

# Entrée

<b>Garlic Bread</b>	9
Baked dinner rolls with Chef's in-house made garlic butter	
<b>Crispy Salt and Pepper Squid</b>	13/24
Served on a bed of garden greens – cucumber, carrots and tomatoes, with a lime-mayo dressing	
<b>Loaded Killers</b>	12
Potato wedges loaded with Chef's own Kilpatrick sauce, topped with cheese and grilled to perfection	
<b>Beer Battered Prawn Torpedoes</b>	12
Shallow fried Tempura prawns on a bed of Asian salad	
<b>Teriyaki Beef Skewers</b>	12
Tender beef fillet served over mixed leafy greens with sweet chilli sauce	
<b>Baked Cheese</b>	12
Baked Brie topped with caramelised onions, cranberry jam and thyme served with crostini toasts.	
<b>Portobello Mushrooms</b>	12
Filled with cheese, garlic and parsley - dusted with panko crumbs and baked	
<b>Oysters</b>	22/40
Kilpatrick – Bacon, Smokey bbq sauce, worstershire Natural	

# Mains

*Main meal are served with steamed vegetables or salad and chips or potato of the day*

<b>Cajun Fish Fillets</b>	25
Pan seared, light and mildly spiced fish fillets	
<b>Moroccan BBQ Pork Loin Chops</b>	28
Char grilled with exotic Middle Eastern spices served with braised cabbage, bacon and apple	
<b>Beef Cheeks Bourgogne</b>	30
Slow cooked, fall apart beef cheeks in a red wine jus with mushrooms and baby onions, served with potato of the day and seasonal vegetables	
<b>Queen Neptune</b>	32
Fillet of reef fish topped with seared prawns, scallops and baby octopus in our creamy white wine and garlic sauce	
<b>Loaded Pulled Lamb</b>	29
Slow cooked, fall apart, lamb shoulder served over sidewinder chips with chipotle bbq sauce sliced red onions and melted cheese	
<b>Chicken Pot Pie</b>	28
Slow, slow cooked creamy Dijon chicken thigh and breast meat with leek, bacon and white wine topped with perfect puff pastry and side of veg	



Our steaks are premium, grass fed, M.S.A. local beef

## Steaks

Bilo Kilo	50
300g Eye Fillet	36
200g Eye Fillet	28
300g Rib Fillet	32
200g Rib Fillet	24
350g Rump	30
350g Porterhouse	34
400g T Bone	30

### Sauces 2

Pepper	Mushroom
Dianne	Blue Cheese
Creamy Garlic	

### Toppers and side dishes

Prawns and Scallops in a creamy garlic sauce	13
Garlic Prawns	10
Bowl of chips	5
Onion Rings	5
Steamed vegetables	5
Asian Salad	5

## Pasta – Fettucine

### **Duck Ragu** 28

Delicious full-flavoured Ragu of pulled duck tossed through Fettucine pasta topped with parmesan cheese

### **Classic rich Bolognese** 26

Italian sausage, veal, pork in Chef's own Napoli sauce, topped With garden fresh pesto and Parmesan cheese.

## Soup 12

**Seafood Bisque** - A luxurious broth, smooth and creamy soup of French origins, topped with prawns & scallops

**Pea and Ham** - Chef's own recipe of ham hocks & veg, slow cooked, full of flavour and goodness

## Dessert 12

### **Warm Chocolate Pudding**

With chocolate sauce, berries and ice-cream

### **Tiramisu**

Served with Kahlua, chocolate and ice-cream

**Rocky Road Cheese cake** – with ice-cream and chocolate sauce