

Dinner Entrees

Toasted Garlic and Herb Bread - Serves 2	7.5
Wood Fired Garlic & Herb Pizza (v)	10
Wood Fired Garlic, Herb & Cheese Pizza (v)	12
Wood Fired Oysters Kilpatrick Wood Fired Oven Baked with Shredded Premium Bacon & our Chef's Own Sauce	
Half Dozen	18
1 Dozen	34
Today's Homemade Soup Creation	10
Made Daily by our Chefs, Served with a Warm Bread Roll	
Seafood Chowder a Classic Favourite	18
A Delicious Creamy Chowder with Seafood Selections Served with a Slice of Grilled Ciabatta, Brushed with Rosemary and Garlic Oil	
Neptune's Assorted Prawns with Dips	(Entrée 6 pieces) 16.5
(Assorted Twister, Torpedo and Butterfly Prawns)	(Main 12 pieces) 26
Seasoned and Flash Fried Prawns, Served with Sweet Chilli, Mango & Soy Dipping Sauces	
Wood Fired Roasted Mushroom Caps (gf) (v) With a Garlic Fetta Crumble, Drizzled with a Basil & Pesto Sensation	
Entrée	14.5
Main (served with a Trio of Toasted Ciabatta Bread)	21.5
Traditional Caesar Salad - Anchovies Optional (gf) (v)	
Entrée	13.5
Main	20
<i>Add Chicken (entrée and main)</i>	6.5
<i>Add Prawns (entrée and main)</i>	8.5
Warm Grilled Calamari and Chorizo Sausage Combo (gf) On a Choice Green Leaf Salad, with Marinated Capsicums, Artichoke & Olives	
Entrée	16
Main	25
Satay Chicken Skewers on a Bed of Jasmine Rice (gf) With a Sweet & Sour Salad Mix with Coriander, Mint and Prawn Crackers	
Entrée	15
Main	23



(v) Vegetarian Available **(gf)** Gluten Free Options Available
Please advise staff of these requests upon ordering

Please note on Public Holidays all items incur a 15% Surcharge

Gourmet Wood Fired Pizzas



Our Pizzas are Wood Fired and a Perfect Size for ONE

Gluten Free Base Available-add \$3.5

Classic Margherita 16

Classic Tomato Based Pizza with Fresh Basil, Roasted Italian Tomatoes, Garlic, Olive Oil, Mozzarella and Parmesan

Vegetarian Delight 20

Roasted Pumpkin, Char Grilled Zucchini Slices, Roasted Bell Peppers, Button Mushrooms, Drizzled with a Basil Pesto Topped with Premium Goats Cheese, on our Classic Tomato Base

Gone Troppo 22

Double Smoked Shaved Ham with Fresh Pineapple Pieces, served on our Classic Tomato Base, with Mozzarella and a Mango, Peach and Mint Salsa

BBQ Ranch Chicken 22

Premium Chicken Pieces topped with Caramelised Onion, on our House-made Smokey BBQ Sauce finished with Mozzarella and a Tasty Mayonnaise Drizzle

Satay Chicken 23

Satay Marinated Premium Chicken Pieces, Caramelised Onion, Yoghurt, Mozzarella, Mint, Coriander, with Roasted Italian Tomatoes, topped with a Mango Chutney Delight

Smokey BBQ Meat Lovers 24

Double Smoked Shaved Ham, Pepperoni, Ground Angus Beef and Back Bacon Pieces, with Oregano and Mozzarella served on our House-made Smokey BBQ Sauce

Super Supreme 24

Pepperoni, Chorizo Sausage, Bacon Pieces on our Classic Tomato Base, Caramelised Onion, Bell Peppers, Button Mushrooms, with Fresh Pineapple Pieces, Kalamata Olives and Mozzarella

Garlic Prawn Sizzle 26

Plump Garlic Prawns seasoned with Lemon, Caramelised Onion, Green Shallots, with our Classic Tomato Base, Mozzarella and Finished with a Tangy Mango Salsa

Reef and Beef 26

Plump Garlic Prawns Seasoned with Lemon, Ground Angus Beef, Back Bacon Pieces, Caramelised Onion, with our Classic Tomato Base and Green Shallots Topped with Tasty Mozzarella

The Bell Ringer – Wood Fired Banana & Nutella Pizza (Serves Two!) 18.5

Our Own Wood Fired Honey Pizza Base, Scattered with Fresh Roasted Bananas with Melted Chocolate Nutella and Topped with a Double Size Serve of Vanilla Ice Cream and Local Syrup

