

## DIPS & BREADS

TARAMA caviar dip w. pitta	9
TZATZIKI cucumber & yoghurt dip w. pitta	9
HOUMOUS chick pea dip w. pitta	9
TRIO OF DIPS w. pitta (all of the above)	19.5
BRUSCHETTA w. tomato, halloumi fries, olive oil & basil (1 slice)	12
MARINATED OLIVES * split greens & Kalamata	9
GARLIC BREAD (3 slices of wood oven bread)	9
PITTA BREAD w. oregano & olive oil	3

## STARTERS & SHARED PLATES

DEVILLED CHICKEN WINGS * (3)	14
Curry spiced wings w. steamed rice	
PORK SPARE RIBS * (5)	16
Oven baked in our famous spicy sauce, served w. a cabbage salad	
CHORIZO *	16
Spicy Spanish sausage w. a tomato & bean salsa	
SALT & PEPPER SQUID (8 pieces)	16
Dusted in lemon pepper flour w. lime thyme aioli (Platter 20 pieces)	35
HALLOUMI FRIES	18
w. watermelon shards & chilli aioli	
SAGANAKI (1 slice)	16
Sizzling kefalograviera cheese w. olive oil & lemon	
CRISPY PORK BELLY	17
w. spicy plum sauce	
CHILLI MUSSELS *	22
w. chilli, bean & a rich tomato sauce	

LOCAL OYSTERS "freshly shucked" 4 each

### NATURAL \*

w. cocktail sauce

### KILPATRICK \*

w. bacon & Worcestershire sauce

### PINK PIG \*

w. bacon & our famous rib sauce

AUD PRICES & GST INCLUSIVE, NO SEPARATE ACCOUNTS, \*GLUTEN FREE/ALLERGIES

ASK WAITING STAFF, 15% SERVICE CHARGE IS APPLICABLE WHEN OPEN PUBLIC HOLIDAYS

**MAIN COURSE** "weights are approximate + prior to cooking"

<b>PORK SPARE RIBS *</b> (14 + ribs)	44
Baked in our famous spicy sauce w. a cabbage salad	
<b>MARRIAGE *</b> (10 ribs + 3 wings)	44
Pork spare ribs & chicken wings w. a cabbage salad	
<b>DEVIILED CHICKEN WINGS *</b> (9 wings)	29
Baked in our famous spicy sauce w. a hint of curry & steamed rice	
<b>STEAK &amp; RIBS *</b>	49
220gm "Thousand Guineas" scotch fillet charred medium, 8 of our famous ribs, fries and a cabbage salad	
<b>PORKZILLA CHOP</b> 400 gm	47
w. a spicy plum sauce, potatoes & greens	
<b>ROAST PORCHETTA *</b>	37
slow roasted pork scotch fillet w. apricot glaze, crackling, potatoes & greens	
<b>PORK MEDALLION</b> 250gm	37
Pork fillet wrapped w. bacon, gravy, apple sauce, potatoes & greens	
<b>PARMI</b> chicken or pork?	29
w. Napolitano sauce, cheese, salad & fries	
<b>CRISPY PORK BELLY</b>	37
w. wok tossed greens & a spicy plum sauce	
<b>CHIMMI CHOOK *</b>	31
char grilled (Argentinian spice rubbed) free range breast w. rice & greens	
<b>CHICKEN MEDITERRANEAN</b>	31
Crumbed free range chicken breast filled w. fetta, spinach & semi dried tomatoes, Napolitano sauce, potatoes & greens	
<b>SPAGHETTI EGGPLANT BOLOGNESE V</b>	29
w. olive oil, garlic, eggplant, mushroom, onion, carrot, celery & tomato	
<b>SPAGHETTI MARINARA</b>	38
w. mussels, prawns, squid in a red sauce	
<b>CRISPY SKIN SALMON *</b> pink or thru?	39
Pan seared N.Z King salmon w. potatoes, greens & a lemon dill butter	
<b>KING GEORGE WHITING</b>	(1 piece) 31
beer battered local fillets w. fries, salad & lime/thyme aioli	(2 piece) 47
<b>THAI CHILLI PRAWNS (5)</b>	46
Australian jumbo prawns wok tossed in chilli, garlic, onion, capsicum & carrot	

