



starters

baguette

served hot with butter

half – 5 whole – 10

garlic baguette

garlic/herb butter, topped with cheddar and baked to order

half – 7 whole – 14

bruschetta trio

tomato, basil & bocconcini / prosciutto crudo & goat cheese/
green olive & almond tapenade with roast yellow capsicum

14

oven baked camembert

baked with olive oil, garlic, thyme & oregano
served with baguette & crackers, good to share

20

coffin bay oysters

natural

6 – 28 / 12 – 48

kilpatrick

6 – 29 / 12 – 49



entrees

garlic prawns

tail on prawn cutlets, sautéed, garlic lime
cream sauce, jasmine rice.

e 23 m 33

pumpkin fritters

with goat cheese, maple glazed bacon and rocket leaves

e 18 m 25

vol au vent

chicken, mushroom and leek with salad garnish

e 20 m 25

chilli and garlic calamari

pan fried with olive oil and lemon, served on cos
and red onion salad.

e 20 m 30

house made soup

check with wait staff for today's soup special and pricing
our soups are made with house made gluten free stock



mains

bbq seafood plate

barbequed barramundi fillet, skewered prawns, calamari and scallops, cocktail sauce, chips and garden salad

38

river deck catch

bbq seafood plate, plus natural & kilpatrick oysters, Mooloolaba prawns & Moreton bay bug

54

seafood platter for two

natural and Kilpatrick oysters, Mooloolaba prawns, smoked salmon, moreton bay bug, barbequed barramundi fillet, skewered prawns, calamari and scallops, creamy garlic green lip mussels, battered snapper fillets, cocktail and tartare sauce, chips, garden salad and fresh fruit

125

fish & chips

fresh snapper fillet, grilled OR beer battered, tartare sauce, chips & garden salad

33

tasmanian salmon

served with a mild curry sauce, rice noodles, bok choi and coriander, red chilli garnish

33

duck risotto

with green peas, porcini, lemon zest and pecorino

28

curry

check with wait staff for today's curry special
served with poppadoms, raita, jasmine rice, banana and shredded coconut

25

chicken breast

rolled with prosciutto/brie and asparagus, baked, on sweet potato mash with broccolini and tarragon/mustard Jus

30

roast pork belly

with potato mash, honey carrots, pea puree, julienne apple and calvados sauce

30

lamb shank

braised with red wine and port, on pearl cous cous with zucchini, yellow scallopini, squash and spring onions

30



mains

pork spare ribs

in a bourbon/honey sauce with baked potato, sour cream and tangy winter slaw

30

beef & guinness pie

with creamy potato mash and sautéed vegetables

26

rib eye steak

with diane sauce, chat potatoes and brussels sprouts sautéed with bacon, onion and thyme

42



side dishes

grilled prawn or scallop skewers with garlic butter (2)

14

bug tail with garlic butter (2 halves)

20

potato or sweet potato chips

6.5

sautéed vegetables

xx



cheese

brie

served muscatels and crackers

10

all of our stocks and sauces are made in the restaurant and are gluten and preservative free

desserts

all desserts

add \$1 for cream or ice cream

sticky date pudding

with butterscotch sauce

crepe suzette

with caramelised orange and grand marnier sauce

apple studel

with creme anglaise

bread and butter pudding

10

cakes & slices

chocolate and raspberry mousse slice (gf)

macadamia and salted caramel slice (gf)

orange and almond friand (gf)

cranberry and chocolate brownie (gf) (df)

coffee & tea

coffee

cappucino, flat white, latte, long or short black, macchiato, vienna

cup 4.3 mug 4.8

tea

english breakfast, earl grey, bushells, chamomile, peppermint, green, chai

sml pot 4.5 lrg pot 8 iced 4.5

hot chocolate/mocha

5.5

baby cino

2.5

chai, hazlenut or vanilla flavouring, decaf, soy

add .50