24 22 22 22
	Gluten Free Burger Bun GF, V	2
sides.	Sauces GF Gravy, Diane, peppercorn, creamy mushroom, bèarnaise Creamy Garlic Prawns GF Add to any main meal Steamed Vegetables GF, V Seasoned Chips & Aioli GFO, V Sweet Potato Fries V Sweet chilli & sour cream Tossed Garden Salad GF, V	2.5 10 7 9 13
kids.	Sausages, Mash & Veg GF Chicken Nuggets, Chips & Salad Cheeseburger & Chips Linguine, Tomato Sauce & Cheese V Chicken Schnitzel, Chips & Salad Add parmi topper +2 Fish, Chips & Salad	12 12 12 12 12

desser

## Available On Request

Check out our display fridge or speak to our friendly staff for today's options

## Celebrating?

If you wish to supply your own cake a \$1 per person cakeage charge will apply