

STARTERS

OYSTERS	½ doz	doz
NATURAL <i>Mignonette sauce</i>	24	42
NATURAL <i>Ginger, shallot dressing</i>	25	45
KILPATRICK <i>Worcestershire, bacon</i>	25	45

GARLIC OR HERB BREAD	6
SALT & PEPPER SQUID <i>Aioli</i>	20
GARLIC PRAWNS <i>Fresh parsley, garlic, lemon, butter</i>	21
CANADIAN SCALLOPS <i>Sauce viege, crispy pancetta</i>	24

GARLIC MUSHROOMS <i>Garlic, olive oil, butter, port wine</i> 15	BAKED MUSHROOM <i>Spinach, ricotta, parmesan, bread crumb</i> 16	GRILLED LIME & CHILLI CALAMARI 24 <i>Lightly charred vegetable melody, lemon, butter, rice</i> FRESH BLACK MUSSELS 25 <i>Drunken black mussels, tomato, zucchini, onion, parsley, white wine butter sauce</i> GRILLED OCTOPUS 32 <i>Lemon, parsley sous vide, with cucumber, heirloom carrot ribbon, sesame honey dressing</i>
BASTED CHICKEN WINGS <i>Grilled on an open flame</i> 21	PAN-FRIED CHORIZO <i>Parsley, basil, mint, sherry vinegar</i> 15	

SALADS

GARDEN 19 <i>Mesclun leaves, tomato, cucumber, capsicum, Spanish onion, lemon herb dressing</i>
TOMATO 22 <i>Truss tomato, mozzarella, basil, onion, fried capers, salt and pepper, balsamic, olive oil</i>
MEDITERRANEAN 22 <i>Leaves, Spanish onion, olives, feta, cucumber, capsicum, tomato, Mediterranean dressing</i>
BLUE CHEESE 22 <i>Iceberg, apple, red grape, Danish blue, macadamia, blue cheese dressing</i>
CAESAR 22 <i>Cos lettuce, egg, croutons, bacon, shaved parmesan, anchovies, Caesar dressing</i> Add chicken +8
ROCKET, PEAR & PARMESAN 22 <i>Spanish onion, cherry tomato, pecan, balsamic vinaigrette</i>
ENDIVE 22 <i>Witlof leaves, granny smith, candied walnut, honey yoghurt, tarragon, anchovy dressing</i>
CHICKEN 30 <i>Grilled chicken breast in our original basting, candied nuts, mixed leaves, tomato, cucumber, capsicum, Spanish onion, strawberry vinaigrette</i>
LAMB 33 <i>Slow cooked lamb, baby spinach, roasted pumpkin, feta, pine nuts, honey Dijon dressing</i>
SEAFOOD 36 <i>Seared scallops, grilled prawns, calamari, mixed leaves, olives, tomato, Spanish onion, vinaigrette</i>

BURGERS

WAGYU BEEF 22 <i>Basted wagyu beef, lettuce, tomato, caramelised onion, hot pickle, smokey sauce</i>	<div style="border: 1px solid black; border-radius: 50%; padding: 10px; width: fit-content; margin: auto;"> Served with choice of chips, baked potato, rice, house slaw or upgrade to sweet potato chips (+3) </div>
CHICKEN 24 <i>Basted chicken breast, lettuce, house slaw, hot pickle, bush spiced aioli</i>	
CHILLI CHICKEN 24 <i>Panko crumbed chicken breast, lettuce, American cheese, hot pickle, chili mayo</i>	
SMOKEY 26 <i>Basted wagyu beef, crispy onion rings, bacon, cheese, lettuce, beetroot, hot pickle, smokey sauce</i>	
PLANT BASED VEGAN 26 <i>'Beyond Beef' vegan patty, caramelised onion, house slaw, vegan aioli</i>	
GRAND WAGYU BURGER 28 <i>300g Basted wagyu beef patty, homemade tomato relish, cheese, garlic aioli, caramelised onion</i>	

SIDES

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

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

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

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

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

PRAWNS VILLA MOURA 58

Grilled king prawns, lemon butter, liquid cheese, squid ink rice, salad

SEAFOOD PLATTER 225

Lobster grilled with garlic butter, salt & pepper squid, mussels, 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 seasoned & grilled on an open flame

Served with choice of 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

DRY AGED CUT..... 60

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

KANGAROO LOIN 40

Bush spices, berry chutney, root vegetable puree

GRILLED LAMB CHOP..... 45

Homemade hummus, miso mirin glazed baby eggplant and fresh tabouleh, lamb jus

CONFIT DUCK LEG 45

Asparagus, wild mushroom truffle risotto

SLOW COOKED LAMB SHANK 47

Sweet potato mash, minted pea puree, baby broccoli

CRISPY SKIN PORK BELLY 47

Braised red cabbage, Dutch carrots, cardamom, carrot puree, red wine jus

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