



WOK

VEGETARIAN STIR FRY
WOK FRIED BOK CHOY, STRAW
MUSHROOM, BABY CORN, CAPSICUM,
BROCCOLI, BEAN SPROUTS, TOFU &
STEAMED RICE
[GFA/V] 19.9

SINGAPORE NOODLES
STIR FRIED RICE NOODLES SPICED
WITH CURRY POWDER, CHICKEN, EGG,
BEAN SPROUT, ONION &
JULIENNE VEGETABLES
[LF/VA] 19.9

BBQ PORK & PRAWN FRIED RICE
WITH SPRING ONION, PEAS, BEAN
SPROUT, CAPSICUM, EGG
& CRISPY FRIED SHALLOTS
[VA] 20.9

CHICKEN & PRAWN LAKSA
TRADITIONAL SPICY NOODLE SOUP
WITH CHICKEN, PRAWNS
& VEGETABLES
[LF] 21.9

BEEF OR CHICKEN & BLACK BEAN
CABBAGE, STRAW MUSHROOM,
BABY CORN, CAPISCUM, BOK CHOY,
BROCCOLI & STEAMED RICE
[VA] 21.9

ADD CHICKEN 4 / BEEF 4
SQUID 6 / PRAWN 8

SOMETHING SWEET

ALL DESSERTS 11.9

STICKY DATE PUDDING WITH
BUTTERSCOTCH SAUCE &
VANILLA ICE CREAM

RHUBARB, PISTACHIO & SPICED APPLE
CRUMBLE WITH VANILLA ANGLAISE

CHURROS
LIGHTLY FRIED SPANISH DONUTS
WITH WARM CHOCOLATE &
CINNAMON GANACHE, CINNAMON
SUGAR & VANILLA ICE CREAM

GOOEY FUDGE SUNDAE
ICE CREAM, MARSHMALLOWS,
CARAMEL POPCORN & CHOCOLATE
FUDGE
[GFA]

CHEESE

PICK ONE CHEESE 20
PICK TWO CHEESES 27.50
ALL THREE CHEESES 35

ONKAPARINGA TRIPLE CREAM BRIE
AGED CHEDDAR
ADEL BLUE

SERVED WITH ROASTED ALMONDS,
CORNICHONS, QUINCE PASTE,
LAVOSH, WALNUT BREAD &
FRESH & DRIED FRUIT

CARVERY

LUNCH 20.9 / DINNER 22.9

ROASTED BEEF & PORK WITH
ROAST VEGGIES, POTATO, CARROT,
BROCCOLI, CORN & GRAVY

WE THINK IT'S IMPORTANT
TO KNOW THE ORIGINS OF OUR
DAIRY, WHICH IS WHY ALL OF OUR
CHEESE ARE SOURCED FROM BOTH
LOCAL AND INTERSTATE FARMS.





