



Bistro Menu

Entrees

| | M | G |
|--|--------|--------|
| GARLIC BREAD Add cheese \$2 | \$8 | \$9 |
| NATURAL OYSTERS  1/2 doz | \$24 | \$30 |
| KILPATRICK OYSTERS  1/2 doz | \$30 | \$36 |
| NAMJIN OYSTERS  1/2 doz | \$27.6 | \$33 |
| CHIPS Bowl of chips served with aioli  (Add cheese & bacon \$4.5) | \$10 | \$11 |
| SMOKED WAGYU BEEF With Turkish bread, cornichons & Branston pickle | \$19.9 | \$20.9 |
| DUCK SPRING ROLLS With hoisin sauce | \$16 | \$17 |
| BRUSCHETTA Sourdough bread, marinated mozzarella, medley tomato, basil pesto, balsamic glaze  | \$16 | \$17 |





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| HALOUMI FRIES Plum sauce & lemon wedge | \$15 | \$16 |
| MUSHROOM MEDLEY Seasonal trio mushroom tossed in garlic butter and sherry vinegar | \$13 | \$14 |
| GREENS GROCER Market greens, olive oil, shaved almond   | \$12 | \$13 |
| SWEET POTATO FRIES With lime aioli | \$14 | \$15 |
| MASH Creamy garlic mashed potato  | \$6.5 | \$7.5 |
| ONION RINGS Served with lime aioli | \$14 | \$15 |

Salads

| | M | G |
|---|--------|--------|
| THAI BEEF SALAD Thai marinated beef, rainbow salad, aromatic fresh herb, Namjin sauce   | \$29.9 | \$31.9 |
| CAESAR SALAD Cos lettuce, bacon pieces, croutons, soft egg, parmesan & anchovy  | \$22 | \$24 |
| SUPERFOOD SALAD Organic quinoa, kale, corn, pepita, goji berry, cucumber, tomato & house dressing     | \$23.5 | \$25.5 |
| ADD TO YOUR SALADS Steamed chicken tenderloins \$7, Haloumi fries (3) \$7, Crumbed prawns (4) \$10 | | |



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 Dairy-Free Option  Gluten-Free Option  Vegan  Vegan Option Available  Vegetarian Option

Classics

| | M | G |
|--|--------|--------|
| LODGE BURGER Wagyu patty, beetroot relish, Lodge secret sauce, cos lettuce, tomato & American cheese on brioche bun with chips ^{GFO} (GF BUN +\$3.0) | \$27.5 | \$29.5 |
| SOUTHERN FRIED CHICKEN BURGER Southern crumbed chicken tenderloin, slaw, sriracha mayo, pineapple, brioche bun and chips (GF BUN +\$3.0) | \$27.5 | \$29.5 |
| PESTO LINGUINE Fresh basil pesto, marinated rainbow veggies, parmesan, pine nuts ^{GFO} ^{VOA} ^V | \$27.5 | \$29.5 |
| KFC WINGS & CHIPS ½ kg Korean fried chicken wings tossed with Korean dipping sauce, aioli, chips | \$28.5 | \$30.5 |
| CHICKEN SCHNITZEL Chips & house slaw | \$25 | \$27 |
| BEEF SCHNITZEL Chips & house slaw | \$26 | \$28 |
| VEGAN SCHNITZEL Plant based schnitzel with chips & house slaw ^{DFO} ^{VOA} | \$27.5 | \$29.5 |
| CRUMBED PRAWNS Chips & baby gem salad & lime aioli | \$33.5 | \$35.5 |
| FISH & CHIPS Flathead fillets with chips, baby gem salad & tartare (Crumbed, grilled or Coopers pale ale battered) ^{GFO} | \$27.5 | \$29.5 |



Signature Dishes

| | M | G |
|--|--------|--------|
| JOHNNIE WALKER BEEF RIBS Slow oven baked beef ribs, served with pineapple slaw, corn on the cob and a Johnnie Walker glaze ^{GFO} | \$40 | \$42 |
| OUTBACK KANGAROO LOIN Marinated in bush herbs, berries and then charred, served with red wine jus, organic quinoa salad and hazelnuts ^{GFO} | \$36 | \$38 |
| PORTUGUESE ESPETADA Chargrilled skewered marinated lamb backstrap and vegetables, chef's signature sauce and chips | \$39.9 | \$41.9 |
| TERIYAKI SALMON Panfried Tasmanian salmon, seasonal greens, sesame oil, topped with in house teriyaki sauce ^{DFO} ^{GFO} | \$35.5 | \$37 |
| HARISSA CHICKEN Harissa marinated crispy skin succulent chicken breast, creamy garlic mash potato, broccolini, herb pesto | \$32 | \$34 |
| AALU TAMA BODI Traditional Nepalese curried stew with bamboo shoots, black eye beans and potato served with rice, papadums ^{GFO} ^{VOA} ^V | \$26.5 | \$28 |
| NASI GORENG Egg, chicken, prawns, Asian vegetables, fried shallots & rice served with prawn crackers ^{GFO} ^{VOA} | \$31 | \$33 |
| SEAFOOD TRIO Coopers pale ale battered flathead, crumbed prawn & squid with chips & baby gem salad | \$32 | \$34 |



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From the Grill

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| PORTERHOUSE 250G Served with baby gem salad & chips  | \$37 | \$39 |
| SCOTCH FILLET 300G Served with & baby gem salad chips  | \$45 | \$47 |
| RUMP STEAK 250G Served with baby gem salad & chips  | \$31 | \$33 |
| SAUCES Plain gravy, mushroom, pepper, dianne \$2 Garlic sauce \$4.5 Red wine jus \$4.5 | | |

Toppers

| | M | G |
|---|-------|-------|
| PARMI House napoli & cheese | \$3.5 | \$4 |
| HAWAIIAN House napoli, pineapple, ham & cheese | \$5.5 | \$6.5 |
| KILPATRICK Bacon, kilpatrick sauce & cheese | \$7.5 | \$8.5 |
| GARLIC PRAWN Prawn, creamy garlic sauce & parsley | \$9 | \$10 |
| GODFATHER Pepperoni, bacon, house napoli & cheese | \$7 | \$8 |



Lunch Menu

Available Mon - Fri
Excludes public holidays

| | M | G |
|--|------|------|
| CHICKEN SCHNITZEL Chips, salad | \$18 | \$20 |
| FISH & CHIPS Salad, tartare | \$18 | \$20 |
| CHICKEN BURGER With chips | \$18 | \$20 |
| PESTO LINGUINE Fresh basil pesto, marinated rainbow veggies, parmesan, pine nuts | \$18 | \$20 |

Kids Meals \$13.9

Includes a drink, ice cream & activity pack (12 years and under only)





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| BEEF/CHICKEN SCHNITZEL Chips, tomato sauce |
| CRUMBED FISH DIPPERS Chips, tomato sauce |
| PENNE PASTA Napoli Sauce, parmesan cheese |
| CHICKEN NUGGETS Chips, tomato sauce |
| CHEESEBURGER Chips, tomato sauce |

*Salad available on request

Desserts

| | M | G |
|---|-------|-------|
| MACAROONS Whipped cream, honey comb, fairy floss, berry coulis | \$12 | \$13 |
| ICE CREAM SUNDAE Choice of topping ( \$2.50) | \$8.5 | \$9.5 |
| HOUSE MADE DARK CHOCOLATE BROWNIE Served with ice cream, chocolate ganache & honeycomb | \$13 | \$14 |

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