

# RESTAURANT

## STARTERS/SHARE

### ITALIAN TASTING PLATE \$18

Mushroom arancini, pulled pork croquettes, garlic bread, prosciutto. served with aioli

### PORK BELLY BITES \$16

Served with Asian salad

### CRUMBED SQUID RINGS \$15 (GFO)

Crispy salt and pepper squid served with aioli

### MUSHROOM ARANCINI BALLS (V) \$14

Rich and creamy Italian mushroom arancini balls served with aioli

### BRUSCHETTA \$12 (V)

Ciabatta bread topped with diced tomato, onions, fresh basil, parmesan cheese and balsamic vinegar

### GARLIC BREAD \$12 (V)

Four piece's of rustic garlic bread

## OYSTERS

### NATURAL OYSTERS \$3.50 ea

Served with a red wine vinigarette & shallots

### OYSTERS KILPATRICK \$4 ea

Served with a red wine vinigarette & shallots

## SALADS

### BEETROOT SALAD \$22 (V, GF)

Beetroot mixed with potatoes, kidney beans, onions, pickled cucumber, spinach, mixed herbs and tossed in a vinaigrette dressing

### CAESAR SALAD \$19 (GFO, VO)

Cos lettuce, crispy bacon, egg, croutons and shaved parmesan cheese, tossed in a Caesar dressing

### GARDEN SALAD \$12 (GFO, VO)

ADD CHICKEN OR PRAWNS \$5

## MAINS

### PRAWN SKEWERS E: \$22 M: \$34 (GF)

Marinated and grilled king prawns served with rice, salad and chili garlic butter sauce

### LAMB CHAKABULI (GF) \$38

Stewed lamb with tarragon, wine and fresh herbs, served with rice and salad

### NASI GORENG \$19 (VO)

Fried egg, steamed jasmine rice, Asian vegetables, chilli and coriander

ADD CHICKEN OR PRAWNS \$5

### RATATOULIE (VE,GFO) \$25

Eggplant, zucchini's, tomatoes, sweet peppers, potatoes and herbs, stewed and served with ciabatta bread

### PORK RIBS (GFO) \$38

Marinated and barbequed pork ribs served with rustic chips, corn cob and coleslaw

### CHICKEN SATAY SKEWERS E:\$15 M: \$26 (GF)

Topped with satay sauce, garnished with chili and coriander

### SIRLOIN STEAK (GFO)

200g \$32 | 300g \$44

Served with mashed potatoes and seasonal vegetables

Sauce options: garlic, mushroom, creamy peppercorn or red wine jus

## DESSERT

### CREME BRULE (GF) \$15

Decadent French dessert consisting of a custard base and a caramelized sugar crust

### MOUSSE OF THE WEEK \$15

Please ask our staff for this week's flavour

### AFFOGATO \$12 w/liqueur of choice \$18

Double coffee shot served with vanilla ice cream

(V) VEGETARIAN, (VO) VEGETARIAN OPTION, (VE) VEGAN, (VEO) VEGAN OPTION, (GF) GLUTEN FREE, (GFO) GLUTEN FREE OPTION

# BAR BITES

## BAR FAVOURITES

### BEER BATTERED FISH & CHIPS \$26

MOFSC beer battered fish served with rustic chips, mushy peas, tartare sauce and lemon

### CHICKEN PARMIGIANA \$27

Crumbed chicken breast covered in Napolitano sauce, topped with ham and mozzarella cheese, served with rustic chips and garden salad

### RUSTIC CHIPS \$9 (V)

### SWEET POTATO CHIPS OR WEDGES \$11.50 (V)

### BRUSCHETTA \$12 (V)

Ciabatta bread topped with diced tomato, onions, fresh basil, parmesan cheese and balsamic vinegar

### GARLIC BREAD \$12 (V)

Four piece's of rustic garlic bread

## WINGS

### 500g OVEN BAKED CHICKEN WINGS \$17

Coated in a sauce of your choice:

Sriracha

Hot Buffalo

Barbecue

Blue Cheese

Sweet Chilli

Chilli & Maple

## KIDS CHOICE \$15

### BEER BATTERED FISH

Served with rustic chips

### CHEESE BURGER

Served with rustic chips

### CHICKEN NUGGETS

Served with rustic chips

### KIDS PIZZA

ALL KIDS MEALS INCLUDE A DRINK AND A FROG IN A POND & ARE AVAILABLE FOR UNDER 12 YEARS ONLY

## BURGERS

### MOFSC BURGER

\$22 single | \$26 double

Angus beef patty, melted old English cheese, lettuce, tomato, red onion, pickles, tomato sauce, aioli and rustic chips

### STEAK SANDWICH \$26

200g sirloin steak, Swiss cheese, caramelised onion, lettuce, pickles and tomato sauce in a toasted panini, and served with rustic chips

### CHICKEN BURGER \$22

Buttermilk crumbed chicken schnitzel, cheese, lettuce, tomato, cucumber and aioli, served with rustic chips

### VEGE BURGER \$22

Cheese, lettuce, tomato, cucumber and aioli, served with rustic chips

## PIZZA

### MARGHERITA \$22 (V)

Rich tomato sauce, mozzarella and fresh basil

### SUPREME \$26

Rich tomato sauce, salami, red onion, mushroom, capsicum and olives

### HAWAIIAN \$24

Rich tomato sauce, ham and pineapple

### SMOKED SALMON \$27

Smoked salmon, mozzarella, capers, fresh rocket salad, drizzled with aioli

### PROSCIUTTO \$24 (v)

Rich tomato sauce, mozzarella, rocket, prosciutto and shaved parmesan cheese

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