



STARTERS

Warm Marinated Hunter Valley Olives w/ chilli & whole spices \$9 GF, V

Toasted Ciabatta w/ roasted local garlic butter, Hunter Valley olive oil & sea salt \$10 GFO

Charred Garlic Bruschetta w/ ripe tomato & crumbed creamy fetta \$10 GFO

Salt & Pepper Squid w/ lime & cracked pepper mayo \$14*

Grilled Chorizo w/ roasted capsicum, herbs & chickpea crumb \$14*

Sautéed Wild Mushrooms w/ chilli, garlic, local herbs & house made flatbread \$14 *GFO, V

Pan Seared Scallops w/ parsnip, browned butter, almonds & soy \$15* GF

Sticky Pork Belly w/ caramelised chilli & salted peanuts \$15*

Arancini w/ wild mushroom, spinach, mozzarella & pesto aioli \$15* V

Soft Shell Taco w/ coconut battered softshell crab, slaw & chipotle aioli \$15

Oysters Natural w/ lemon \$17-\$31

Oysters Kilpatrick \$19-\$34

Vegetarian Mezze Platter – House made falafel, pepperonata, pickled baby carrots, dips, flatbread, olives & goats cheese panna cotta \$28 V

Antipasto Platter – Chef's locally selected cheeses, prosciutto, salami, olives, dips & house made seeded oat flakes \$32 GFO

Chefs Tapas Platter \$78 *** refers to meals in platter

PUB FAVOURITES

Beef & Bean Nachos w/ fresh tomato salsa, sour cream, guacamole & jalapeños \$18 GF, VO

Sweet Potato & Chickpea Burger w/ lettuce, shaved red onion, herb tzatziki & chips \$19 GFO, V

Beef Burger w/ house pickles, lettuce, tomato, liquid cheese, battered onion rings, chipotle aioli & chips \$19 GFO

Chicken & Bacon Burger w/ pesto aioli, lettuce, tomato, roasted capsicum & chips \$19 GFO

Salt & Pepper Squid w/ salad, fries & lime & cracked pepper mayo \$20

Chicken Schnitzel w/ salad & chips \$21

Beer Battered Dory Fillets w/ salad, chips & house made tartare sauce \$23

PIZZA

Pepperoni Pizza w/ buffalo mozzarella, red onion & Italian leaves \$20 GFO

Roast Pumpkin & Brie Pizza w/ Napoli sauce, spinach & caramelised onion \$20 GFO

Chicken & Feta Pizza w/ Béchamel, mushroom, rocket & pesto aioli \$20 GFO



SALADS

Caesar Salad w/ lettuce, crispy bacon, shaved parmesan, egg & house made dressing \$19 GFO

Roast Pumpkin & Haloumi Salad w/ spinach leaves, rocket, grilled capsicum, pomegranate,
puffed rice & house made basil dressing \$20 GF, V

Asian Beef Salad w/ marinated beef rump strips, mixed baby leaves, tomato, cucumber, onion,
toasted sesame seeds, house made Asian dressing & crispy noodles \$22 GFO

Add Chicken \$5 Add S&P Squid \$7

MAINS

Vegetarian Lasagne w/ roasted pumpkin & capsicum, three cheeses, spinach & a side salad \$25 V

Potato Gnocchi w/ beef cheek ragout, spinach, pine nuts & shaved Grana Padano \$28

12 hr Braised Lamb Tagine w/ dates, soft polenta & house made flatbread \$30 GF

Murray Valley Pork Belly w/ vanilla bean & parsnip, kale, charred onion & apple reduction \$30 GF

Chipotle Marinated Chicken Supreme w/ cous cous, tomato salsa, kale & truffle \$30

Crispy Salmon w/ braised spiced fennel, garlic crumbs, cherry tomatoes & herb vinaigrette \$30 GF

Nolan's Private Reserve MSA 300g Sirloin w/ sweet potato, pickled baby carrots, crispy onion,
thyme & red wine jus \$35 GFO

DESSERTS - \$14

Apple Tarte Tatin w/ cinnamon & peanut crumble, white chocolate shard & vanilla bean ice cream

Churros dusted in chai spiced sugar w/ warm butterscotch sauce & vanilla bean ice cream

Dark Chocolate Brownie Mousse Cake w/ chocolate crumb, white chocolate gel & salted caramel ice cream

TOPPERS

Mushroom, Dianne, Gravy or Garlic \$3
Napolitana \$5

SIDES

Beer Battered Chips \$7
w/ roasted garlic aioli
Sweet Potato Chips \$9
w/ aioli
Chef's Garden Salad \$9
Seasonal Greens \$9

KIDS

Chicken Nuggets w/ chips & salad
Fish & Chips w/ salad
Cheese & Bacon Pizza

GF - Gluten Free
GFO - Gluten Free Option
V - Vegetarian
VO - Vegetarian