BREADS		MEMBERS	NON
Garlic Bread VVN	1/2	6	7
	FULL	10	12
Cheesy Garlic Bread <sup>v</sup>	1/2	7	8
	FULL	12	14
Bacon & Cheese Garlic Bread	1/2	8	9
	FULL	13	15
Bruschetta <sup>v</sup>	x2	15	17
	x3	19	20

ENTRI	ΕE		MEMBERS	NON
Oysters	Natural <sup>GF</sup> Kilpatrick	x1 x6 x12 x1 x6 x12	4 <sup>.50</sup> 18 32 5 20 36	5 19 34 6 22 38
Chicken Wings x6 x12 x24		15 21 33	17 23 35	
	iced wings served , smokey bbq & lin		choice of I	olue
Pulled Pork Bao Buns slow cooked bbq pork w/ an apple & cele		<b>16</b> ery slaw	18	
Salt & Pepper Calamari			17	19

Oysters	Natural <sup>GF</sup>	x1 x6	4 <sup>.50</sup> 18	5 19
	Kilpatrick	x12 x1 x6 x12	32 5 20 36	34 6 22 38
Chicken Wi	ngs	x6 x12 x24	15 21 33	17 23 35
our secret spi cheese sauce,	ced wings served smokey bbq & lin	w/ your c ne or hot	hoice of sauce	blue
Pulled Pork slow cooked k	Bao Buns obq pork w/ an ap	ple & cele	16 ery slaw	18
Salt & Pepp pineapple cut w/ tartare & l	squid tossed in sa	alt & pepp	<b>17</b> per corn f	<b>19</b> lour
Sticky Pork marinated & b	<b>Belly</b> paked pork belly w	ı/ asian ve	<b>16</b> egetables	18
Creamy Gar sautéed w/ fre	lic Prawns esh garlic, finished	w/ white	<b>16</b> wine & c	18 ream
Nachos VGF	oped w/ tomato sa	alsa, jalap	17 enos, gril	<b>19</b> led



## **BECOME A REWARDS MEMBER AND SAVE INSTANTLY!**



- **SCAN QR CODE**
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	100	Same.	A	W
3		E-1	A	N

MEMBERS NON

Each cooked to your liking & served with potato mash, steamed vegetables or garden salad.

Choose a sauce: mushroom, peppercorn, bearnaise, dianne, red wine jus GF or gravy

Petite Eye Fillet 200gm GFO	39	41
Rump 300gm GFO	38	40
Rib Fillet <sup>250gm GFO</sup>	38	40
Eye Fillet <sup>250gm GFO</sup>	44	46
upgrade mash to chips		+3
extra sauce		+4
salt & pepper calamari topper GF		+7
prawn skewer topper GF		+7
surf & turf topper (prawns + S&P calamari)		+10
garlic butter moreton bay bug		+10

## SEAFOOD

MEMBERS NON

Atlantic Salmon GF

34 36

sesame-crusted salmon fillet, oven-baked & served w/ sauteed greens & a soy plum sauce

Barramundi GF

31 33

baked w/ lemon pepper, served w/ creamy mash, side salad & lemon wedge

Salt & Pepper Calamari GFO

29 31

w/ chips, garden salad, lemon & tartare

Fish & Chips

27 29

crispy battered flathead, cooked until golden w/ chips, garden salad, lemon & tartare

**Garlic Prawns** 

28 26

lightly sautéed & then finished w/ a white wine & garlic cream sauce, jasmine rice, lemon & salad

