

Desserts

AFFOGATO Vanilla ice cream w/ an espresso shot	8.00
ADD LIQUEUR	+8.00
HOT FRIED CHURROS (VGO) w/ berry coulis, choc fudge sauce & vanilla ice cream	12.00
CHOCOLATE & BLUEBERRY BROWNIE (GF) w/ choc fudge sauce & coconut ice cream	14.00
GRANNIES APPLE PIE Served warm w/ vanilla icecream & custard	14.00

Daily Specials

Wednesday

300 GM BEEF RUMP
W/FRIES, CHOICE OF
GRAVY, SALAD AND
COMPLIMENTARY DRINK**

19.90

Thursday

CHICKEN, BEEF OR
VEGETARIAN SCHNITZEL
W/FRIES, CHOICE
OF GRAVY, SALAD AND
COMPLIMENTARY DRINK**

19.90

Friday

5:30PM - 8PM
NATURAL OR
KILPATRICK
OYSTERS

From
2.00 ea

Saturday

STICKY AMERICAN
PORK RIBS HALF W/
CHOICE OF SIDE*

HAPPY HOUR 3-5PM

19.90

****OUR COMPLIMENTARY DRINKS INCLUDE A CHOICE OF:
SCHOONER OF LOCAL LAGER BEER, GLASS OF ANGOVE'S WINE,
SOFT DRINK, TEA OR COFFEE**

Food Allergy Warning

Please be advised that some of our dishes may contain ingredients that can cause allergic reactions. Please speak to our friendly staff if you have any food allergies or dietary restrictions before placing your order. All care is taken to ensure no cross contamination occurs, but we cannot 100% guarantee that our food is free of allergens. Food prepared here may contain these ingredients:
milk, eggs, wheat, soybean, peanuts, tree nuts,
fish, and shellfish.

Thank you for your understanding and cooperation.

Fingerfood

BAKED GARLIC SOURDOUGH LOAF	8.00
Add melted cheese	+2.00
STRAIGHT CUT FRIES (GF)(VG)	10.00
w/ tomato sauce	
SWEET POTATO FRIES (GF)(VG)	12.00
w/ sweet chilli sauce	
DUO OF DIPS (V)	12.00
chunky red pesto & beetroot hommus	
w/ toasted pita bread	
POTATO WEDGES (GF)	14.00
w/ sour cream & sweet chilli sauce	
CRUMBED MOZZARELLA STICKS	16.00
w/ aioli	
STICKY AMERICAN PORK RIBS (GF)	HALF 24.00
w/ choice of side*	FULL 42.00

Salad (GF)

CRISPY SPICED BBQ CHICKEN	25.00
w/ capsicum, whole olives, tomato, gherkin & feta drizzled w/ balsamic glaze & extra virgin olive oil	

House Crumbed & Golden Fried

CHICKEN BREAST SCHNITZEL (GFO)	25.00
w/ salad, fries & choice of gravy	
BEEF PORTERHOUSE SCHNITZEL (GFO)	25.00
w/ salad, fries & choice of gravy	
GFO : CORN CHIP CRUMBED	+2.00
ROAST PUMPKIN, CARROT & LENTIL SCHNITZEL (GF)(VG)	25.00
Corn chip crumbed w/ salad, lemon & sweet potato fries	

Mains

SALT & PEPPER SQUID	HALF 18.00
w/ salad, lemon, sweet chilli, soy & lime dipping sauce & sweet potato fries	FULL 28.00
BAKED BARRAMUNDI FILLETS (GF)	HALF 22.00
w/ salad, tartare sauce, lemon & fries	FULL 33.00
300 GM MSA BEEF RUMP (GF)	
Chargrilled to your liking w/ salad, fries & choice of gravy	28.00
BEEF & GUINNESS PIE	
w/ salad, british gravy & fries	28.00
BANGERS & MASH	
Thick pork sausages w/ buttery mash, steamed greens & caramelised onion gravy	26.00
IRISH LAMB STEW (GF)	
Slow braised lamb shoulder w/ roast carrot & potato finished w/ braised cabbage & bacon	26.00
MEDITERRANEAN VEG LASAGNE (VG)	
w/ salad & sweet potato fries	25.00

Young Ones

ALL MEALS INCLUDE A SMALL ICE CREAM FOR DESSERT (GF)

"THE GO TO"	12.00
Chicken nuggets w/ fries & tomato sauce	
"I'M NOT HUNGRY"	12.00
Mini dagwood dogs w/ fries & tomato sauce	
"WHATEVER"	12.00
Spaghetti bolognese w/ shredded parmesan	
"I DON'T CARE"	12.00
Cheese burger w/ lettuce, tomato, fries & tomato sauce	

Schnitzel Toppings (GF)

Parmigiana	4.00
Kilpatrick	6.00

Extra Sauces (GF)

BRITISH GRAVY	3.00
MUSHROOM	3.00
PEPPER	3.00
CREAMY DIANE	3.00
CARAMELISED ONION	3.00

Sides (GF)

GARDEN SALAD	2.50
BUTTERY MASH	3.00
STEAMED GREEN VEG	3.00
STRAIGHT CUT FRIES (VG)	4.50
SWEET POTATO FRIES (VG)	5.00
POTATO WEDGES	6.00

GF: GLUTEN FREE GFO: GLUTEN FREE OPTION V: VEGETARIAN VG: VEGAN VGO: VEGAN OPTION DF: DAIRY FREE

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