



### To Start

Warm Marinated Hunter Valley olives, chilli & whole spices **\$9** GF

Toasted Ciabatta, Roasted local garlic butter, Hunter Valley olive oil & sea salt **\$10** GFO

Charred garlic bruschetta, Ripe tomato & torn buffalo mozzarella **\$10** GFO

Grilled Ciabatta, caramelised onion, bacon and brie **\$12** GFO

Salt & Pepper squid w/ Chilli lime aioli **\$14\***

Grilled chorizo w/ Pineapple salsa **\$14** GF\*

Spanish meatballs baked in sugo w/ Manchego cheese **\$14** GF\*

Sticky pork belly, caramelised chilli & Salted peanuts **\$15** \*

King prawn & lemon arancini w/ Fresh herb aioli **\$15** \*

Coconut battered king prawns w/ Lime & curry dressing **\$15** GF\*

Oysters Natural w/ Lemon **\$17 - \$31**

Oysters Kilpatrick **\$19 - \$34**

Antipasto platter - Chef's locally sourced cheeses, cold meats, salami, olives, dips & bread **\$32**

Chef's Tapas platter \* **\$78** GFO.

### In The Middle

Beef & Bean Nachos Fresh tomato salsa, sour cream & Avocado **\$18** GF

Sweet Potato & Chickpea Burger Roasted peppers, red onion compote & herb yogurt **\$19** GFO

Beef Burger House pickles, lettuce, tomato, provolone cheese, chipotle BBQ with fries **\$19** GFO

Chicken & Bacon Burger Aioli, lettuce, green salsa, tomato with fries **\$19** GFO

Salt & Pepper Squid Salad, fries & chilli lime aioli **\$20**

Pepperoni Pizza Buffalo mozzarella, red onion and Italian leaves **\$20**

Roast Pumpkin & Feta Pizza Pepperonata & toasted pine nuts **\$20** GFO

BBQ Chicken & Mushroom Pizza Goats cheese, caramelised onion & truffle **\$20** GFO

Chicken Schnitzel Salad & fries **\$21**

Beer Battered Dory fillets Salad, Fries & Housemade tartare **\$23**



## The Main

Thai Coconut Chicken Salad **\$20** GF

*Shredded vegetables, lime dressing & siriacha chilli sauce*

Roast Pumpkin + Grain Salad **\$20** GF

*Kale slaw, toasted seeds, local marinated feta, burnt honey & orange dressing*

King Prawn Spaghetti **\$28**

*Grilled chorizo, tomato, chilli, local garlic, spinach & lemon butter*

Roasted Chicken Breast **\$30** GF

*Wild mushroom risotto, roasted pear, rocket & reggiano salad with truffle vinaigrette*

Pan Seared Salmon Fillet **\$30** GF

*Potato, pickled fennel & cress salad with green salsa*

Murray Valley Pork Belly **\$30** GF

*Cauliflower, curry zucchini, salted crackle & spiced jus*

12hr Spiced Braised Lamb **\$30**

*Pearl cous cous, green salad & seeded labneh*

Nolan's Private Reserve MSA 300g Sirloin **\$35** GF

*Roasted garlic & rosemary chats, wilted greens, porcini butter & jus*

## On Top

Mushroom, Dianne or Gravy **\$3**

Napolitana & Melting provolone **\$5** GF

Garlic crème King prawns **\$6** GF

## The Side

Beer Battered fries

*Roasted garlic aioli* **\$7**

Sweet potato chips

*Fresh herb yogurt* **\$9** GF

Chef's Big Garden Salad **\$9** GF

Roasted chats

*Garlic & rosemary* **\$9** GF

Seasonal Greens **\$9** GF

## Little Ones \$10

Chicken nuggets & Chips

Fish 'n' Chips with Salad

Cheese & Bacon Pizza GF

## Afterwards \$14

Strawberry Cheesecake, macerated strawberries, almond crumb, strawberry granita

Belgian chocolate mousse, coconut snow, amaretti biscotti

Sticky Date Pudding, salted caramel butterscotch, honeycomb, Pecan icecream