### — Dinner Menu —

### TO GET THE BOWL ROLLING

• Garlic Bread	\$11
- Add Cheese	+\$1
- Add Bacon	+\$1
- Add Chilli	+\$1
• Focaccia Bread with dipping c	ondiment of balsamic \$12
& olive oil	
• Buffalo Wings (6) with blue che	sese sauce \$16
Creamy Garlic Prawns	Entree \$16/Main \$30
• 3 Spring Rolls	$\leq$
- Vegetarian	\$15
- Prawn	\$16
- Duck	\$16
• Lemon Pepper Spiced Calamar	i Rings Entree \$15/Main \$28
Whole Baked Camembert coate	ed in local honey with \$18
toasted bread, macadamia & r	ocket
• Oysters:	
– Natural	1/2 dozen \$24 or 1 dozen \$42
– Kilpatrick	1/2 dozen \$26 or 1 dozen \$44

## STEPPING UP TO THE MATE KIDS MEALS

<ul> <li>Mini Cheeseburger Sliders and chips</li> </ul>	\$14
• Linguine Bolognese	\$14
• Nuggets and chips	\$14
• Battered Fish and chips	\$14

All kids meals come with a glass of juice and ice cream



#### ON THE GREEN

• Warm Roast Pumpkin & Persian Feta Salad –	\$22
medley of mint, chilli flakes & lemon dressing	
• Quinoa Salad – cucumber, rocket, feta, cherry	\$22
tomatoes, kalamta olives & oregano dressing	
<ul> <li>Caesar Salad - Cos lettuce, crispy bacon,</li> </ul>	\$20
croutons, poached egg & parmesan	
- Add Chicken	+\$4
– Add Prawns	+\$6
- Add Calamari	+\$5

# NO BURNT ENDS IN THIS DELIVERY FROM THE SEA

• Spanish Mackerel - Grilled, Crumbed or Batte	ered <b>\$29</b>
• Seafood Basket	\$29

### TOUCHER BIA'S WITH PASTA

• Creamy Prawn Linguine	\$32
• Linguine Bolognese	\$25
• Prawn, Chill, Garlic & Rocket Linguine	\$32

## HAVING SHOT WITH OUR HOUSE SPECIALTIES

• Reef & Beef – 250g rib fillet with creamy garlic	\$48
sauce, 3 prawns & 3 calamari	
<ul> <li>Slow Cooked Beef Short Rib - slow cooked,</li> </ul>	\$32
deboned & crumbed served with choice of sauce	
<ul> <li>Butter Crusted Fish of the Day with cherry</li> </ul>	\$34
tomatoes, red onion, broccolini, citrus & basil	
pesto	
Outback Parmi – chicken schnitzel topped with	\$34
pulled pork, cheese, bbq sauce & onion rings	
• Mushroom & Halloumi Stack - Napoli sauce, char-	\$28
grilled capsicum, halloumi & mushrooms	
FROM THE GRASS TO THE RINK	
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• 300G Rump Steak	\$36

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•	300g Sirloin Steak	\$40
•	250g Rib Fillet	\$42
•	Slow Cooked Lamb Shank in Red Wine sauce	\$36
	served with mash and vegetables	
•	BBQ Pork Ribs in Bbq sauce - slow	\$46
	cooked, char grilled, smokey bbq sauce	
•	Chicken Breast Schnitzel	\$28
•	Chicken Parmigiana – napoli sauce, ham & cheese	\$30

#### SIDES

• Bowl of Chips	\$5
• Bowl of Vegetables	\$5
• Bowl of Salad	\$5
• Prawns x4	\$8
• Calamari x 4	\$6
• Bacon Rasher	\$3.50
• Eggs x 2	\$3.50
• Garlic Prawn Topper x4	\$10

### **EXTRA SAUCES**

-Tomato	-BBQ	- Sweet Chilli	\$2
-Sour crea	m - Gravy	- Mushroom	\$4
-Pepper	-Diane	-Creamy Garlic	\$4

#### THE SKIP HAS THE FINAL DRAW

Daily House made selection of desserts available.

Ask our friendly staff.

Only available for minimum 2 people and with 24 hours notice:

**Bombe Alaska** – ice cream & fruit encased in sponge and meringue, baked and then flamed at your table – \$12 per person