

## STARTERS

OYSTERS	½ doz	doz
<b>NATURAL</b> <i>Eshallot dressing, soy mirin</i>	24	42
<b>KILPATRICK</b> <i>Worcestershire, bacon</i>	25	45
<b>MORNAY</b> <i>Classic oysters mornay</i>	25	45

<b>GARLIC OR HERB BREAD</b>	6
<b>SALT &amp; PEPPER SQUID</b> <i>Aioli</i>	20
<b>MUSSELS MARINIÈRE</b> <i>White wine, cream, garlic</i>	20
<b>GARLIC PRAWNS</b> <i>Olive oil, butter, garlic</i>	21
<b>SCALLOPS</b> <i>Cauliflower puree, salsa rosso</i>	24

<b>GARLIC MUSHROOMS</b> <i>Garlic, olive oil, butter, port wine</i> <b>15</b>	<b>BASTED CHICKEN WINGS</b> <i>Grilled on an open flame</i> <b>21</b>	<b>MAC &amp; CHEESE BITES</b> <i>Cauliflower, liquid cheese</i> <b>17</b>	<b>GRILLED CHORIZO</b> <i>Pickled chili, lemon</i> <b>15</b>
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### SALADS

<b>GARDEN 19</b> <i>Leaves, tomato, cucumber, capsicum, Spanish onion, vinaigrette dressing</i>
<b>ROCKET, PEAR &amp; PARMESAN 22</b> <i>Spanish onion, cherry tomatoes, green olives, honey mustard dressing</i>
<b>MEDITERRANEAN 22</b> <i>Leaves, Spanish onion, olives, feta, cucumber, capsicum, tomato, Mediterranean dressing</i>
<b>BLUE CHEESE 22</b> <i>Iceberg, tomato, cucumber, capsicum, Spanish onion, Danish blue, blue cheese dressing</i>
<b>CAESAR 22</b> <i>Cos lettuce, egg, croutons, bacon, shaved parmesan, anchovies, Caesar dressing</i> <b>Add chicken +8</b>
<b>CHICKEN 30</b> <i>Chicken breast grilled on an open flame in our original basting, candied walnuts, mixed leaves, tomato, cucumber, capsicum, Spanish onion, vinaigrette dressing</i>
<b>LAMB 33</b> <i>Slow cooked lamb, mixed leaves, cucumber, capsicum, Spanish onion, feta, cherry tomato, olives, vinaigrette dressing</i>
<b>SEAFOOD 36</b> <i>Seared scallops, grilled prawns, calamari, seasoned baby octopus, mixed leaves, olives, tomato, Spanish onion, vinaigrette dressing</i>

### BURGERS

<b>WAGYU BEEF 22</b> <i>Basted wagyu beef, lettuce, tomato, smoked onion relish, hot pickle, smokey sauce</i>	<div style="border: 1px solid black; border-radius: 50%; padding: 10px; width: fit-content; margin: auto;"> <p>Served with chips, baked potato, rice, house slaw or upgrade to sweet potato chips (+3)</p> </div>
<b>CHICKEN 24</b> <i>Basted chicken breast, lettuce, house slaw, hot pickle, bush spiced aioli</i>	
<b>CHILLI CHICKEN 24</b> <i>Panko crumbed chicken breast, lettuce, American cheese, hot pickle, chili mayo</i>	
<b>SMOKEY 26</b> <i>Basted wagyu beef, crispy onion rings, bacon, cheese, lettuce, beetroot, hot pickle, smokey sauce</i>	
<b>PLANT BASED VEGAN 26</b> <i>'Beyond Beef' vegan patty, smoked onion relish, house slaw, vegan aioli</i>	
<b>BEEF CHEEK 30</b> <i>Braised beef cheek, lettuce, tomato, smoked onion relish, hot pickle, aioli</i>	

### SIDES

<b>Chips</b>	6
<b>Baked Potato</b>	5
<b>Rice</b>	8
<b>House Slaw</b>	7
<b>Sweet Potato Chips</b>	8
<b>Chorizo Brussels Sprouts</b>	14
<b>Seasonal Veggies</b>	13
<b>Side Salad</b>	9
<b>Buttered Mash</b>	11
<b>Patatas Bravas</b>	12
<b>Sauces:</b> <i>Mushroom, Pepper, Monkey Gland, Peri-Peri, Liquid Cheese, Smoked Onion Relish</i>	3

15% surcharge applies on public holidays.

