From the Oven

Add vegan cheese Add gluten free base	3/3.3 3/3.3
Margherita mozzarella cheese and basil on a tomato base	19/21.9
Hawaiian double smoked ham and pineapple on a tomato base	22/24.2
The Don double smoked ham, pepperoni, mushroom, olives, pineapple, capsicum, onion and oregano on a tomato base	24/26.4
BBQ meat carnivore chorizo, salami, double smoked ham, bacon, pepperoni and a BBQ sauce base	24/26.4
Peri peri chicken Spanish onion, cherry tomato, spinach and homemade peri peri sauce on a tomato base	23/25.3
Angry chef fresh bird's eye chillies, spicy pepperoni, salami, tomato and jalapeño on a tomato base	21/23.1
Verdi mixed roasted vegetables, mushroom, spinach, onion and aioli on a tomato base	20/22
Diavola spicy pepperoni, mushrooms, oregano, onion, goat cheese and mozzarella on a tomato base	21/23.1
Chilli prawn marinated prawns, Spanish onion, roasted capsicum, shallots and chilli aioli on a tomato base	27/29.7

From the Pot

Add GF pasta				3/3.3
Penne boscaiola creamy garlic, bacon and mushroom sauce with shaved parmesan cheese				18/19.8
Chilli prawn and squid olives, cherry tomatoes and light cream white wine sau		n		28/30.8
Top your pasta				
Add prawns (3)	6/6.6	Add bacon		3/3.3
Add chicken	5/5.5	Add salmon		12/13.2

Kids Menu

Kids eat free Sundays 11am – 5pm*

One kids meal + ice cream + kids drink	11.9
Kids activity pack	1.5

Chicken nuggets Chicken schnitzel chips and salad chips and salad

Steak Ham and pineapple pizza

chips and salad
Penne Napoli

Lunch Menu

Available Monday to Friday 12pm – 3pm*

Chicken schnitzel wrap bacon, lettuce, aioli and chips	14/15.4
Beer battered blue-eyed whiting chips, salad, tartare sauce and lemon wedge	15/16.5
Salt and pepper squid with chips, salad, aioli and lemon wedge	15/16.5
Chicken schnitzel chips, salad and your choice of sauce	18/19.8
Halloumi and falafel wrap with tomato, avocado and aioli	16/17.6
Lunch rump steak chips, salad and choice of sauce	21/23.1
Grilled chicken breast boscaiola chips, salad and bacon with a mushroom cream sauce	16/17.6
Crispy skin barramundi chips, salad, béarnaise sauce and lemon wedge	19/20.9
Tradies mixed grill 120g steak, chorizo sausage, grilled tomato, bacon, egg, chips and salad with your choice of sauce	21/23.1

Desserts

Seasonal cakes served with ice cream (see display or this week's range)	13/14.3
Dessert pizza please see specials board	24/26.4
Ice cream bowl 3 scoops of vanilla ice cream with fresh fruit	8/8.8

*Conditions apply



_				
I٦		77		·h
$oldsymbol{-}$	v	u	u	44

Garlic Tuscan style flat bread (V)	8/8.8
Garlic and herb cheese pizza (V)	16/17.6
Bruschetta (V)	12/13.2
Starter and Small Plates	
Salt and pepper squid salad, lemon wedge and lime aioli	17/18.7
Traditional beef nachos (GF) Add vegan cheese melted mozzarella cheese, guacamole, sour cream, tomato and corn salsa	19/20.9 3/3.3
Vegetarian nachos (GF, V) Add vegan cheese melted mozzarella cheese, guacamole, sour cream, tomato and corn salsa	18/19.8 3/3.3
Grilled lamb kofta tzatziki, hommus with a lemon wedge and grilled flatbread	22/23.2
Double decker chicken tacos hard and soft-shell tacos, Mexican spiced chicken, chipotle mayo, purple slaw, grilled corn and avocado salsa	25/27.7

Vegan Bowls

Vegan falafel bowl (GF) hummus, beetroot, pumpkin and rocket	20/22
Grilled vegetable salad (GF)	20/22
eggplant, zucchini, asparagus, chickpeas,	
beetroot relish and hummus	

