

M E N U



E N T R E E & S N A C K S

✓ Garlic Bread	6.00
add cheese	1.00
add bacon	1.00
✓ Sweet Potato Fries	10.00
✓ Potato Wedges	10.00
Loaded Fries	13.50
beer battered fries topped with spicy pulled beef, cheese and smokey barbeque	
Half Shell Scallops	26.50
seared scallops topped with prawn and crab butter, with rocket & blistered cherry tomatoes	
✓ Bruschetta	16.00
cherry tomatoes slightly roasted with Spanish onion & garlic, served on Turkish with fresh basil & balsamic reduction	
✓ Trio of Dips	13.00
grilled Turkish bread served with house made dips & mixed olives	
Salt & Pepper Squid	15.50
with lemon myrtle aioli, lemon & rocket	
Sticky Chicken Wings	14.00
blue cheese sauce & ranch on the side	
✓ Arancini	16.00
mushroom & three cheese arancini balls	
Tuna Sashimi	25.00
freshly sliced tuna with seaweed, wasabi, pickled onion & soy sauce	
Gravlax	25.00
freshly sliced salmon on grilled sour dough with rocket, capers, cherry tomatoes and fresh avocado	

✓ = Vegetarian 🍷 = Please ask staff if you require GF and they will advise what meals and changes can be made

G R I L L

300g Black Angus Rump	26.00
300g T-Bone	35.00
300g Sirloin	35.00

Choice of Chips or Mash & Salad or Veg
Side of your favorite Gravy;
Gravy - Creamy Mushroom - Pepper Sauce - Diane

Steak Toppers

Garlic Prawns	10.00
Salt & Pepper Squid	10.00
Onion Rings	10.00
Chicken tenders	10.00

BBQ Pork Ribs **34.50**

full rack of ribs covered in sweet barbeque with fries and creamy coleslaw

Portuguese Chicken **24.00**

chargrilled Portuguese style chicken on flatbread with charred corn, avocado, tomato salsa mixed herbs and lemon herb dressing

B U R G E R S

Char Grilled Chicken burger **22.00**

grilled chicken breast, bacon, fresh avo, monteray jack cheese, lettuce, tomato & aioli on a brioche bun

Wagyu Beef Burger **22.00**

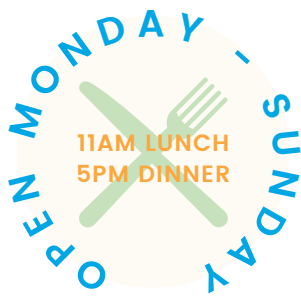
wagyu beef patty, bacon, caramelized onion, cheese, lettuce, sliced beetroot, smokey BBQ sauce on a brioche bun

✓ Veggie Burger **22.00**

veggie patty grilled & topped with char grilled zucchini, mushrooms, capsicum, kale & tomatoes, with hummus on a brioche bun

Steak Sandwich **20.00**

chargrilled rump streak with bacon, caramelized onion, tomato, cheese, beetroot and tomato relish on Turkish bread



M E N U



M A I N S & CLASSICS

Braised Beef & Guinness Pie	25.00
tender beef braised in rich Guinness gravy oven roasted & served with chips and garden salad	
Pan-seared Salmon	32.50
Tasmanian salmon, pan-seared, served with Greek salad, crispy prosciutto & Dill Caper Sauce	
Grilled Lamb Chops	29.00
marinated in rosemary, garlic & thyme with vegetables & mashed potato	
Chicken Schnitzel	22.50
served with chips salad and your choice of gravy/sauce	
Chicken Parmigiana	25.50
chicken schnitzel topped with smoked ham, Napoli sauce, & golden cheese served with chips & salad	
Salt & Pepper Calamari	24.00
served with chips, salad and aioli	
Fish & Chips	22.00
battered Barramundi, served with chips, salad & tartare	
Grilled Barramundi	24.00
served with chips, salad & tartare	

S I D E S

Prawns	10.00
Salt & Pepper Squid	10.00
Chicken Tenders	10.00
Onion Rings	10.00
Creamy Mash	10.00
Steamed Veg	10.00
Garden Salad	10.00
Chips	6.00
Gravy/Sauces	2.00

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S A L A D S

Caesar Salad	20.00
crispy cos lettuce, bacon, fresh croutons, parmesan, poached egg, anchovies & Caesar dressing	
Coconut Prawn Salad	20.50
mixed salad leaves, spanish onion, cherry tomatoes, cucumber, cous cous, quinoa in a green goddess dressing with shallow fried coconut prawns & shaved coconut	
✓ Greenmount Super Salad	20.00
pumpkin, cherry tomato, carrot, red onion, broccoli, nuts, quinoa, beetroot, avo, mixed salad leaves, lemon & fetta with an olive oil & balsamic reduction	
Thai Beef Salad	23.00
chargrilled Thai beef in an Asian inspired salad topped with a nim jam dressing	

Garlic Prawns	24.00
Locally sourced prawns tossed in creamy garlic sauce, served with crispy turkish bread & garden salad	
Fish of the day	31.50
served with mixed salad greens, cherry tomatoes, Spanish onion, fresh mango, fetta with Salsa Verde dressing & sweet potato wedges on the side	



Seafood Platter (for two)	150.00
fresh local prawns - marinated mussels - fresh oysters - sandy crab - smoked salmon - Morten Bay bugs - beer battered barramundi - coconut prawns - salt & pepper calamari all served with sweet potato wedges, garden salad & condiments	

Items included above, are subject to availability/seasonal and there may be times where they are substituted for another item



6 NATURAL 20.00 - 12 NATURAL 32.00
6 KILPATRICK 22.00 - 12 KILPATRICK 34.00