



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, V**
- Charred Garlic Bruschetta** w/ Spanish onion, ripe tomato & crumbed creamy feta **\$10 GFO,**
Salt & Pepper Squid w/ lime & cracked pepper aioli * **\$14**
- Arancini** w/ wild mushroom, spinach, mozzarella & pesto aioli * **\$15 V**
- Grilled Chorizo** w/ Spanish onion, herbs & juicy sourdough * **\$15 GFO**
- Haloumi Skewers** marinated in lemon & rosemary w/ cracked pepper yoghurt * **\$15 GF**
- Sticky Pork Belly** w/ caramelised chilli & salted peanuts * **\$15**
- Coconut Battered King Prawns** w/ wasabi mayo * **\$17 GFO**
- Tempura Battered Zucchini Flowers** w/ goats cheese, spinach, pine nuts & spiced sugo **\$16 GF, V**
- Pan Seared Scallops** w/ avocado, browned butter, almonds & soy **\$16 GF**
- Soft Shell Taco** w/ Thai red curry chicken, sweet corn salsa and fresh coriander **\$16**
- Oysters Natural** w/ lemon **\$18-\$33 GF**
- Oysters Kilpatrick** **\$20-\$36 GF**
- Antipasto Platter** – Chef's locally sourced cheeses, prosciutto, salami, olives, dips
& house made oat flakes **\$28 GFO**
- Vegetarian Mezze Platter** – house made falafel, caponata, baby carrots, kale chips, dips,
flatbread, olives & avocado panna cotta **\$32 V**
- Chef's Tapas Platter** * **\$78**

PIZZAS

- Chicken & Feta Pizza** w/ mushroom, rocket & pesto aioli on a béchamel sauce base ** **\$20 GFO**
- Meatlovers Pizza** w/ mozzarella, pulled pork, chorizo, bacon, caramelised onion, roasted capsicum &
house made BBQ sauce on a Napoli sauce base ** **\$20 GFO**
- Vegetarian Pizza** w/ grilled eggplant, zucchini, mozzarella, capsicum, feta & rocket on a Napoli sauce
base finished with an aioli swirl ** **\$20 GFO**

PUB FAVORITES

- Beef & Bean Nachos** w/ fresh tomato salsa, sour cream, avocado, jalapenos & sweet chilli sauce **\$20 GF**
- Curry Vegetable & Chickpea Burger** w/ lettuce, cucumber, sour cream & mango chutney
served w/ a side of chips ** **\$20 GFO**
- Beef Burger** w/ house pickles, lettuce, tomato, liquid cheese, beer battered onion rings & chipotle aioli
served w/ a side of chips ** **\$20 GFO**
- Chicken & Bacon Burger** w/ lettuce, tomato, roasted capsicum & pesto aioli
served w/ a side of chips ** **\$20 GFO**
- Salt & Pepper Squid** w/ Chef's garden salad, a lime infused cracked pepper mayo served w/ a side of chips **\$20**
- Chicken Schnitzel** w/ Chef's garden salad served w/ a side of chips **\$21**
- Beer Battered Dory Fillets** w/ Chef's garden salad & house made tartare sauce served w/ a side of chips **\$23**
- Half Rack Pork Ribs** coated in a house made BBQ sauce w/ chips & salad **\$32 GFO**

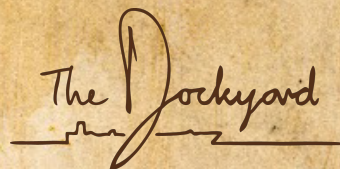
*STARTERS IN CHEF'S TAPAS PLATTER

**\$3 INCREASE W/ GFO

G – GLUTEN FREE

GFO – GLUTEN FREE OPTION

V – VEGETARIAN



SALADS

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

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

House Made Salmon Gravlax w/ cos lettuce, asparagus, shaved fennel, lemon & caper
vinaigrette, ryebread croutons & Spanish onion **\$22 GFO**

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

Add Chicken \$5

Add Squid \$7

Add Prawns \$8

MAINS

Potato Gnocchi w/ roasted pumpkin, kale, crispy sage & browned butter
topped w/ goats cheese & candied walnuts **\$26 V** Add Chicken \$5

Prawn & Blue Swimmer Crab Linguini w/ chilli, garlic, tomato, coriander & lemon **\$28**

Feta Stuffed Moroccan Spiced Chicken Supreme served w/ polenta chips & greens
topped w/ a house made mushroom & brandy jus **\$28 GFO**

Twice Cooked Murray River Pork Belly w/ grilled carrots, burnt apple, hazelnut dukkah,
potato galette & a house made apple cider reduction **\$30**

Grilled Lamb Rump served w/ lamb rillette, date gel, smashed chats & peas,
topped w/ a pistachio crumb & house made rosemary jus **\$30**

Crispy Skinned Daintree Barramundi w/ cauliflower, almonds,
broad beans, quinoa & creamy bisque **\$30 GF**

Nolan's Private Reserve MSA 300g Grilled Sirloin w/ house made grilled sweet potato
wedges & chive dipping sauce, topped w/ chimichurri & watercress **\$35 GF**

DESSERTS

Deconstructed Lemon Meringue Tart served w/ vanilla **\$14**

Textures of Rhubarb served w/ marshmallows, white chocolate & vanilla **\$14 GFO**

Chai Dusted House Made Churros served w/ vanilla bean ice cream & butterscotch sauce **\$14**

SIDES

Beer Battered Chips w/
roasted garlic aioli **\$7**

Sweet Potato Chips w/
pesto aioli **\$9 GFO**

Chefs Garden Salad **\$9 GF**

Seasonal Vegetables **\$9 GF**

KIDS MEALS \$10

Chicken Nuggets & Chips

Fish & Chips

Cheese & Bacon Pizza

Mac 'n' Cheese

TOPPERS

**Creamy Garlic, Dianne, Gravy
& Mushroom** **\$3**

Napolitana **\$5**

Extra Bread **\$3**

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