

ENTRÉES & TAPAS

CHEESY GARLIC FLAT BREAD \$9.50

Homemade flat bread topped with garlic & cheese.

Add dips \$5

FLAT BREAD & DIPS * \$12.50

A selection of 3 chef's dips served with homemade flat bread.

OYSTERS

NATURAL Half dozen \$19 | Dozen \$29

Served with lemon wedge.

KILPATRICK Half dozen \$24 | Dozen \$36

Grilled with Worcestershire sauce & bacon.

TRIO OF SLIDERS * \$22

-BBQ pork belly, cos lettuce & homemade chilli jam.

-Southern fried chicken, Asian slaw & chipotle mayo.

-Beef patty, cheese, pickle, mustard & ketchup.

All served on mini brioche buns.

Add side of chips \$4

DUCK SPRING ROLLS \$17

3x slow cooked confit duck & Asian vegetable spring rolls served with a side of Hoi Sin dipping sauce.

HALOUMI CHIPS v \$12

Crumbed haloumi chips with fresh salsa & special dipping sauce.

CROQUETTES \$10

3x bacon, mac 'n cheese croquettes with fried kale & kewpie mayo.

SALADS

VEG & QUINOA SALAD GV* \$18

Roasted vegetables, spinach, walnuts, Meredith Dairy goat cheese & ancient grains, with a squeeze of lemon.

Add chicken \$5

Add marinated lamb \$8

Add prawns \$9

CHICKEN CAESAR SALAD * \$20

Chicken tenderloins, cos lettuce, croutons, bacon, Parmesan, poached egg & anchovies, finished with Caesar dressing.

GREEK LAMB SALAD G* \$22

Seared marinated lamb with spinach, feta, cherry tomatoes, red onion, cucumber & olives, dressed with basil pesto.

ZUCCHINI FRITTERS v \$22

Zucchini, potato & haloumi fritters on a chickpea tabouli salad.

PORK BELLY & SCALLOP SALAD G \$24

Slow cooked BBQ pork belly & seared scallop salad with mixed lettuce, Meredith Dairy goat cheese, asparagus, cherry tomatoes & homemade chilli jam.

SALT & PEPPER CALAMARI G \$23

Moroccan spiced calamari served on an Asian chipotle slaw.

Add side of chips \$4

G gluten free | D dairy free | V vegetarian | * meal can be prepared to suit some allergies

Please notify staff of any food allergies when placing order. Please note any changes or additions may incur extra charges or increased wait times.

MAINS

CHICKEN PARMIGIANA

Half \$21 | Full \$25

Chicken schnitzel topped with Napoli, ham & melted cheese served with chips & salad or vegetables.

CRUMBED LAMB CUTLETS \$29

3x crumbed lamb cutlets served with creamy potato mash & seasonal vegetables, topped with gravy.

STUFFED CHICKEN \$28

Crispy panko crumbed chicken breast stuffed with Camembert, sun-dried tomatoes, spinach & pesto, topped with creamy sun-dried tomato sauce. Served with chips & salad or vegetables.

THAI GREEN CURRY GD \$25

Medium spiced chicken & vegetable curry served on aromatic rice, finished with snow peas, bean shoots & fried shallots.

SEAFOOD

SEAFOOD PLATTER * \$36

Grilled barramundi fillet, topped with a creamy garlic seafood sauce [tiger prawns, scallops, calamari & mussels], natural oysters & QLD king prawn. Served with chips & salad or vegetables.

Add Kilpatrick \$5

GRILLED BARRAMUNDI * \$25

Grilled barramundi fillet, topped with creamy lemon pepper sauce. Served with chips & salad or vegetables.

SPECIALS

Please see our Specials Menu or friendly wait staff.

STEAKS

EYE FILLET 200g * \$34

Grain fed eye fillet cooked medium rare - medium. Served with sweet potato puree, buttered heirloom vegetables & your choice of sauce.

RIBEYE 400g * \$38

Aged grain fed ribeye cooked to your liking. Served with chips & salad or vegetables & your choice of sauce.

PORTERHOUSE 350g * \$35

Aged grain fed 1824 porterhouse cooked to your liking. Served with chips & salad or vegetables & your choice of sauce.

PORK CUTLET 300g * \$29

Thick-cut pork cutlet cooked medium. Served with creamy potato mash & seasonal vegetables, topped with gravy.

TYSONS GRILL \$29

100g steak cooked medium, rissole, sausage, bacon & egg served with chips & salad or vegetables & your choice of sauce.

We source premium quality aged beef for our steak selection and recommend cooking to medium rare - medium.

SAUCES

Gravy, mushroom, pepper, Diane, garlic butter, aioli, BBQ, tomato, tartare, tomato relish & sweet chilli.

Extra sauce will incur a \$1 charge.

Seafood sauce [prawns, scallops, calamari & mussels] \$10

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DESSERTS

REEF GOLDEN GAYTIME BAR \$12

Vanilla, salted caramel & chocolate swirl ice cream on a macadamia crumb base. Topped with chocolate & salted caramel sauce, finished with double cream & toffee shard.

STICKY DATE PUDDING \$9.50

Homemade sticky date pudding served with warm toffee sauce, double cream & vanilla bean ice cream.

TYSONS CHOC BROWNIE G \$12

Warmed Belgian chocolate brownie served with vanilla ice cream, homemade honeycomb & salted caramel sauce.

BAILEYS CHOCOLATE MOUSSE \$12

Homemade Baileys Belgian chocolate mousse, topped with double cream & peppermint crisp.

AFFOGATO * \$14

Vanilla bean ice cream served with sides of espresso & Amaretto Disaronno – *almond flavoured liqueur*.

DESSERT TASTING PLATE \$30

Please see our Specials Menu or friendly wait staff.

HOT DRINKS

VENEZIANO COFFEE

Cup \$4 | Mug \$4.50

Espresso
Long Black
Macchiato
Latte
Flat White
Cappuccino
Chai Latte
Mochaccino

Add extra shot \$1
Add soy milk .50c
Add lactose free milk .50c
Add decaf coffee .50c

BABYCCINO \$2.50

HOT CHOCOLATE \$4.50

POT OF TEA \$4.50

English Breakfast
Earl Grey
Peppermint
Honeydew Green

LIQUEURS * \$9.50

Liqueurs may be added to any product for persons 18 years +.

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