Not So Vegan Bowls

Avocado

Salt and pepper squid

Bacon

Not so vegan bow	15		
Traditional Caesar cos lettuce, bacon, croutons parmesan and Caesar dress			19/21.9
Grilled halloumi and roasted sweet potato (GF) cucumber, tomato, mixed leaf and lemon vinaigrette			19/21.9
Fruity quinoa (GF) rocket, Spanish onion, straw raspberry, mint and almond	•	eberry,	20/22
Beetroot salad rocket, pear, apple with car	ndied walr	out and burrata	20/22
Top your bowls			
Chicken	5/5.5	Lamb kofta	8/8.8
Prawns (3)	6/6.6	Rare beef	8/8.8

Grilled salmon

Not so chicken

schnitzel (vegan)

12/13.2

7/7.7

3/3.3

3/3.3

5/5.5

The Classics

Panko-crumbed chicken breast schnitzel			26/28.6
Choose two sides: chips, salad, mash, vegetable Choice of sauce: gravy (DF), Diane, pepper, mushroom (DF), béarnaise (GF), red wine jus (GF)			DF),
Extra sauce			2
Add parmigiana double smoked ham, Na and melted mozzarella		ıce	4/4.4
Add boscaiola	. d		4/4.4
creamy garlic, bacon ar Add Oscar avocado, grilled prawns			7/7.7
Add godfather BBQ sauce mushroom, sand melted mozzarella	salami, peppe		4/4.4
Dill and lemon beer-b	attered blue	-eved whiting	25/27.5
chips, salad with house			25/27.5
Seafood basket dill and lemon battered salt and pepper squid, of tartare sauce with fresh	chips, salad a	nd house-made	29/31.9
Crispy skin barramund		auce	30/33
Salt and pepper squid chips, salad, aioli and fr	esh lemon w	edge	25/27.5
Grilled chicken breast roasted chat potato and		iF)	28/30.8
Beef and Guinness pot topped with mashed po		eas and gravy	26/28.6
Herb-crumbed lamb c chips, salad and red wir			40/44
House-made vegetaria beetroot relish, grilled l with a balsamic glaze (halloumi and	roquette salad	23/25.3
Tasmanian crispy skin sweet potato, broccolin with a garlic cream sau	i and grilled	prawns	33/36.3
Grilled lamb kofta chips, Greek salad, tzat	ziki and grille	ed flatbread	33/36.3
Sides			
Creamy mash	6/6.6	Fresh garden sal	
Chips and aioli	7/7.7	Broccolini and green beans	8/8.8
Sweet potato chips with aioli	12/13.2		
DF Dairy Free	GF Glute	en Free	V Vegetarian

Between the Bread

All served with chips

Add gluten free buns Add the lot (beetroot, pineapple and egg)	3/3.3 5/5.5
The all American grilled wagyu beef patty, crispy bacon, cheddar cheese, onion, lettuce, pickles, house made burger sauce and American mustard	22/24.2
Vegetarian burger house-made chickpea fritter, grilled halloumi, lettuce, tomato and chilli aioli	18/19.8
The new KPT tower burger two grilled wagyu beef patties, crispy bacon, cheddar cheese, onion, lettuce, pickles, house made burger sauce and American mustard	26/28.6
Chicken schnitzel burger grilled bacon, American cheddar and crisp apple slaw with ranch sauce	20/22
Steak sandwich grilled steak, American cheddar, grilled onion, tomato, oak lettuce with aioli and house-made BBQ sauce	22/24.2
Not so chicken burger (vegan) vegan schnitzel, lettuce, tomato and beetroot relish with vegan mayo	20/22

Protein

All of our steaks are MSA graded

Choose two sides: chips, salad, mashed potato, vegetables Choice of sauce: gravy (DF), Diane, pepper, mushroom (DF), béarnaise (GF), red wine jus (GF)	Ì
Extra sauce	2
250-gram rump Grange Angus, marble score 2+ (Southern NSW and Northern VIC)	30/33
300-gram rib sirloin Rivera Black Angus, marble score 2+ (Northern QLD)	42/46.2
300-gram scotch Redgum, marble score 3+ (Northern QLD)	50/55
Herb marinated grilled chicken breast	26/28.6
Add salt and pepper squid with béarnaise sauce	5/5.5
Add three prawns with béarnaise sauce	6/6.6
Add ultimate (squid, prawns, and béarnaise sauce)	9/9.9