



Fully Licensed

Booking Number: (02) 4821 5000



APPETISERS & ENTREES

Appetisers

Oysters

Kilpatrick – *Regular (12), Small (6)* 27.99 / 16.99

Natural – *Regular (12), Small (6)* 23.99 / 14.99

Bread & Spreads *Share between 2 or 4, a baked loaf with a selection of spreads garlic butter, pesto, sundried tomato pesto* 8.99

Pesto & Cheese – *Regular (8), Small (4)* 9.99 / 5.99

Cheese Bacon Garlic Bread – *Regular (8), Small (4)* 8.99 / 4.99

Crusty Garlic Bread – *Regular (8), Small (4)* 7.99 / 4.99

Crusty Herb Bread – *Regular (8), Small (4)* 7.99 / 4.99

Entrees

Prawn Cocktail – *Crisp lettuce with prawns and house made sauce* 12.99

Buffalo Wings – *Hot hot hot wings with ranch dressing* 12.99

BBQ Wings – *Honey soy BBQ wings* 12.99

Chicken Tenders – *3 tenders served with sweet chilli dressing* 9.99

Onion Rings (V) – *House made onion rings with aioli dipping sauce* 7.99

Spring Rolls (V) – *Served with sweet chilli sauce* 7.99

Bowl of Chips 4.99

Salads

Greek Salad (GF) – *Lettuce, tomato, onion, cucumber, olives, sundries and feta cheese with a balsamic vinaigrette dressing* 12.99

Garden Salad (V)(GF) – *Lettuce, tomato, cucumber, carrot, onion, with your choice of ranch or vinaigrette dressing* 11.99



MAIN COURSES

Steaks

SIGNATURE STEAKS "for lovers of beef"

Prime Scotch	600g	41.99
	300g	31.99
Fillet Mignon – 300g eye fillet wrapped in bacon with garlic butter		35.99
Prime Eye Fillet	300g	31.99
Prime Rump	600g	32.99
	300g	23.99

Char grilled to your liking and served with the sauce and your choice of chips or mashed potato, fresh corn cob and lilac slaw. Choose your favourite sauce for your steak from the following: Traditional gravy Sauce, Diane Sauce, Honey Mustard Sauce, Mushroom Sauce, Pepper Sauce

The Extras

Garlic Prawn Sauce – 6 prawns in a creamy garlic sauce	8.99
Surf & Turf Sauce – 3 prawns & calamari in a creamy sauce	7.99
Small Garden Salad	7.99
Kilpatrick Sauce – Bacon & worcestershire & cream sauce	5.99
Add extra Bacon or Egg	3.99
Extra Sauce (Gravy, Diane, Honey Mustard, Mushroom, Pepper)	2.99
Vegetables serves for 1 / 2	2.99 / 5.99



Ribs

Half Rack of Ribs	31.99
add a Rump (200g)	42.99
add Hot Wings	39.99

Serve with mashed potato or chips and fresh corn cob & lilac slaw, choose to add a serve of vegetable to your order

Vegetables serve for 1 / 2	2.99 / 5.99
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Recommendations

The Mixed Grill – Rump, sausage, rissole, bacon, tomato, and egg served with chips or mashed potato, fresh corn cob and lilac slaw	28.99
Oven Baked Barramundi Fillet (GF) – with lemon pepper and herbs served with mashed potato or chips and salad	24.99
Honey Mustard Chicken Breast – with mashed potato or chips and a salad, choose to add a serve of vegetable to your order	23.99
Lilac City Beef Burger – House made patty with caramelised onion, cheese, bacon, aioli and BBQ sauce served with chips	20.99
Vegetable Frittata (V) – with mashed potato or chips and a salad, choose to add a serve of vegetable to your order	17.99
Vegetables serves for 1 / 2	2.99 / 5.99

