

GLUTEN FREE

PLEASE INDICATE AT THE COUNTER IF YOU ARE ORDERING FROM THIS MENU

TO START

ROASTED PUMPKIN SOUP	10.0
OYSTERS 1/2 dozen 18.5 kilpatrick or natural dozen 30.0	
SALT & PEPPER SQUID (not coeliac) served with lime aioli	12.0
PRAWNS (4) IN GARLIC & TOMATO BROTH served with pilaf rice	16.0

SALADS

THAI BEEF SALAD 26.0 seared porterhouse, radish, shallot, rocket, cucumber, cashews and house made nam jim dressing	
CYPRIT GRAIN & MEDITERRANEAN VEGETABLE SALAD 21.0 cyprit grain salad served with roasted cauliflower and grilled mediterranean vegetables finished with pomegranate dressing	
WITH CHICKEN 26.0	
WITH PULLED LAMB 29.0	
SALT & PEPPER SQUID (not coeliac) 25.0 fried squid, cos hearts, pickled cauliflower, soy beans, julienne capsicum, medley tomatoes, fried shallot finished with citrus aioli	

OCEAN

GRILLED WHITING 23.0 served with salad and baby chats	
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BURGERS 'N' THINGS

'GREEN GODDESS' STACK 26.0 grilled chicken breast, roasted pumpkin, herb aioli, spinach, prosciutto, grilled asparagus and zucchini served with baby chats	
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FOR THE KIDS

CHICKEN BREAST 16.0	
CHICKEN PARMAGIANA 16.0	
SAUSAGES 10.0	
MINI STEAK 18.0	

COOP

CHICKEN PARMAGIANA 26.0 grilled chicken breast with napoli and cheese served with salad and baby chats	
CHICKEN 'N' PLUM PARMAGIANA 28.0 grilled chicken breast with grilled bacon, tangy plum sauce and melted cheese served with salad and baby chats	
TUSCAN CHICKEN 27.0 whole roasted chicken breast with cream, bacon, mushroom and spring onion sauce served with seasonal vegetables	
BUTTER CHICKEN 27.0 medium spiced curry served with pilaf rice and garlic riata	
CHICKEN RISOTTO 25.0 chicken, smoked bacon, portabella mushroom and asparagus finished with aged parmesan	

PADDOCK

300gm SCOTCH 38.0	
300gm PORTERHOUSE 38.0	
MIXED GRILL 39.5 porterhouse, sausage, lamb ribs, lamb loin chop, fried egg and tomato	
SERVED WITH seasonal vegetables	SAUCES garlic butter, mustard, horseradish cream

500gm LAMB RIBS 33.0 slow roasted bbq lamb ribs with salad and baby chats	
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SWEET TREATS

ETON MESS 12.0 layers of smashed pavlova, drunked berries and cream finished with pistachio praline crumble	
HOUSE MADE CHOCOLATE MOUSSE 12.0 served with whipped cream and chocolate wafer	

PLEASE INDICATE WHEN ORDERING IF YOU ARE A COELIAC

VEGAN & VEGETARIAN

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COUNTER IF YOU ARE
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VEGETARIAN

BOWL OF CHIPS ● <i>vegan</i>	8.0
BOWL OF VEGETABLES ● <i>vegan</i>	7.0
SHARING SOUR DOUGH COB LOAF ● <i>vegan</i>	10.0
ROASTED PUMPKIN SOUP ● <i>vegan</i> with warm turkish bread	10.0
DUO DIPS ● <i>vegan</i>	14.0
WILD MUSHROOM ARANCINI (4) served with garlic aioli	10.0
RISOTTO ● <i>vegan</i> with roasted vegetables, portabella mushroom and asparagus finished with aged parmesan	21.0
LASAGNE (VEG) served with chips and salad	25.0
ASIAN SALAD ● <i>vegan</i> vermicelli noodles, radish, shallot, rocket, cucumber, snow pea sprouts, cashews and house made nam jim dressing	21.0
CYPRIT GRAIN & MEDITERRANEAN VEGETABLE SALAD ● <i>vegan</i> cypriot grain salad served with roasted cauliflower and grilled mediterranean vegetables finished with pomegranate dressing and honey and cumin yoghurt	21.0

Items marked with ● are also available as a vegan option.
Please inform our staff if the meal is to be vegan.