

# Entrées

<b>Garlic Cob Loaf (VE)</b> Baked loaf with a garlic & herb butter.	12
<b>Bruschetta (V) (VEO)</b> Toasted garlic bread slices topped with tomato, Spanish onion, parsley & feta, drizzled with balsamic glaze.	16
<b>Sizzling Garlic Prawns</b> King Prawns in a garlic cream sauce, served in a cast iron pot with toasted garlic bread.	23
<b>Haloumi Sticks (GFO) (V)</b> Golden Crumbed Haloumi sticks served with a side of aioli.	23
<b>Spring Rolls</b> (3 per serve) Served with an Asian plum dipping sauce	
Duck	18
Vegetarian (V)	14

# Pasta

<b>Seafood Linguine (GFO)</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>Pesto Rosso Linguine (V) (VEO) (GFO)</b> Creamy sun-dried tomato pesto with cherry tomatoes, spinach, mushroom & topped with pine nuts and feta. *	28
add King Prawns	10
add Chicken	7
<b>Chilli alla Vodka 🔥 (V) (VEO) (GFO)</b> Linguine coated in a creamy tomato based Vodka sauce with hints of Korean chilli paste, topped with parmesan. *	24
add King Prawns	10
add Chicken	7
<b>Pasta alla Panna (GFO)</b> Pappardelle in creamy white wine sauce with grilled Chicken, mushroom, pan-fried bacon & shallots & topped with parmesan. *	34

\*We recommend having your pasta from our signature Cheesy Garlic Cob Bowl

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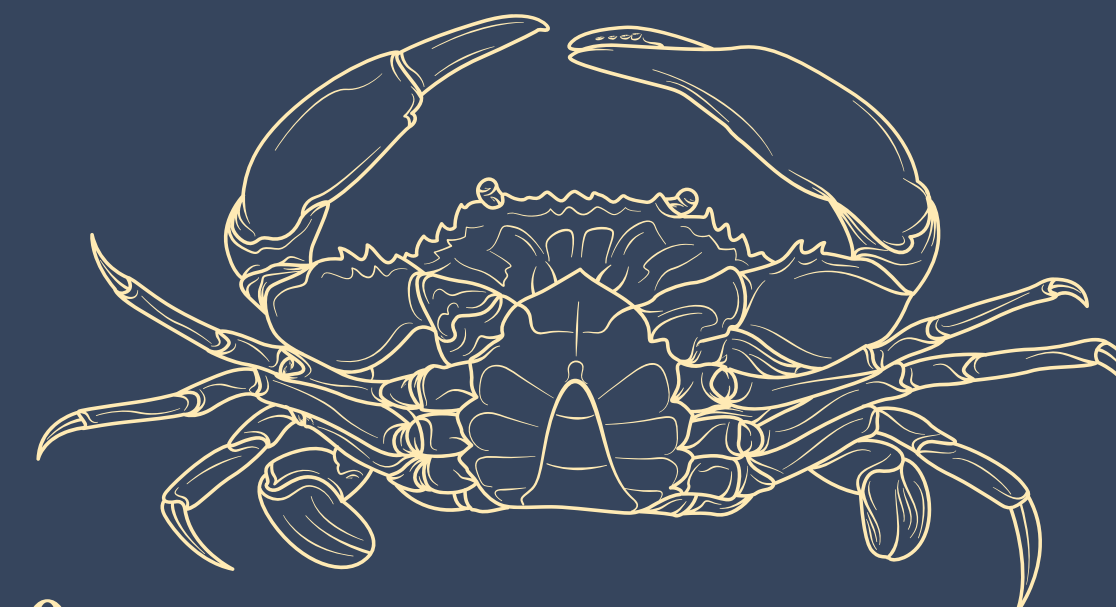


# To Share

<b>Coffin Bay Oysters</b>	<b>1/2 Dozen</b>	<b>1 Dozen</b>
Natural (GF)	30	58
Kilpatrick	34	65
<b>Braised BBQ Lamb Sliders</b>		28
Mini Brioche buns, with tender slow cooked lamb rump, our house slaw & roasted garlic aioli. Served with shoe-string fries.		
<b>Korean Chicken Tenders</b>		28
Crispy chicken in a sticky Gochujang-honey glaze, with house slaw, topped with toasted sesame seeds, crispy fried onions & buttermilk ranch.		

# Seafood Hot Stone Experience (GF) (DFO) 44

Morton Bay Bug meat, New Zealand Mussels, a prawn skewer and sauteed capsicum on a Volcanic Hot Stone, with garlic butter and served with a side salad.



