

## Starters

<b>Garlic Cob Loaf (V)</b> Baked loaf with a garlic & herb butter	12
<b>Bruschetta (V) (VEO) (DFO)</b> Garlic Turkish bread topped with tomato, Spanish onion, parsley & feta, drizzled with balsamic glaze	14
<b>Corn Ribs (V)</b> Fried corn ribs coated in paprika butter	12

<b>Coffin Bay Oysters (GF)</b>	<b>1/2 Dozen</b>	<b>1 Dozen</b>
Natural	27	52
Kilpatrick	30	58

## Entrées

<b>Sizzling Chicken Hot Pot</b> With mushroom, garlic and ginger in a cast iron pot served with Turkish bread	18
<b>Sizzling Garlic Prawns</b> King Prawns in a garlic cream sauce, served in a cast iron pot with Turkish bread	22
<b>Salt &amp; Pepper Seasoned Calamari (GF)</b> Served with our house aioli & a wedge of lemon	22
<b>Spring Rolls</b> Served with an Asian plum dipping sauce (3 per serve)	
Duck	18
Vegetarian (V)	14

## Pasta

<b>Seafood Marinara</b> Al dente linguine tossed through prawns, calamari & reef fish in a tomato Napoli & creamy garlic sauce topped with a Moreton Bay Bug	44
<b>Boscaiola</b> Chicken, mushroom, pan-fried bacon & shallots coated in a white wine creamy garlic sauce & topped with parmesan	34
<b>Lamb Ragu</b> Braised lamb shoulder & pappardelle tossed in a rich tomato based sauce, topped with parmesan	34
<b>Pesto Pumpkin Pappardelle (V)</b> Creamy pesto pappardelle with pumpkin & cherry tomatoes, topped with pine nuts & Danish feta add King Prawns 9 add Chicken 9	28
<b>Risotto</b> Chicken, mushroom & spinach risotto topped with parmesan & feta	34

## From the Ocean

<b>Beer Battered Fish &amp; Chips</b> Coral Trout served with chips, salad and chilli-lime mayo	36
<b>Coral Trout (GF)</b> Wild-caught trout served with sautéed baby potatoes, broccolini, bok choy & drizzled in a creamy lime caper sauce add King Prawns 9	39
<b>Seafood Chowder</b> A flavour packed dish, full of all your seafood favourites, in a creamy white wine broth, served with crusty Turkish bread	42
<b>Garlic King Prawns (GF)</b> King prawns sautéed in a creamy garlic white wine sauce, served on a tower of steamed rice & topped with a Moreton Bay Bug	44
<b>Salt &amp; Pepper Seasoned Calamari (GFO)</b> Served with our house aioli & your choice of sides	32
<b>Fisherman's Catch</b> Beer battered reef fish, crumbed oysters, seasoned calamari, fresh prawns, mussels, chips, salad, & topped with a grilled prawn skewer	42

## Slipway Bar & Restaurant

## Salads

<b>Caesar Salad</b> Crisp baby cos leaves, pan-fried bacon, garlic croutons and shaved parmesan cheese tossed through a light Caesar dressing, topped with a soft poached egg add King Prawns 10 add Chicken Tenderloins 8 add Anchovies 4 add Haloumi (V) 8	23
<b>Thai- Style Salad</b> Mixed salad coated in a soy & ginger dressing, topped with sesame seeds & crispy noodles with Beef 25 with Chicken 25 with Prawns 32 with Haloumi (V) 25	

## Extras

<b>Slipway Garden Side Salad</b> with a honey mustard dressing	6
<b>Bowl of Sweet Potato Fries (GF)</b>	10
<b>Bowl of Crunchy Beer Battered Fries</b>	10

## To Share

<b>Seafood Tower for Two</b>	149
Tier 1: Garlic prawns, Moreton Bay Bug, sautéed mussels in garlic butter & fresh herbs	
Tier 2: Battered & Crumbed fish pieces, breaded oysters, seasoned calamari & fries	
Tier 3: Fresh Red Spot King Prawns, your choice of natural or Kilpatrick Coffin Bay oysters	

## From the Grill

<b>300g Darling Downs Grain-fed Black Angus Porterhouse (GFO) (DFO)</b> 100 day grain-fed, cooked to your liking, served with your choice of sides & sauce	39
<b>400g Grass-fed 'Little Joe's' Rump (GFO) (DFO)</b> Cooked to your liking, served with your choice of sides & sauce	39
<b>250g Grass-fed 'Little Joe's' Rump (GFO) (DFO)</b> Cooked to your liking, served with your choice of sides & sauce	32
<b>Reef Topper (GF)</b> 16 Load your steak with prawns & a Moreton Bay Bug in creamy garlic sauce	
<b>Rib Combo</b> 14 Not for the faint-hearted, load your steak with BBQ Honey & Bourbon Pork Ribs	
<b>BBQ Honey &amp; Bourbon Pork Ribs</b> Cooked low & slow over 18 hours and drowned in a sweet Tennessee whiskey sauce, served with your choice of sides	44

## Choose your sides

<b>Choose 2:</b>	Crispy Beer Battered Fries
	Slipway Garden Salad
	Seasonal Vegetables
	Butter Mash

## Choose your sauce

<b>Choose 1:</b>	Red Wine Jus (GF)(DF)
	Gravy
	Pepper Gravy
	Mushroom Gravy
	Diane Gravy
	Creamy Garlic Sauce (GF)

**Extra sauce** 3

*\*If you like your salad without dressing, or have any allergies or dietary requirements, please let your waitstaff know so we can accommodate this for you*

## Kids 12 Years & under 17

<b>Creamy Bacon &amp; Cheese Pasta</b>	
<b>Steak, Chips &amp; Salad (GFO) (DFO)</b>	
<b>Salt &amp; Pepper Seasoned Calamari with Chips &amp; Salad (GFO) (DFO)</b>	
<b>Crumbed Chicken Tenders &amp; Chips (DFO)</b>	
<b>Fish &amp; Chips (GFO) (DFO)</b> Option for Crumbed or Battered	

*All Kids meals are served with either BBQ or Tomato Sauce*

<b>Kids Ice Cream</b> Vanilla Ice cream, served with chocolate, berry or caramel topping	5
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## Mains

<b>Saltbush Lamb Twice Cooked (GF) (DFO)</b> Served on a bed of mixed greens with baby potatoes, feta, red wine jus & sprinkled with dukkah	44
<b>Confit Duck (GF) (DF)</b> Slow cooked for 36 hours. Drizzled with a beautiful red wine jus, served with sautéed baby potatoes & Asian Greens	44
<b>Chicken Scallopini (GF)</b> Grilled chicken breast in a bacon & garlic cream sauce, served with sautéed baby potatoes & Asian greens	39
<b>Crumbed Chicken Breast</b> Succulent panko crumbed chicken schnitzel, served with your choice of sides & sauce	26
<b>Chicken Parmigiana</b> Crumbed chicken breast topped with house Napoli, bacon & mozzarella, grilled until golden & served with your choice of sides & sauce	30

## Desserts

<b>Housemade Crème Brûlée (V)</b>	17
<b>Chocolate Mud Cake (VE)</b>	12
<b>Sticky Date Pudding (V)</b>	12
<b>Carrot Cake (V)</b>	12
<b>Cake of the day (V)</b>	12

*All desserts are served with your choice of vanilla ice cream or whipped cream*