

Appetizers & Oysters

DUKKAH \$9.00

a blend of nuts, seeds and spices with balsamic vinegar and cobram estate olive oil

GARLIC BREAD \$9.00

NATURAL OYSTERS

1/2 dozen \$16.00

dozen \$28.00

KILPATRICK OYSTERS

1/2 dozen \$18.00

dozen \$32.00

MORNAY OYSTERS

1/2 dozen \$18.00

dozen \$32.00

Entrees

SALT & PEPPER SQUID E \$17.00

salt & pepper squid with an aioli dipping sauce

M \$26.00

GARLIC PRAWNS E \$19.00

pan fried prawns with a garlic cream sauce, served around a timbale of rice

M \$27.00

Kids

ALL KIDS MEALS \$10 AND SERVED WITH CHIPS AND A CHOICE OF SALAD OR VEGETABLES

minute steak

chicken schnitzel / parmy

crumbed calamari

battered fish

chicken nuggets

mini pizza (ham, cheese and pineapple)

chinese chow (mini dim sims, spring rolls)

Sides & Sauces

SAUCES \$2.00

diane

mushroom

pepper

hollandaise

garlic

ALL SIDES \$5

chips

house vegetables

house salad

Steaks

GRAIN FED SCOTCH FILLET (300G) \$36.00

grain fed for a minimum 100 days, grilled to your liking, choice of sauce, served with salad or vegetables (GF available)

REEF & BEEF (300G) \$39.00

an ageless classic grain fed scotch fillet topped with prawns, garlic and white wine sauce, cooked to your liking, served with salad or vegetables (GF available)

Mains

CHICKEN PARMAGIANA \$25.00

crumbed chicken breast topped with crushed tomatoes and tasty cheese, served with salad or vegetables

CHICKEN SCHNITZEL \$22.00

crumbed chicken breast with your choice of sauce, served with salad or vegetables

GOLLY'S FAMOUS KULKYNE CHICKEN \$28.00

crumbed chicken breast stuffed with mushroom, onion, bacon and cheese, topped with a rich hollandaise sauce, served with salad or vegetables

GRILLED OR CRUMBED BARRAMUNDI \$28.00

barramundi fillet, grilled or crumbed, served with chips and salad

BEER BATTERED FLATHEAD \$17.00

battered flathead, served with chips and salad

WARM CHICKEN SALAD \$18.00

warm chicken pieces served on a garden salad

CRUMBED CALAMARI \$18.00

crispy crumbed calamari served on a bed of greek salad

PASTA OF THE DAY \$23.00

made with fresh local ingredients, please ask your host



(GF) GLUTEN FREE