# From the Ocean

<b>Fisherman's Catch</b> Beer battered reef fish, breaded oysters, seasoned calamari, fresh prawns, mussels, chips, salad, & topped with a grilled prawn skewer.	47
<b>Seafood Chowder</b> A flavour packed dish, full of all your seafood favourites, in a creamy white wine broth, served with crusty garlic bread slices.	44
<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>Thai Coconut Coral Trout (GF) (DF)</b> Wild-caught trout grilled and served on a bed of steamed Jasmine rice, with a side of broccolini & with a Red Thai Coconut sauce.	39
add King Prawns	9
<b>Beer Battered Fish &amp; Chips (GFO)</b> Coral Trout served with chips, salad & tartare sauce.	36
<b>Barra Fish Tacos</b> (3 per serve) Beer battered Barramundi pieces, with house slaw & Thousand Island Dressing on toasted soft tacos.	36
<b>Salt &amp; Pepper Seasoned Calamari (GFO) (DFO)</b> Served with our house aioli & your choice of sides.	30

# Seafood Tower for Two 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 Paddock

**300g Darling Downs Grain-fed Black Angus Porterhouse (GFO)(DFO)** 40

100 day grain-fed, cooked to your liking, served with your choice of sides & sauce.

**250g Prime Rib Fillet (GFO)(DFO)** 47

Cooked to your liking, served with your choice of sides & sauce.

**Reef Topper (GF)** 16

Load your steak with prawns & a Moreton Bay Bug in creamy garlic sauce.

**Rib Combo** 14

Not for the faint-hearted, load your steak with BBQ Honey & Bourbon Pork Ribs.

**Steak Chimichurri (GFO)(DFO)** 47

Black Angus Porterhouse sliced and cook to perfection (by you) on our HOT VOLCANIC STONE, topped with fresh Chimichurri & served with shoestring fries & a side salad.

**BBQ Honey & Bourbon Pork Ribs (DFO)** 44

Cooked low & slow over 18 hours and drowned in a sweet Tennessee whiskey sauce, served with house slaw and beer battered fries.

## Choose your sides

**Choose 2:**

Crispy Beer Battered Fries  
Slipway Garden Salad (GF)(DFO)  
Seasonal Vegetables (GF)(DF)  
Butter Mash (GF)

**Choose 1:**

Red Wine Jus (GF)(DF)  
Gravy  
Pepper Gravy  
Mushroom Gravy **Extra sauce** 3  
Diane Gravy  
Creamy Garlic Sauce (GF)  
Chimichurri (GF)(DF) 2



## Kids 12 Years & under 15

Creamy Bacon & Cheese Pasta (VO)(GFO)

Crumbed Chicken Tenders & Chips (DF)

Fish & Chips (GFO)(DFO)

Crumbed or Battered

Steak & Cheese Burger with Chips

Kids Ice Cream (GF) 5

Vanilla Ice cream, served with chocolate, berry or caramel topping

## For the Table

**Parmesan Garlic Shoestring Fries (DFO)(V)** 16

**Sweet Potato Fries (GF)(VE)** 14

**Crunchy Beer Battered Fries (DF)** 10

**Salt & Pepper Calamari (GF)(DFO)** 34

## Salads

**Roast Pumpkin Salad (V)(GF)(VEO)** 26

Roasted pumpkin, tossed with mixed leaves, cherry tomatoes & caramelised Spanish onion. Topped with crumbled feta, pine nuts & a balsamic vinaigrette.

add King Prawns 10

add Chicken Tenderloins 7

add Haloumi (V) 8

**Crunchy Wombok Salad (VO)**

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) 30

## Mains

**Red Wine Saltbush Lamb (GF)** 44

Twice cooked lamb shoulder served on a bed of creamy mash with broccolini, feta, red wine jus & sprinkled with dukkah.

**Spiced Plum Duck (DF)** 44

Slow cooked and crispy seared duck legs coated in a spiced plum sauce. Served on a bed of steamed Jasmine rice & broccolini.

**Crumbed Chicken Breast (DFO)** 28

Succulent panko crumbed chicken schnitzel, served with your choice of sides & sauce.

**Chicken Parmigiana** 32

Crumbed chicken breast topped with house Napoli, bacon & mozzarella, grilled until golden & served with your choice of sides & sauce.

## Desserts

**Housemade Crème Brûlée (V)(GF)** 19

**Chocolate Mud Cake (VE)** 12

**Sticky Date Pudding (V)** 12

**Cake of the day (V)** 12

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

**Cold Stone Experience (GFO)** 18

Vanilla ice cream served on our cold volcanic stone, with your choice of 3 mix-ins:

Caramel Sauce	Crushed Peanuts	Crushed Biscuit
Chocolate Sauce	Mini Marshmallows	Frozen Berries
Mixed Berry Sauce	Chocolate Chips	Sprinkles