

ENTRÉES

Premium Fresh Plate Sydney Rock Oysters

Natural (GF)

1/2 dozen \$20

1 dozen \$40

Kilpatrick (GF)

1/2 dozen \$20

1 dozen \$40

Coconut Chilli King Prawns (GF) \$16

Sautéed coconut, chilli & lime king prawns served on top of fragrant jasmine rice

Fruits De Mer Ravioli \$16

Chef's own prawn, crab, fish & lemon ravioli, folded through a seafood infused rosé sauce

\$16 Beetroot & Goats Cheese Arancini (V)

House made arancini stuffed with roasted beetroot, goats cheese & sage infused arborio rice, served with a zesty chimichurri

\$16 Panko Crumbed Prawns

Golden panko crumbed king prawns served with tartare & lemon

\$15 Lemon Pepper Squid (GF)

Pineapple cut squid dusted in our own lemon pepper seasoning served with tartare & lemon

\$15 BBQ Buffalo Wings (GF)

Served with house ranch dipping sauce

BREADS

Classic Bruschetta \$10

Toasted bread topped with fresh tomato & basil salsa, feta & balsamic reduction

Crusoe's Bread \$10

Toasted garlic bread topped with bacon, BBQ sauce, shallots & melted cheese

\$7 Garlic Bread (V)

Toasted garlic bread

\$8 Cheesy Garlic Bread

Toasted garlic bread topped with melted cheese

(V) Vegetarian

(GF) Gluten free option available by request

BURGERS

Double Beef & Bacon Burger \$18

Double beef, bacon, Swiss, caramelised onion, mustard & tomato sauce on a toasted bun

\$18 Moroccan Chicken Burger

Moroccan spiced chicken breast, bacon, Swiss, pineapple, tomato, lettuce & yogurt raita on a toasted bun

All burgers served with chips

CLASSICS

Chicken Schnitzel \$22

250g panko crumbed chicken breast schnitzel, served with your choice of sides & topped with a sauce of your choice

Make It A Parma +\$4

Fish & Chips \$22

Seasonal golden battered fish, served with your choice of sides, tartare sauce & lemon

Panko Crumbed Prawns \$24

Golden panko crumbed king prawns, served with your choice of sides, tartare sauce & lemon

Lemon Pepper Squid (GF) \$22

Pineapple cut squid dusted in house lemon pepper seasoning served with your choice of sides, tartare sauce & lemon

\$26 Sailors Basket

Seasonal golden battered fish, golden panko crumbed king prawns, pineapple cut squid dusted in lemon pepper seasoning served with your choice of sides, tartare sauce & lemon

\$28 Rump Steak (GF)

300g premium rump steak grilled to your liking, served with your choice of sides & topped with a sauce of your choice

\$34 Scotch Fillet (GF)

300g premium scotch fillet grilled to your liking, served with your choice of sides & topped with a sauce of your choice

All Classic Meals served with either chips & salad or mash & vegetables

(V) Vegetarian

(GF) Gluten free option available by request

SALADS

Roasted Beetroot & Pumpkin Salad (GF, V) \$18

Oven roasted baby beets, pumpkin, cherry tomatoes, Spanish onion, Danish feta, pinenuts, mixed leaf & balsamic reduction

Add Chicken +\$6

\$24 BBQ Seafood Salad (GF)

BBQ grilled king prawns & baby squid tossed with orange segments, cherry tomatoes, Spanish onion, capsicum, red cabbage, fried shallots, mixed leaf & an Asian style dressing

MAINS

Atlantic Salmon (GF) \$30

Pan seared salmon served with creamy mash, bacon, baby capers, almond flakes, spinach & orange glaze

Lamb Rump (GF) \$32

Oven roasted lamb rump served on pumpkin sage mash, buttered winter vegetables topped with mint & rosemary jus

Seafood Bouillabaisse (GF) \$30

Rich seafood stew with crab, prawns, fish, mussels & squid served with toasted Turkish bread

\$28 Cajun Pork Sirloin (GF)

300g Cajun grilled pork sirloin, served on a southern style jambalaya & topped with Creole Hollandaise

\$28 Apricot Chicken Mignon (GF)

Baked chicken breast stuffed with apricot & goats cheese wrapped in bacon served on creamy mash, buttered winter vegetables topped with an apricot cream sauce

\$34 Veal Scallopini (GF)

Seared veal backstrap scallopini served on pumpkin & sage mash, buttered winter vegetables topped with a mushroom & marsala sauce

PASTA & RICE

Wild Mushroom Risotto (GF, V) \$28

Creamy mixed mushroom, thyme, baby rocket, risotto, topped with truffle oil & shaved Parmesan

Chilli Coconut Lime Prawns (GF) \$30

Sautéed chilli coconut lime prawns served on fragrant jasmine rice

\$30 Fruits De Mer Ravioli

House made prawn, crab, fish & lemon ravioli, tossed through a seafood infused rosé sauce

SAUCES & TOPPERS

Creamy Garlic King Prawns (GF) \$8

Gravy (GF) \$3

Pepper (GF) \$3.5

\$3.5 Diane (GF)

\$3.5 Mushroom (GF)

\$3.5 Garlic Cream (GF)

KIDS MENU

All kids menus for children 12 years & under

Tempura Chicken Nuggets \$10

Served with chips

Battered Fish \$10

Served with chips

Lemon Peppered Squid \$10

Served with chips

Beef Sausages \$10

Served with mash & vegetables

\$10 Grilled Chicken

Served with mash & vegetables

\$10 Spaghetti Bolognese

Topped with mozzarella cheese

\$10 Classic Cheese Burger

Served with chips

EXTRAS

Chips \$6

Served with gravy

\$8 Wedges

Served with sour cream & sweet chilli

(V) Vegetarian

(GF) Gluten free option available by request