Chilli Prawn Linguine

29

prawns sauteed in a chilli garlic oil, linguine pasta & shaved parmesan

+5

cheese, sour cream & guacamole

add ground beef

BURGERS + MORE MEMBERS	NON	MAINS	MEMBERS	NON	SALADS	MEMBERS	NON
The Paddo Burger GFO 21 house-made beef patty, rasher bacon, cheddar cheese, onion, tomato, lettuce & tomato relish on a milk bun make double decker; extra beef patty	23 fried +7	Lamb Shank <sup>GF</sup> braised in red wine then served of seasonal vegetables & topped wa	31 on garlic mash w/ ′a red wine jus	34	Warm Thai Beef Salad marinated thai beef, bean sprouts, v julienne vegetables, thai basil, crispy sweet soy glaze	<b>23</b> vietnamese mi y noodles & a	<b>25</b> int,
Peri-Peri Chicken Burger GFO 20 peri-peri chicken breast w/ apple & celery slaw on milk bun	<b>23</b> ı a	<b>Pork Striploin</b> <sup>GF</sup> marinated pork striploin on mash wine jus	<b>31</b> n w/ greens & red	33	Caesar Salad GFO baby cos lettuce, croutons, bacon, p dressing, poached egg & anchovies	<b>20</b> parmesan, caes	<b>22</b> sar
Beetroot & Quinoa Burger V GFO VNO 18 beetroot & quinoa patty w/ lettuce & slaw, dressed mayo on milk bun	20 d w/ +3	Asian Style Sticky Chicken oven-baked chicken breast w/ pl vegetables & steamed rice		29	Roast Pumpkin Salad VVNO roasted pumpkin, spanish onion & r tossed through wild rocket leaves d lemon & olive oil	<b>20</b> narinated feta ressed in balsa	22 amic,
make mine vegan  Club Sandwich GFO 19  chicken, bacon, cos lettuce, tomato, avocado, chee & aioli on toast	21	Spanish Plato VN spanish char-grilled corn on pum greens, quinoa, potato gratin & s	<b>27</b> pkin puree w/ alsa	29	add cajun chicken add salt & pepper calamari		+4 +7
Steak Sandwich GFO 19 rib fillet, lettuce, tomato, cucumber, beetroot, grille	<b>21</b> ed	Bangers & Mash house-made cumberland sausage green peas and pepper sauce	<b>26</b> es w/ mashed pot	28 ato,	SIDES	SIDE 5 BOWL	L <b>8</b> .50
onion, cheese & bbq sauce on toast add chips make mine gluten-free	+4 +4	Guinness Pie tender rump steak cooked in a rie w/ potatoes, carrots, onions & po pastry then baked until golden. S	eas, topped w/ pi	ıff	p-	BOWL	_
PARMIES  All parmies served w/ chips & salad  The Traditional Parmy  30	32	of chips & salad or mash & mush  House-made Lasagne layered pasta, bolognese, béchar baked w/ more napoli. Served w/	y peas <b>26</b> nel, napoli & chee	28		SIDE 6	9 9
chicken schnitzel, leg ham, napoli & mozzarella ble Seafood Parmy 30		PIZZA	MEMBERS	NON	••••••••	SIDE <b>7</b> SIDE <b>7</b>	
chicken schnitzel, napoli, garlic prawns & cheese, topped w/ salt & pepper calamari  French Parmy  chicken schnitzel, sliced tomato, avocado, bacon, cheese & béarnaise sauce	32	Meat Lovers pepperoni, chorizo, bacon, groun bbq sauce, mozzarella & cheddar c	<b>26</b> d beef, onion, sma heese	28 okey	FOR THE KIDS  All kids meals include a soft drink & ic  Kids Linguini Bolognese w/ che		<b>11</b> .50
Mexican Parmy 30 chicken schnitzel, salsa & cheese, topped w/jalapenos, sour cream, guacamole & corn chips	32	Tandoori Chicken red onion, tomatoes, roasted per	<b>24</b> opers & garlic yog	<b>26</b> hurt	Kids Fish w/ chips Kids Ham & Pineapple Pizza w/ Kids Cheeseburger w/ chips GFO	chips	11 <sup>.50</sup> 11 <sup>.50</sup> 11 <sup>.50</sup>
Chicken Schnitzel 23 natural w/ chips, lemon & small salad	25	Hawaiian ham, pineapple & mozzarella che	20 ese	22	Kids Chicken Nuggets w/ chips Kids Grilled Chicken Plate GFO		11 <sup>.50</sup> 11 <sup>.50</sup>
Eggplant Parmy VVNO 22 eggplant grilled then oven-baked w/ napoli & chee	24 ese	<b>Vegetarian</b> <sup>V</sup> roast pumpkin, spanish onion, fe	<b>18</b> ta & rocket	20	grilled chicken, carrot, cucumber, ch add gluten-free bread		