

MENU

SMALL PLATE

- SOURDOUGH LOAF** \$9.5
with Talinga Olive Oil, aged balsamic, house made dukkah & butter 
- GARLIC & HERB CIABATTA** \$8.5
- DUCK LIVER & WALNUT PATE** \$16
with pickles & sour dough
- HALLOUMI FRIES** \$16
with a lemon pepper yoghurt, sumac & dukkah
- NATURAL OYSTERS (GF)** 3 - \$10, 6 - \$18
- KILPATRICK OYSTERS** 3 - \$12, 6 - \$22
with bacon, bbq, worcestershire & tabasco sauce
- SALT & PEPPER SQUID** \$20
with an asian salad & lime aioli
- BUFFALO CHICKEN WINGS (GF)** S - \$9, L - \$13
with a side of garlic & parmesan dipping sauce 

SNACKS

- SIDEWINDER WEDGES** \$10
with rosemary sea salt, sour cream & sweet chilli sauce
- SWEET POTATO CHIPS** S- \$8.50, L- \$12.50
with rosemary sea salt & lime aioli
- CHIPS** S- \$8, L- \$10
with housemade chicken salt & tomato sauce 

ENTREE

- CAULIFLOWER AND CUMIN FRITTER (V)** \$16
with lime yoghurt, parsley & olive oil
(can be (VE) without the lime yoghurt) 
- WARM GOAT CHEESE CROUTON SALAD (V)** \$18
with witlof, radicchio, watercress, walnuts & a honey mustard dressing
- WHOLE WILD SHRIMP** \$16
fried with smoked paprika aioli & lime 
- WILD RED PRAWNS GF** \$21
grilled with braised tomato, olives, fennel & parsley
- STEAMED BLACK MUSSELS (GF)** \$21
with a shallot, white wine, black pepper & parsley sauce
- GRILLED SCALLOPS (GF)** \$22
with a warm salad of roasted kipfler potato, radicchio, sugar snaps peas & a lemon olive oil vinaigrette
- GRILLED PORK BELLY (GF)** \$21
with celeriac & cumin puree with an orange & a star anise glaze

SIDES

- GREEN LEAFY SALAD (GF)** \$6.5
- FRESH GARDEN SALAD** S - \$5, L - \$7.5
lettuce, red onion, tomato with a olive oil & balsamic dressing
- ROCKET, PEAR AND PARMESAN SALAD (GF)** \$8.5
- GREEN VEGETABLES (GF)** \$10
- MASH POTATOES (GF)** \$8
- CAULIFLOWER GRATIN** \$10
with bechamel sauce & parmesan

PIZZA

- SEAFOOD** \$28
lobster, prawn, mussels, cherry tomato, basil & mozzarella 
- ITALIAN TREAT** \$25
salami, capocollo, pancetta, jamon, tomato, basil & mozzarella
- MIDGE'S** \$25
hot cacciatore, cherry tomato, capsicum, red onions, olives, anchovies & chilli
- YIROS** \$25
souvlaki marinated lamb, tomato, red onion & garlic Greek yoghurt
- LITTLE JOHN'S** \$25
grilled honey sriracha chicken, bacon, spring onion, jalapenos & BBQ sauce
- MARGHERITA** \$22
tomato, mozzarella, bocconcini & basil 
- VEGETARIAN** \$25
mushroom, capsicum, spinach, olives & herbs
- BLANCO** \$22
garlic, mozzarella, anchovy, chilli & fresh basil

Gluten free base \$4



CLASSICS

- CAESAR SALAD** \$18
cos lettuce, grilled bacon, grana padano parmesan, croûtons, poached free range egg & house made dressing 
- SALT & PEPPER SQUID** E - \$20, M - \$26
served with an Asian style salad, chips & lime aioli
- KING GEORGE WHITING** 1pce - \$20, 2pce - \$36
choose between Coopers beer battered or grilled, served with a garden salad, chips & tartare sauce 
- CRUMBED LAMBS BRAINS** E - \$19, M - \$26
on a bed of mash potato with bacon & caramelised onion
- PASTA OF THE DAY** \$24
please see our daily specials board
- CURRY OF THE DAY (GF)** \$24
please see our daily specials board
- COOPERS PALE SAUSAGES** \$20
with caramelized onion & mash potato
- HOOD CHICKEN BURGER** \$24
fried buttermilk chicken, bacon, tomato, cos lettuce & cheddar cheese with a Hood smoked jalapeno mayo 
- HALLOUMI BURGER** \$24
halloumi, tomato & cos lettuce with a Hood smoked jalapeno mayo
- CHICKEN OR BEEF SCHNITZEL** \$24
served with salad & chips
Sauces: gravy, mushroom or pepper **\$2.5**
Parmigiana **\$4**
Kilpatrick **\$5**

MAINS

- FISH OF THE DAY** \$32
please see our daily specials board
- ROASTED FENNEL & CHERRY TOMATO GRATIN (V)** \$26
with a grana padano parmesan & thyme crumble
- KING HENRY PORK CUTLET (GF)** \$30
with green peas, roasted baby carrots, & smoked pancetta lardon 
- VEAL SHANKS (GF)** \$30
with mash potato & a sumac gremolata
- SMOKED SPATCHCOCK & ROAST PUMPKIN (GF)** \$30
with a radicchio, parsley & rocket salad & a garlic and caper salsa
- ROSEMARY & GARLIC LAMB SKEWER (GF)** \$32
with grilled basil polenta & an eggplant, zucchini, capsicum and tomato vinaigrette 

CHARGRILLED STEAKS

all steaks are served with baby roast potatoes and a bed of rocket

- 200G TENDERLOIN FILLET STEAK** \$35
- 300G SCOTCH FILLET** \$38
Pure Angus 
- 400G FLAT IRON STEAK** \$35
- 700G BLACK ANGUS RIB EYE** \$50
Please allow min. 30 mins

- HOUSEMADE CHILLI JAM/HORSERADISH AIOLI - \$4 •
- HOT ENGLISH, DIJON, WHOLEGRAIN MUSTARD - \$2.5 •
- GARLIC & HERB BUTTER - \$3.5 •
- ANCHOVY & CAPER BUTTER - \$4 •
- GRAVY, MUSHROOM OR PEPPER - \$2.5 •
- BEARNAISE \$4 •