***LET US FEED YOU!!***

MINIMUM 6 PEOPLE

**BANQUET MENU**

per person

65

GARLIC BREAD

SALT & PEPPER SQUID

SCOTCH FILLET

CRISPY PORK BELLY

HALLOUMI FRIES

PORK SPARE RIBS

DEVIILED CHICKEN WINGS

CHORIZO

CRUNCHY FRIES

COS LEAF SALAD

**BEEF** "All our cuts are from verified "Thousand Guineas" shorthorn beef.

Superior in taste with a buttery flavour, juiciness & tenderness

Eating Quality Assurance: MSA graded

Breed Type: Shorthorn

Average Marble Score: 2+

Feed: Minimum 100 days on cereal grain

Aged: 21-28 days

Cooking Method: char grilled

Accolades : Royal show blue ribbons winner - gold medal winner



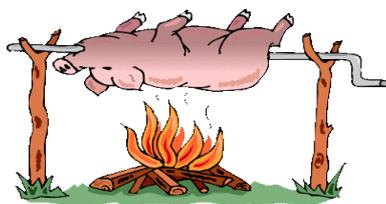
<b>SCOTCH FILLET *</b>	300 gm	52
w. a thyme infused shiraz jus, potatoes & greens	500 gm	69
<b>FILLET MIGNON *</b>	250 gm	52
Eye fillet wrapped w. bacon w. mushroom sauce, potatoes & greens		
<b>PEPPER STEAK</b>	250 gm	52
Eye fillet w. a duo of cracked black & green peppercorn sauce w. potatoes & greens		
<b>BEEF &amp; REEF *</b>	350 gm	65
New York cut (sirlion) w. (2) Australian jumbo Prawns, garlic butter, potatoes & greens		
<b>THAI BEEF SALAD</b>	200 gm	43
Eye fillet charred medium rare w. julienne vegetables & a spicy Thai dressing		

**PLATTERS** all served w. crunchy fries & a cabbage salad

**PORK SPARE RIBS \* 42 ribs** 130

**MARRIAGE \* 30 ribs + 9 wings** 130

**STEAK & RIBS \* 500gm scotch fillet + 30 ribs** 145



**PIG ON A SPIT** 1100

w. potatoes, seasonal vegetables, salads & sauces

Approx. 19 kg suckling pig

Feeds approx. 25 persons plus

72 hrs notice/deposit required

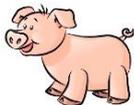
## SIDES

CRUNCHY FRIES w. tomato sauce	sml 6	9
STEAMED RICE *		4
SEASONAL VEGETABLES * char grilled & steamed garden vegetables		16
SAUTEED MUSHROOMS *		16
Swiss brown & button mushrooms sautéed in olive oil & garlic butter		
CHARRED CORN ON THE COB *		8
w. sea salt, cracked pepper & garlic butter		
POTATO SALAD * w. bacon, red onion, parsley & lime/thyme aioli		8
CABBAGE SALAD *		8
Cabbage, red onion, parsley, apple cider vinegar, lemon & olive oil dressing		
COS LEAF SALAD * w. garden vegetables, olive oil & sticky balsamic		9
GREEK SALAD *		14
w. tomato, cucumber, onion, capsicum, olives, fetta, oregano, olive oil & lemon		

## SAUCES

DIANNE		6
PEPPER		6
GRAVY		6
MUSHROOM *		6
RED WINE JUS *		6
PLUM		6
PP RIB SAUCE *		4
CHIMMI CHURRI * (Argentinean steak sauce)		4

## KIDS MENU



CHICKEN NUGGETS w. fries & tomato sauce		14
BATTERED FISH FILLETS w. fries & tomato sauce		14
SPAGHETTI NAPOLITANA		14
PORK SCHNITZEL w. fries & tomato sauce		14
PORK SPARE RIBS w. fries & tomato sauce		14
CRUMBED CALAMARI w. fries & tomato sauce		14