10% surcharge will be added for groups of 20 or more.

Please inform your server of any food allergies or intolerances.

## RIBS, CHICKEN & COMBOS

Served with chips, baked potato, rice, house slaw or upgrade to sweet potato chips or garlic roasted potatoes (+3)

Our Ribs, Steak & Chicken are grilled on an open flame in our original basting

BEEF LAMB PORK

Half 46 / Full 58

### FULL RACK COMBO 58

Two ribs of your choice

### RIB PLATTER 100

A trio of pork, lamb & beef ribs

### PORK SHORT RIBS 48

1kg cooked low & slow & finished on the grill

### BBQ or PORTUGUESE CHICKEN

Half 23 / Whole 31 / Breast 31

### STEAK & RIB COMBO 58/65

Choice of ribs with Sirloin 200g or Rump 350g

### CHICKEN & RIB COMBO 56

Choice of ribs with free-range ½ BBQ, ½ Portuguese (peri-peri), or Breast

### SHORT RIB & STEAK COMBO 48/55

½kg of short ribs with Sirloin 200g or Rump 350g

### SHORT RIB & CHICKEN COMBO 46

½kg of short ribs with free-range ½ BBQ, ½ Portuguese (peri-peri), or Breast

## SEAFOOD

### PRAWNS VILLA MOURA 58

Grilled king prawns with lemon butter, seasoned rice, salad, peri peri sauce, garlic butter

### OLIVE OIL POACHED SALMON 38

Cauliflower, edamame pea salsa, house mustard, garden bits

### MARKET FISH 38

Please ask your server for this month's specials

### SEAFOOD PLATTER 225

Lobster grilled with garlic butter, salt & pepper squid, mussels mariniere, garlic prawns, grilled octopus, scallops with peri-peri vinaigrette, king prawns with lemon butter, natural & Kilpatrick oysters, grilled market fish, seasoned rice with a selection of sauces

## PREMIUM STEAKS

Our premium steaks are grilled on an open flame in our original steak basting

Served with chips, baked potato, rice, house slaw or upgrade to sweet potato chips or garlic roasted potatoes (+\$3)

### TAS CAPE GRIM GRASS FED

SIRLOIN 300g ..... 52

SCOTCH FILLET 300g ..... 52

PRIME RIB ON THE BONE 400g ..... 59

### NSW PASTURE FED BEEF

T-BONE 600g ..... 65

PRIME RIB ON THE BONE 500g ..... 65

### NSW 120 DAYS GRAIN FED

SIRLOIN 200g ..... 32

RUMP 350g ..... 38

### QLD 100 DAYS GRAIN FED

FILLET 300g ..... 53

RIB EYE 350g ..... 49

NEW YORK 350g ..... 39

## SPECIALTY STEAKS

Our specialty steaks are seasoned & grilled on an open flame. Steaks can be basted in our original steak basting on request

DRY AGED FLAT IRON 300g ..... 50

Dry aging is the concentration & saturation of the natural flavour, as well as the tenderization of the meat.

Served with garlic roasted potatoes

WAGYU SIRLOIN 300g MS7+ ..... 88

QLD 100 Days Grain Fed Wagyu beef with the most refined marbling beef score of 6-7+ on the scoring range 0-9.

Served with garlic roasted potatoes

GRASS FED TOMAHAWK 1kg+ MS2-3 ..... 130

The impressive Tomahawk is a long bone rib steak & is grilled medium. Served with garlic roasted potatoes, onion rings, grilled bone marrow

## MAINS

PORK KNUCKLE ..... 47

1kg, burnt apple butter, house slaw

BEEF CHEEK ..... 34

Braised beef cheek, mash, zucchini, gremolata

LAMB SHOULDER ..... 46

Braised lamb shoulder, roasted carrots, fried kale

KANGAROO LOIN ..... 36

Bush spices, berry chutney, root vegetable puree

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