

BREADS

House Rolled Piadina.....	10
3 cheeses . spices . grilled lemon dressing	
Crusty Cob Loaf	8
whipped garlic butter	

OYSTERS

Natural	half 18	dozen 34
lemon		
Kilpatrick	half 20	dozen 36

SHARE SNACKS

Seasoned Wedges	Sml 8	Lge 14
sour cream . sweet chilli		
Sweet Potato Wedges	Sml 12	Lge 16
aioli		
Beef Nachos	Sml 14	Lge 18
cheese . sour cream . guacamole . salsa <i>gf</i>		
* vegetarian available - just ask! *		
Salt & Pepper Calamari	Ent 16	
tartare . lemon <i>df</i>		
salad . fries <i>df</i>	Main 21	
Whiting Fillets	Ent 17	
macadamia crumbed . tartare . lemon		
salad . fries	Main 22	
Beef Brisket Ragout	15	
cheesy potato puree . sour dough crostini		
Fish Cakes	20	
mango and sweet potato puree . fennel and		
iceberg salad <i>gf df (deep fried)</i>		

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gf – gluten free *df* – dairy free *v* – vegetarian
gfo – gluten free option *dfo* – dairy free option

10% Sunday Surcharge

15% Public Holiday surcharge

SALADS

Warm Beef & Pumpkin Salad	22
sweet soy . cherry tomato . mixed lettuce	
cucumber . garlic . pesto . feta . topped	
with sesame seeds	
Vegan Salad	22
falafel bites . grilled zucchini and broccolini	
iceberg . fennel and preserve orange sprout	
salad gypsie spice . house eggplant relish	
<i>gf vegan</i>	
add chicken	28
Pear & Fig Salad	18
lettuce . baby spinach . macadamias	
dried cranberries and figs . sliced pear . honey	
lemon dressing and haloumi <i>v gf dfo</i>	
add prosciutto 5 – chicken 6 – calamari 8	
Portuguese Fried Chicken Salad	20
house peri peri . coriander sprout salad . ailoi	
Confit Pork Belly	20
tamarind caramel . apple and jalapeno hot	
sauce . apple gel . house pickled paw paw	
salad <i>gf df</i>	
Chicken Caesar Salad	22
crispy bacon . hollandaise gel . crumbed	
haloumi and grated pecorino	

BURGERS

Richmond Burger	18
beef patty . bacon . lettuce . tomato . cheese	
beetroot . BBQ sauce . fries	
Portuguese Chicken Burger	18
fried and shredded chicken . peri peri sauce	
cheese . coriander slaw eggplant relish . ailoi	
Vegetable Stack	18
grilled portobello mushroom . eggplant and	
zucchini . basil gremolata . red peppers . snow	
pea salad with preserve orange . fries . aioli	
with haloumi	20

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DESSERT

Traditional Crème Brulee.....	mini 9	reg 13
fresh berries . blood orange wafer <i>gf</i>		
Caramelized Apple Pie	15	
nutmeg & raisins . banoffee ice cream		
traditional crumble		
Sticky Date Pudding	14	
brandy snap . maple cream . butterscotch		
sauce		
Lemon Curd	13	
honeycomb crumble . short bread . fresh honey		
comb		
Chocolate Mess	15	
baked chocolate mousse . chocolate soil		
raspberry sorbet . freeze dried blood orange		
jaffa oil <i>gf</i>		
Big Bang	14	
raspberry sorbet . vegan chocolate crumble		
coconut caramel . macadamia praline . pistachio		
powder <i>gf vegan</i>		
Peanut Butter Parfait	12	
with fresh banana . honeycomb . rich caramel		
sauce . chocolate filigree <i>gfo no honeycomb</i>		
S B C	10	
two scoops of ice cream . strawberries		
fresh banana . chocolate syrup <i>gfo no syrup</i>		
Cool Thing	15	
chilled crème de cacao . baileys irish cream		
layered over ice cream scoop		
Cheese Plate	single 8	all three 20
choice of blue . aged cheddar . creamy brie		
served with crackers . nuts . dried fruit		
quince paste <i>gf crackers available</i>		

