

MENU

SHARE

BOWL OF CHIPS

tomato sauce, aioli — \$10

SEASONED WEDGES

sweet chilli & sour cream — \$12

GARLIC COBB

oven baked garlic cob topped with melted cheese — \$12

BUFFALO WINGS

chicken pieces coated in a hot buffalo sauce served with housemade blue cheese dressing — \$16

• large serve \$24

SALT & PEPPER SQUID

pan fried squid pieces with abell pepper aioli & a lemon wedge — \$18

NATURAL OYSTERS

natural pacific oysters 6 or 12 — \$18 / \$34

KILPATRICK OYSTERS

kilpatric pacific oysters 6 or 12 — \$21 / \$37

BURGERS / WRAPS

CHICKEN WRAP

seasoned chicken, bacon, lettuce, cucumber, capsicum, caesar dressing in a fresh wrap served with beer battered chips — \$20

STEAK SANDWICH

char-grilled scotchfillet steak, marrinated onion, cheese, tomato, lettuce, served with wedges — \$22

HERITAGE BURGER

house made beef patty with cheese, egg, bacon, lettuce & tomato served with beer battered chips — \$22

BEEF FAJITA

marinated angus beef with cheese, capsicum & onions in a wrap served with seasoned wedges — \$23

SALADS / PIZZA / PASTA

Veggie GREEK SALAD

olives, feta, mixed lettuce, cucumber & herbs — \$19

• add grilled chicken \$3 / seasoned beef \$5

CAESAR SALAD

traditional caesar salad with anchovy's — \$20

• add grilled chicken \$3

GRILLED PRAWN SALAD

grilled prawns with mixed lettuce, egg, onion, tomatoes, capsicum topped with a balsamic vinaigrette — \$26

MARGHERITA PIZZA

neapolitan sauce, tomatoes, mozzarella, basil & sea salt — \$23

SUPREME PIZZA

bacon, salami, olives, mushrooms, onion, capsicum, cheese & herbs — \$25

VEGAN FETTUCCINI VEGETABLE

fresh cherry tomatoes, mushrooms, basil & garlic tossed through olive oli & spaghetti — \$23

CARBONARA

bacon, mushroom, garlic & onion in a traditional garlic white wine sauce, tossed with fettuccine & finished with shaved parmesan — \$24

• add grilled chicken \$3

KIDS

FISH & CHIPS

beer battered — \$12

KIDS NUGGETS

crumbed chicken nuggets with chips & tomato sauce — \$12

KIDS PASTA

napoletana or carbonara fettuccini — \$12

KIDS STEAK

steak with chips, salad & tomato sauce — \$14



MAIN

CHICKEN SCHNITZEL

chicken schnitzel topped with mushroom sauce served with beer battered chips & salad — \$25

CHICKEN PARMIGIANA

crumbed chicken breast, napoli sauce & mozzarella, served with chips & salad — \$26

CHICKEN SATAY

grilled chicken skewers marinated in our house made satay sauce served with garlic rice & salad — \$27

STIR FRY

choice of beef, chicken or seafood served with hokkien noodles, vegetables & an asian inspired sauce — \$27

BANGERS & MASH

pork sausages on a bed of mash potato with vegetables topped with gravy — \$25

PORK RIBS

pork spare ribs marinated in our chefs special recipe served with chips & salad — \$32

GRILLED LAMB

grilled lamb chops with mint jelly & brown sauce served with beer battered chips & salad or mash potato & vegetables — \$31
• (gfo)

SCOTCH FILLET

chargrilled scotch fillet with beer battered chips & salad or mash potato & vegetables — \$35
• sauce options - garlic / pepper / mushroom / gravy (gfo)

REEF & BEEF

chargrilled scotch fillet topped with creamy garlic prawns served with beer battered chips & salad or mash potato & vegetables — \$40



SEAFOOD

SEAFOOD BASKET

battered fish, crumbed prawns, scallops, squid, beer battered chips & salad with tartar sauce — \$26

SALT & PEPPER SQUID

pan fried squid pieces served with beer battered chips & salad — \$25

FISH & CHIPS

beer battered fish & chips served with a garden salad — \$26

SHARK BAY WHITING

local whiting with beer battered chips & salad or mash potato & vegetables — \$32
• pan fried or crumbed (gfo)

FETTUCCINI MARINARA

a medley of seafood with olives, capers, onions & fettuccini tossed through a napoletana sauce — \$28

GRILLED SALMON

crispy skin salmon with a white wine caper sauce served with mash potato & vegetables — \$34

GARLIC PRAWNS

west australian prawns in a creamy garlic sauce served with steamed rice & garlic & herb bread — \$30
• entrée size \$22

MIXED SEAFOOD PLATTER FOR 2

local grilled fish, prawns, scallops, squid & mussels sautéed in garlic & lemon butter served with salad & herb & garlic bread — \$60
• seafood platter for 1 - \$35

SIDES

MASH POTATO

creamy mash — \$6

VEGETABLES

steamed seasonal vegetables — \$7

SAUCE

garlic / pepper / mushroom / gravy — \$2