Dinner Mains

Marinated and Grilled Chicken Breast Topped with Garlic Prawns (gf)	28.5
A Nichol's Chicken Breast Marinated in Lemon and Garlic, Served on our Roasted Portuguese Potatoes with a Garden Salad or Veggies, Drizzled with a Béarnaise Sauce	
Classic Chicken Breast Schnitzel	23
With Golden Fries and a Garden Salad or Veggies	
Parmigiana is topped with Ham, Handmade Tomato Concasse and Mozzarella Cheese	26
Fresh Catch of the Day	Market Price
A Pan Grilled Premium Fish Fillet with Button Mushrooms, English Spinach, Cherry Tomatoes on our Roasted Portuguese Potatoes	
Alpenrose Angus Beef Burger	22
Toasted Ciabatta with a Ground Angus Beef Pattie, Bacon, Lettuce, Tomato, Beetroot, Fried Egg and Melted Cheese Served with Golden Fries and Tomato Relish	
Squatters 400g T-Bone – For The Serious Meat Lover (gf)	39
Cooked To Your Liking, Served with Premium Back Bacon, Buttered Corn Cobbette, Grilled and Seasoned Tomato, Potato Wedges, Caramalised Onion and a Side Salad or Veggies	
Red Thai Beef Curry (gf)	24
Served with Jasmine Rice and a Fresh Sweet & Sour Salad	
Grilled 300g Tasmanian Cape Grim Scotch Fillet (gf)	34
Cooked To Your Liking with Golden Fries, Onion Rings with either a Side Salad or Veggies	
Add a Topper of Plump Creamy Garlic Prawns	42
Piri Piri Grilled Pork Sirloin (gf)	30
A Mild Spiced and Seasoned Sliced Pork Sirloin on our Roasted Portuguese Potatoes with a Side Salad or Veggies	
Traditional Beef Lasagne	22
A Premium Blend of Ground Beef between Layers of Handmade Pasta Sheets topped with Mozzarella and Tomato Concasse, served with a Side Salad and Sweet Potato Fries	
Vegetarian Lasagne (v)	22
Char Grilled Vegetables between Layers of Handmade Pasta Sheets topped with Mozzarella and Tomato Concasse, served with a Side Salad and Sweet Potato Fries	
Penne Bolognaise	20
A Rich Classic Bolognaise Blend of Ground Beef, Herbs, Roasted Italian Tomatoes topped with Parmesan served with a Slice of Grilled Ciabatta, Brushed with Rosemary and Garlic Oil	
Sauces & Gravies Traditional Gravy (gf), Pepper (gf), Mushroom (gf), Béarnaise	3

SIDE SELECTIONS

Bowl of Wedges (v) 9.5
with Sweet Chilli & Sour Cream

Bowl of Chips (gf) (v) 8.5

Sweet Potato Chips (v) 9.5
with Sweet Chilli & Sour Cream

Garden Salad 9

Greek Salad (gf) (v) 11

Steamed Vegetables 9

Onion Rings (v) 9

Classic Wood Fired Menu

ENTRÉE WOOD FIRED CHOICES

Garlic & Herb Pizza (v)	10
Garlic, Herb & Cheese Pizza (v)	12
Oysters Kilpatrick Wood Fired Oven Baked with Shredded Premium Bacon & our Chef's own Sauce	
Half Dozen	18
1 Dozen	34
Wood Fired Roasted Mushroom Caps (gf) (v) With a Garlic Fetta Crumble, Drizzled with a Basil & Pesto Sensation	
Entrée	14.5
Main (Served with a Trio of Toasted Ciabatta Bread)	21

MAIN WOOD FIRED CHOICES

Flamed Zanzibar Chicken (gf option available)	26
A Succulent Plump Chicken Breast, Marinated in an Exotic Middle Eastern Spiced Yoghurt of Cumin, Mustard Seed, Ground Coriander, Lemon Zest and a Hint of Garlic, Cooked to Golden and Served on a Delicious Bed of Couscous Salad	
Turkish Style Lamb Kofta (gf option available)	23
Premium Mince Lamb, blended with our special recipe of Turkish Herbs and Spices, then baked in our Wood Fired Oven, served on a Salad of Tabouli with Traditional Minted Dipping Sauce	
Sticky and Tender Baby Pork Spare Ribs	28.5
A Juicy Tender Rack of Local Baby Pork Spare Ribs, Marinated with our Chefs Special Sticky BBQ Sauce, Cooked to Perfection in our Wood Fired Oven, Served with a Baked Potato, Topped with Sour Cream and Chives	



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