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SEAFOOD

Ale Battered Barramundi Reg 18 Lge 26
salad . fries . tartare . lemon

Grilled Barramundi Fillet Reg 20 Lge 30
salad . fries . tartare . lemon *gfo*

Peri Peri Pan-Fried Prawns 22
pickled paw paw . house sprout salad
jerusalem artichoke crisps *gf*

Crusted Soft Shell Crab Salad 27
salad of coriander . snow pea and sprouts
passionfruit . dill and szechuan sauce

Fresh Atlantic Salmon 32
hasselback potato . mango and sweet potato
puree . broccolini . snow pea tendril . jerusalem
artichoke crisps . balsamic pearls . chargrilled
lemon *gf*

Seafood Plate 40
grilled octopus . prawns . scallops and fish
crispy squid and soft shell crab . fish cakes
oysters natural and kilpatrick . peri peri sauce
aioli . lemon *df*

CHAR GRILLED STEAKS

200g Rump Steak 16
(house marinade . mustard . oil . seasoning)

400g Rump Steak 28
(house marinade)

220g Scotch Fillet 30

300g New York Sirloin 30

400g T Bone Steak 28

all steaks served with salad and fries OR
vegetables and your choice of sauce
dianne . mushroom . gravy . pepper

for house jus *gf* or garlic cream *gf* add 3
for prawns *gf* add 9
for mash *gf* add 1

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PASTA

Beetroot Risotto 24
three cheeses . rocket and preserved orange
salad . jerusalem artichoke chips *gf v*

add beef ragout 30

Pork Belly Linguini 22
white wine cream sauce . cumin . mushroom
confit garlic . caramelised onion . parmesan
crispy prosciutto

Prawn & Crabmeat Linguini 25
tomato . spinach . lemon . garlic . kiss of chilli *df*

add parmesan 27

Spinach & Ricotta Ravioli Sml 20 Lge 23
chicken . pumpkin . garlic pesto cream

vegetarian option available with pine nuts

*and fresh spinach - just ask! **

MAINS

Chicken Schnitzel Reg 18 Lge 26
famous seasoned parmesan crumb
salad and fries OR vegetables and fries

Chicken Parmigiana 22
crumbed chicken schnitzel . roasted tomato
sauce . mozzarella . salad and fries OR
vegetables and fries

add bacon 26

Crumbed Pork Cutlet 22
creamy mash potato . grilled mushroom
grilled broccolini . red wine jus

Slow Cooked Lamb Shank 26
persian curry . spiced rice . grilled broccolini
gypsy spice *gf df*

Slow Roasted Crackling Pork Belly 30
passionfruit . dill and szechuan sauce . grilled
broccolini . freeze dried blueberries . iceberg
and shaved fennel salad *gf*

Veal Roman Reg 20 Lge 28
grilled veal pieces . bacon . mushrooms
roasted tomato sauce . mozzarella
salad and fries OR vegetables and fries *gfo*

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LUNCH SPECIALS

Monday – Friday



Served w salad & fries..

Rump steak + choice of sauce.. 14

Chicken schnitzel + sauce .. 14

Ale battered barramundi.. 14

Grilled barramundi + tartare.. 16

Served w fries..

BLAT on turkish.. 12

Vegetable stack on turkish .. 12

eggplant . zucchini . red pepper
fresh tomato . pesto

Served on its own..

Beef & pumpkin salad .. 16

Spinach & ricotta ravioli .. 14

mushroom . pine nuts . caramelised onion
parmesan . herbs . lemon

Summer salad .. 12

fresh orange . grilled haloumi . cherry
tomato . pickled onion & cabbage
sprouts . oak leaf



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