



## Starters / Sharing

<b>GARLIC BREAD</b>	<b>V</b>	9
<b>LOADED BREAD</b>		15
Crispy ciabatta stuffed with garlic butter, parsley, bacon & spring onions, brushed with sweet chilli sauce & sour cream		
<b>PRAWN BRUSCHETTA</b> (2 pcs)		17
King prawns, avocado, tomato salsa, cheese & chipotle aioli		
<b>HALOUMI FRIES</b>	<b>V</b>	15
Trio of aioli - pesto, saffron & garlic		
<b>ARANCINI</b>	<b>V</b>	15
Pumpkin, pine nut & fetta risotto balls with a trio of aioli - pesto, saffron & garlic		
<b>COFFIN BAY OYSTERS</b>	½ Doz. 22	Doz. 34
NATURAL	cocktail sauce, lemon	
KILPATRICK	crispy bacon, Kilpatrick sauce	
TEMPURA	wakame, pickled ginger, wasabi aioli	
<b>GRAZING PLATE</b>		40
Blue cheese panna cotta, beef carpaccio, prosciutto, chorizo, bell peppers, semi dried tomatoes, marinated olives, parmesan sourdough, crackers & Greek salad		
<b>SEAFOOD TASTING FOR TWO</b>		40
King prawns, lemon pepper calamari, pickled octopus, Kilpatrick oysters, thermidor scallops, sesame coated tuna, avocado dip & crispy ciabatta		
<b>WEDGES</b>	<b>V</b>	13
Sweet chilli sauce & sour cream		
<b>SUPREME WEDGES</b>		16
Bacon, cheese, spring onion, sweet chilli sauce & sour cream		
<b>SWEET POTATO CHIPS</b>	<b>V</b>	13
Garlic aioli		
<b>HOUSE SEASONED CHIPS</b>	<b>V</b>	12
Tomato sauce		

**GF** = Gluten Free    **V** = Vegetarian

**NB:** Not all ingredients listed  
Please advise staff of dietary requirements or allergies

## Salads

<b>PUMPKIN &amp; BEETROOT SALAD</b>	<b>V GF</b>	19
Warm pumpkin, baby beetroot, pepitas, almonds, fetta, lettuce, red onion & seeded mustard dressing		
<b>CAESAR SALAD</b>		20
Cos lettuce, crispy bacon, croutons, soft egg, parmesan & light creamy dressing ( <b>GF</b> on request)		
<b>CRISPY WONTON &amp; SPICED DUCK SALAD</b>		27
Spiced duck breast & crispy wonton papers with pickled carrot & cucumber salad, roasted pears & apple soy glaze		
<b>ADD</b>	Malibu chicken	6
	Lemon pepper calamari	6
	Tofu	<b>V GF</b> 5

## Burgers

<b>BEEF BURGER</b>		20
Angus beef patty, sesame topped bun, lettuce, tomato, American style cheese, crispy bacon, white onion, pickles, smoky BBQ sauce & onion rings		
<b>TOFU BURGER</b>	<b>V</b>	17
Grilled Tofu marinated in garlic & thyme, sesame topped bun, lettuce, tomato, white onion, avocado salsa & spicy tomato relish with sweet potato chips		
<b>MALIBU CHICKEN BURGER</b>		20
Cajun crumbed chicken, sesame topped bun, lettuce, American style cheese, crispy bacon, spiced pineapple ring, white onion & sweet chilli aioli with chips		

## Seafood

<b>KING GEORGE WHITING</b>		36
Panko crumbed, battered or grilled, with chips, salad, housemade tartare & lemon ( <b>GF</b> on request)		
<b>LEMON PEPPER CALAMARI</b>		29
Lightly seasoned, served with chips, salad, housemade tartare & lemon		
<b>CRISPY SKIN ATLANTIC SALMON</b>	<b>GF</b>	34
Pan seared salmon, prosciutto wrapped asparagus, crispy chats, roasted cherry tomatoes & lemon reduction		
<b>BLUEFIN TUNA PHO</b>		36
Tuna loin rolled in black & white sesame seeds, fresh herbs, rice noodles, bok-choy, broccolini & carrot in aromatic broth, topped with bean shoots (cooked MR)		
<b>LOCAL MUSSEL POT</b>		29
Local mussels in white wine, fresh herbs & chilli Neapolitan sauce, with crusty bread ( <b>GF</b> on request)		
<b>CREAMY GARLIC PRAWNS</b>	<b>GF</b> (6) 24	(12) 32
Spencer Gulf prawns tossed in rich garlic & herb sauce, with Jasmine rice & roasted cherry tomatoes		

