Lunch menu			from the paddock to the chargrill	
starters			250 gram Grass-Fed 'Little Joes' Rump (GF) 400 gram Grass-Fed 'Little Joes' Rump (GF)	28 34
Garlic Cob Loaf (V)  Baked Loaf with a Garlic and Herb Butter Glaze		10	Cooked to your liking. Served with your choice of sides and sauce	54
Bruschetta (V)  Diced tomato, onion, parsley, balsamic and fetta o	on ciabatta	12	Turn your steak into a Reef & Beef +\$10	
Steak Fries		10		
Bowl of Fries with your choice of sauce			poultry	
Oysters				
Natural (GF)  Plump Coffin Bay Oysters served on a bed of salt	½ dozen	22	Chicken Scallopini (GF)  Grilled chicken breast in a creamy scallopini sauce  Served with your choice of sides and sauce	39
Kilpatrick (GF)	½ dozen	26		
Plump Coffin Bay Oysters topped with Bacon and Tangy Worcestershire Sauce	Slipway's		Chicken Breast Schnitzel Succulent Chicken Breast coated in golden Panko crumb Served with your choice of sides and sauce	25
Crumbed  Crumbed Plump Coffin Bay Oysters	(4)	20	Turn it into a parmi	28
			sides	
Sizzling Garlic Prawns  King Prawns sizzling in a Garlic Cream Sauce		18	Please select two of the following side dishes to accompany your Main Meal when specified -	
Salt & Pepper Seasoned Calamari (GF)  Served with a Creamy Garlic Aioli and a Wedge of	<sup>c</sup> Lemon	24	<ul> <li>Creamy potato mash</li> <li>Crispy Golden Beer Battered Potato Fries</li> <li>Slipway Salad - Lettuce, Cherry Tomatoes, Carrot, Spanish Onion, &amp; Capsicum</li> <li>Seasonal Fresh Vegetables</li> </ul>	
Spring Rolls (GF)				
Served with an Asian Plum dipping sauce. (3 per s	erve)		sauces	
Vegetarian		12	Red Wine Jus, Pepper, Mushroom, Creamy Garlic, Diane, Chilli Lime, Garlic Aioli,	
Duck		18	Tomato, BBQ	

from the ocean		salads	
At Slipway we pride ourselves in ONLY serving wild caught Local & Australian Seafood supporting our Commercial Fishing Industry!		Caesar Salad Crisp Baby Cos leaves, Pan-fried Bacon, Garlic Croutons, Shaved Parmesan Cheese and a Coddled Egg. Tossed through a light Caesar dressing Add King Prawns (3) 10	22
Coral Trout  Crumbed, Battered or Grilled, the choice is yours!  Served with your choice of sides, creamy Tartare Sauce and Lemon	27	Add Chicken Tenderloins 8 Add Anchovies 4	
Garlic King Prawns (GF)  King Prawns sauteed in a Garlic White Wine Cream Sauce served with a tower of Steamed Jasmine Rice	28	Thai Beef Salad  Marinated Beef Tender strips tossed through Spanish Onion, Red Chilli,  and fresh Salad Greens. Finished with a Sesame and Sweet Chilli dressing	24
Salt & Pepper Seasoned Calamari (GF)  Served with a Creamy Garlic Aioli and your choice of sides.  (Chef's recommendation is Beer Battered Chips and Salad)	28	Ranch Salad  Mixed lettuce leaves, cherry tomatoes, red onion, corn, crumbed chicken breast with a ranch dressing	
Fisherman's Catch Crispy Battered Fish, Prawn Skewer, Breaded Oysters, Salt & Pepper Calamari, Chips, Tartare Sauce and a Lemon Wedge	39	Slipway Beef Burger	20
pasta		Tender Rib Eye Fillet Steak in a Glazed Burger Bun with Lettuce, Tomato, Beetroot and Caramelised Onion	
Seafood Marinara  Al Dente Linguine tossed through King Prawns, Calamari, Mussels and  Coral Trout in a Tomato Napoli and Garlic Cream sauce	44	Fish Burger Crumbed Fish Fillet in a Glazed Burger Bun with Lettuce, Tomato, Beetroot and Tartare Sauce	20
Boscaiola Creamy Garlic Linguine with Chicken, Mushroom, pan fried Bacon, Shallots and a splash of White Wine topped with Parmesan	28	Chicken Schnitzel Burger  Panko Crumbed Chicken in a Glazed Burger Bun with Bacon,  Cheese, Pineapple, Lettuce, Tomato and Garlic Aioli	22
Vegetarian Pasta (V) A sun-dried Tomato Oil Linguine with Roasted Capsicum, Kalamata Olives, Spanish Onion and fresh Herbs finished with Baby Spinach and Shaved Parmes	22 san	wrap	22
Tea and Coffee  Ask our friendly staff		Chicken Caesar Wrap Cos Lettuce, Red Onion, Chicken, Bacon, Parmesan Cheese, Caesar Dressing	
V=Vegetarian VG=Vegan GF=Gluten Free DF=Dairy Free		All served with Fries	

## Chefs Notes –

<sup>\*</sup>If you like your Salad or Vegetables without Dressing or Butters, please let your wait staff know so we can accommodate this for you.

\*If you have any Allergies or Dietary Requirements, please let your wait staff know so we can adjust to what works for you.

Above all we hope you enjoy your meal and look forward to seeing you again.