

APPETISERS & STARTERS

Trio of Dips	\$9
Chef's selection of 3 dips served with Turkish bread	
Garlic Bread	\$7
Bruschetta	\$14
Grilled bread, rubbed with garlic and olive oil, sea salt, topped with fresh tomato, ricotta, Spanish onion, cucumber and sliced pancetta	
Dukkah	\$9
A blend of nuts, seeds and spices with balsamic vinegar and Boundary Bend olive oil with crusty bread	
Antipasto	\$10
Marinated vegetables, olive oil served with Turkish bread	
Oysters	
Natural ½ dozen	\$13
Dozen	\$23
Kilpatrick ½ dozen	\$15
Dozen	\$28

ENTREES

Halloumi	\$16
Sesame and poppy seed pressed grilled halloumi cheese placed on a bed of char-grilled zucchini, rocket with tomato chutney and a balsamic glaze	
Coconut prawns	\$17
Crispy coated torpedo prawns served on a warm pearl cous cous, fregola, baby spinach, green bean and pumpkin salad with coconut sauce	
Arancini	\$17
Sweet potato and roasted pumpkin risotto balls served on wilted baby spinach and topped with a warm honey pepper cream sauce	
Garlic Prawns	\$18
Pan fried prawns with a garlic cream sauce, served around a timbale of rice	
Chicken Taco	\$16
Pulled chicken, spiced tomato and mango meat served with condiments of shredded cheese, diced tomato, guacamole and fresh lettuce	
Salt and Pepper Squid	\$17
Salt and pepper squid with aioli dipping sauce	

KIDS MEALS

Minute Steak – Chicken Schnitzel – Chicken Parmy – Crumbed Calamari – Battered Fish – Chicken Nuggets – Mini Pizza (ham, cheese and pineapple) – Chinese Chow (mini dim sims and mini spring rolls)

All Meals	\$8
Meals listed above served with chips or a choice of salad or vegetables	
Carbonara Pasta	\$8
Kids Sundae	\$3.5
Ice cream with chocolate, strawberry, caramel or banana topping 100's & 1000's or crushed peanuts	
Authentic Gelato	Single \$3.8 Double \$4.5
Selection available from 1877	

MAINS

Reef & Beef (300g)	\$39
An ageless classic grain fed scotch fillet topped with prawns, garlic and white wine sauce, cooked to your liking, served with salad or vegetables	
Grain Fed Scotch Fillet (300g)	\$35
Grain fed for a minimum 100 days, grilled to your liking. Your choice of pepper, diane or mushroom sauce, served with salad or vegetables	
Grain Fed Black Angus Rump Steak (330g)	\$32
Cooked to your liking, with your choice of diane, mushroom or pepper sauce, served with salad or vegetables	
Chicken Parma	\$25
Crumbed chicken breast topped with crushed tomatoes and tasty cheese, served with salad or vegetables	
Golly's Famous Kulkyne Chicken	\$28
Crumbed chicken breast stuffed with mushroom, onion, bacon and cheese, topped with a rich hollandaise sauce, served with salad or vegetables	
Pasta of the day	\$22
Prepared daily from locally sourced produce, please ask your host	
Beer battered Barramundi (200g)	\$27
House beer (Fat Yak) battered skin off Barra fillet served with garden salad and chips with lemon aioli. Also available grilled.	
Rump of Lamb	\$34
Lamb rump marinated in macadamia satay served on a bed of pearl cous cous with a dollop of tzatziki and roasted macadamias	
Pork Belly	\$32
Crispy pork belly with pomegranate molasses and bourbon infused baked beans	
American Style Pork Ribs	\$32
Slow cooked in a spicy BBQ sauce, served with fresh slaw and golden fries	
Extras	
Side chips \$5 / Side vegetables \$5 / Side salad \$5	

DESSERT

Gateaux	\$7
Gateaux can be viewed and selected from the dessert fridge at the coffee bar. All served with whipped cream and raspberry coulis	
Cheese Plate	\$14
A selection of cheeses, local fresh/dried fruits and accompaniments	

VITTORIA COFFEE

Cappuccino	\$4
Café Latte	\$4
Hot Chocolate/White	\$4
Chai Latte	\$4
Macchiato	\$4
Mocha	\$4
Herbal Teas	\$3.5