Pasta

Italiano Pesto Pasta (V) – Sauteed onion, garlic, olives, sundried tomato, capsicum, mushrooms, pesto and parmesan in a cream sauce	21.99
Traditional Bolognaise – Hearty beef bolognaise with pasta and parmesan cheese	18.99



KIDS MEAL

Kid's Nuggets	9.99
Kid's Steak	9.99
Kid's Sausage	9.99
Kid's Fish	9.99
Kid's Bolognaise	9.99
Add small bowl of chips	3.99

Kids meals except for bolognaise are served with chips or mashed potato with the option of vegetable and a pop – up drink

Desserts

Chocolate Pudding	9.99
Sticky Date Pudding	9.99
Apple Strudel	8.99

All served with cream and ice cream and please ask the waitress or see our blackboard for more current dessert options



DRINKS MENU

RED WINES

	Bottle/Glass
House	
Bowler's Run Shiraz	20 / 5
Red Blend	
McGuigan Black Label Red	27 / 9
Shiraz	
Taylors Promised Land Shiraz	32 / 9
Southern Highlands Wines Shiraz (Local wines)	29 / 8
Cabernet Sauvignon	
Somerton Cabernet Sauvignon	28 / 9
Yellow Tail Cabernet Sauvignon	25 / 8
Merlot	
Yellow Tail Merlot	29 / 9
Lindeman's Cawarra Merlot	22 / 8

WHITE WINES

	Bottle/Glass
House	
Gossips Sweet Lips Moscato	20 / 5
Chardonnay	
Paul Mos Chardonnay	30 / 9
De Bortoli Sacred Hill Chardonnay	24 / 7
Riesling	
Southern Highlands Wines Riesling (Local wines)	29 / 9
Jacob's Creek Riesling	25 / 7
Sauvignon Blanc	
Toi Toi Sauvignon Blanc	31 / 9
Amiri Sauvignon Blanc	23 / 7
Semillon Sauvignon Blanc	
Jamiesons Run Billy's Shadow Semillon Sauvignon Blanc	29 / 9
McWilliam's Inheritance Semillon Sauvignon Blanc	23 / 7



BEERS

Premium Beers

Crown Lager, Corona, Peroni, James Squire Lashes Pale Ale, James Boags Premium

Stubby

7.50

Standard Beers

Hahn Light, XXXX Gold, Carlton Dry, Tooheys Extra Dry, Tooheys New, Victoria Bitter, Carlton Draught

7.00

Cider

Somersby Apple Cider, Somersby Pear Cider

7.00

SPIRITS

Top Shelf Spirits

Baileys, Jack Daniel's, Johnnie Walker Black Label, Wild Turkey, Chivas Jameson Irish Whiskey, Tia Maria

8.00

Regular Spirits

Bacardi Superior White Rum, Vodka, Bundaberg Rum, J&B Rare Scotch Whisky, Gordon's London Dry Gin, Jim Beam

7.00

SOFT DRINKS

Bundaberg Ginger Beer, Dry Ginger Ale, Lemon Lime & Bitters (bottle)

4.00

Spring Water, Sparkling (bottle)

3.00

Coke, Coke Diet, Coke Zero, Lemonade, Lemon Squash, Fanta (can)

3.00

Orange Juice, Apple Juice, Multivitamin (glass)

2.50



2-Course Dinner Special

**Dinner may choose from Entrée & Main or Main & Dessert
\$24.99 (Monday to Thursday)**

ENTRÉE SELECTION

**Greek Salad (GF)
Chicken Tenders
Onion Rings (V)
Spring Rolls (V)
Prawn Cocktail**

MAIN COURSE SELECTION

**200g Rump with your choice of sauce
Honey Mustard Chicken Breast
Oven Baked Basa Fillet
Bolognaise Pasta with Parmesan Cheese
Vegetarian Frittata (V)**

DESSERT

**Chocolate Pudding
Sticky Date Pudding
Apple Strudle**

All mains except bolognaise served with chips or mash with corn cob & lilac slaw