<b>MARINA SEAFOOD CATCH</b>		39
Panko crumbed whiting, whole Spencer Gulf king prawns, lemon pepper calamari, sesame coated tuna, 2 natural oysters with chips, salad & housemade tartare		

## Mains

<b>CHICKEN DIXIE</b>			27
Crispy skin chicken breast pocketed with chorizo & thyme stuffing, crispy chats, seasonal greens & garlic & capsicum sauce			
<b>250G FILLET MIGNON</b>			39
Beef fillet wrapped in streaky bacon, with butter whipped potatoes, seasonal greens & mushroom sauce (GF on request)			
<b>CUT OF THE WEEK</b>			POA
The chefs chosen cut for the week			
<b>HONEY SOY STIR FRY</b>	<b>TOFU</b> 22	<b>BEEF</b> 26	
Medley of vegetables, Hokkien noodles, honey soy sauce & fried shallots			
<b>300G BEEF SCHNITZEL</b>			23
Crumbed beef with chips & salad			
<b>300G CHICKEN SCHNITZEL</b>			23
Crumbed chicken with chips & salad			

## Sauces

GRAVY			3
CREAMY HERB & GARLIC	<b>GF</b>		3
PEPPERCORN, HOLLANDAISE, MUSHROOM, DIANNE			3.5
SIGNATURE PORT & BLUE CHEESE			5
PARMIGIANA, HAWAIIAN, KILPATRICK			5
INDULGENT SEAFOOD	<b>GF</b>		12
Prawns, calamari, mussels & scallops in creamy garlic & herb sauce			
GARLIC PRAWN SAUCE (4)	<b>GF</b>		15
Spencer gulf prawns in creamy garlic sauce			

## Children

<b>KIDS MEAL (12 &amp; UNDER)</b>			15
Choice of meal, soft drink, Dixie vanilla ice-cream & activity pack			
BATTERED FISH & CHIPS			
BOLOGNAISE PASTA WITH CHEESE			
NUGGETS & CHIPS			
PIZZA 6" - HAWAIIAN OR CHEESE			
SCHNITZEL & CHIPS - BEEF OR CHICKEN			

ALL KIDS MEALS WILL COME TO THE TABLE AS ENTRÉE



### LUNCH

12:00-2:30pm

### DINNER

SUN-THURS 5:30-8:30pm

FRI-SAT 5:30-9:00pm

## Pizza

		9"	12"
<b>MARGHERITA</b>	<b>V</b>	15	22
Tomatoes, fresh basil, mozzarella, sea salt, nap sauce			
<b>VEGETARIAN</b>	<b>V</b>	16	25
Pumpkin, semi dried tomatoes, chargrilled capsicum, buffalo mozzarella, nap sauce, finished with fresh rocket & pesto aioli			
<b>HAWAIIAN</b>		16	23
Shaved leg ham, pineapple, mozzarella, nap sauce			
<b>SUPREME</b>		16	25
Pepperoni, ham, red & green capsicum, mushroom, pineapple, olives, onion, mozzarella, nap sauce			
<b>BUTCHERS BLOCK</b>		16	25
Beef, bacon, pepperoni, chorizo, ham, mozzarella, BBQ sauce, finished with hollandaise sauce			
<b>TUSCAN BEEF</b>		16	25
Beef, tomato, red onion, buffalo mozzarella, olives, nap sauce			

<b>LAMB YIROS</b>		16	25
Lamb, rocket, onion, red & green capsicum, tomatoes, mozzarella, nap sauce, topped with tzatziki			

<b>CHORIZO &amp; PRAWN</b>		18	27
King prawns, chorizo, spring onion, chilli, nap sauce			

<b>SEAFOOD BIANCO</b>		18	27
King prawns, mussels, calamari, scallops, anchovies, spring onion, mozzarella, creamy sauce			

<b>ADD</b>	gluten free base	<b>GF</b>	3	4
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## Dessert

<b>CHURROS &amp; ICE-CREAM</b>			14
Spanish donuts with cinnamon sugar & chocolate sauce			

<b>CHOCOLATE LAVA CAKE</b>			12
Self-saucing chocolate cake with whipped cream, berry coulis & white chocolate sauce			

<b>NUT SUNDAE</b>			12
Ice-cream, crushed peanuts, wafers & choice of topping (chocolate, strawberry, caramel)			

<b>SALTED CARAMEL CHEESECAKE</b>			14
Housemade salted caramel cheesecake			

<b>ORANGE &amp; ALMOND CAKE</b>	<b>GF</b>		14
Housemade orange & almond cake with Grand Marnier syrup & whipped cream			

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