TO START

TOASTED CIABATTA WITH GARLIC & HERB BUTTER / OR CHEESE & GRAIN MUSTARD
7.9

FARMHOUSE CRUSTY BREAD, EV OLIVE OIL, DUKKAH & MARINATED OLIVES
[VG] 9.9

SIDES

RED CABBAGE & APPLE SLAW
[V/LF/GF] 4.9

ROAST & STEAMED VEGGIES
[V/GFA] 5.9

LITTLE BOWL OF LEAFY GREENS WITH TOMATO, CUCUMBER & WHITE BALSAMIC DRESSING
[VG/LF/GF] 6.5

BROC TOPS WITH ALMOND FLAKES & LEMON BUTTER
[VGA/GFA/VGA] 8.9

CHIPS WITH TOMATO SAUCE & AIOLI
[VGA/LF] 8.9

SWEET POTATO CHIPS & HERB MAYO
[VGA/GF/LF] 9.5

BATTERED ONION RINGS WITH CHIPOTLE MAYO
9.9

WEDGES WITH SOUR CREAM & SWEET CHILLI SAUCE
10.9

SMALL PLATES

PEA, MINT & ARTICHOKE ARANCINI
9.9

PULLED PORK SLIDERS WITH RED CABBAGE & APPLE SLAW
11.5

CRAB SANDWICH WITH SOFT SHELL CRAB, AIOLI & SAMBAL
12.9

BUFFALO WINGS WITH ALABAMA SAUCE
[GF] 14.9

ROCKET, PEAR, WALNUT & SHAVED PARMESAN SALAD
[V/VGA/GF] 14.9

CHICKEN YAKITORI WITH CRISPY ASIAN SLAW & KEWPIE MAYO
[GF/LF] 15.9

PRAWN DUMPLINGS WITH BLACK VINEGAR DRESSING
16.5

PRAWN & CHICKEN SPRING ROLLS WITH LIME LEAF, MINT & THAI BASIL
16.9

5 NATURAL COFFIN BAY OYSTERS WITH LEMON
[GF/LF] 17.9

5 KNOTPATRICK COFFIN BAY OYSTERS WITH SMOKEY BACON & BBQ SAUCE
[GF/LF] 19.9

[VA] VEGETARIAN AVAILABLE
[VGA] VEGAN AVAILABLE
[GFA] GLUTEN FREE AVAILABLE
[V] VEGETARIAN
[VG] VEGAN
[GF] GLUTEN FREE
[LF] LACTOSE FREE



LARGE PLATES

LAKES FISH & CHIPS
TWO BEER BATTERED FILLETS SERVED WITH SALAD & TARTARE
19.9

DOUBLE ROYAL BURGER
AMERICAN CHEESE, BACON, LETTUCE, TOMATO, MUSTARD, KETCHUP, PICKLES & CHIPS
19.9

BUTTERMILK FRIED CHICKEN BURGER
AMERICAN CHEESE, SLAW, SRIRACHA MAYO & CHIPS
19.9

CHICKEN OR BEEF SCHNITZEL SERVED WITH CHIPS & SALAD
19.9

SALT & PEPPER SQUID WITH CHIPS, SALAD & CITRUS AIOLI
[GFA/LF] 22.9

NOURISH BOWL – ANDEAN GRAINS, KIMCHI, SWEET POTATO, KALE, PEPITAS, MUSHROOMS, BABY LEAVES, AVOCADO & TAHINI DRESSING
[VG/GF/LF] 24.5

KARAAGE FRIED CHICKEN WITH SOBA NOODLE SALAD, CARROT & SOY DRESSING
[LF] 24.5

POTATO GNOCCHI WITH ASPARAGUS, ONION, SEMI DRIED TOMATO, BROCCOLINI, SPINACH, CREAM & BLUE CHEESE
[V/VGA] 26.9

CHERMOULAH CHICKEN BREAST WITH BROWN RICE, PRESERVED LEMON, SAFFRON, YOGHURT & PEPPERONATA
[GF] 29.9

DUCK, PORCINI & SWISS BROWN MUSHROOM RISOTTO, ONION, HERBS, PEAS, PARMESAN & CREAM
[VA/VGA/GF] 29.9

CHILLI PRAWN & CRAB SPAGHETTI
SHARK BAY BLUE SWIMMER CRAB MEAT WITH VODKA, ONION, GARLIC, BLISTERED CHERRY TOMATOES, PANGRITATA & ROSE SAUCE
32.9

ROASTED SALMON FILLET WITH SUSHI RICE CAKE, CHARRED BOK CHOY BLACK VINEGAR & SHALLOT DRESSING
[GFA] 32.9

300G SCOTCH FILLET
GREEN OLIVE TAPENADE, BLISTERED CHERRY TOMATOES, GARLIC & ROSEMARY KIPFLERS & RED WINE JUS
[GF/LF] 34.9

SAUCES

GRAVY | PEPPER | DIANNE | MUSHROOM
2

CREAMY GARLIC & SPINACH | RED WINE JUS
2.5

PARMIGIANA
3.5

KILPATRICK | HAWAIIAN
4

GARLIC PRAWNS (4PCS)
8

ASK ONE OF OUR FRIENDLY STAFF ABOUT PAIRING YOUR MEAL WITH SOMETHING TO COMPLIMENT YOUR DISH FROM OUR EXTENSIVE WINE LIST.