

DECK BAR

<i>Bowl of Chips</i>		\$10.90
<i>Wedges: served with sweet chilli and sour cream</i>		\$12.90
<i>Garlic & Cheese Pizza: thin crust pizza topped with garlic & cheese</i>		\$13.90
<i>Oysters Natural: with a lemon wedge & cocktail sauce (min order of 3)</i>	each	\$3.00
<i>Oysters Kilpatrick: with crispy bacon & worcestershire sauce (min order of 3)</i>	each	\$3.50
<i>Mixed 1/2 dozen \$19.00 or Mixed dozen \$32.00</i>		
<i>Asian Basket: mini spring rolls, mini dim sims, tempura prawns, seasoned chips with soy & sweet chilli sauces.</i>		\$16.50
<i>Nacho's: crispy corn chips topped with salsa, cheese, guacamole & sour cream</i>		\$16.50
<i>Cheesy Mac Croquettes: served with seasoned chips and smoked paprika aioli</i>		\$19.00
<i>Margherita: napoli, fresh basil & buffalo mozzarella</i>		\$19.50
<i>Sicilian Pizza: hot salami, chilli, red onion, jalapenos & buffalo mozzarella</i>		\$23.00
<i>Vegetarian Pizza: napoli base with grilled Mediterranean vegetables, olives & feta</i>		\$23.00
<i>All burgers served with seasoned chips</i>		
<i>Wagyu Beef Burger: with bacon, tomato, lettuce, pickle, cheese, aioli & relish</i>		\$20.00
<i>Chicken Burger: grilled spice rubbed chicken breast, lettuce, smashed avocado, swiss cheese, bacon and garlic aioli</i>		\$20.00
<i>BBQ Pork: pulled pork shoulder with smokey BBQ sauce, slaw and fresh apple</i>		\$20.00
<i>Mussels: steamed local mussels in a green curry and coconut broth with fresh chilli & coriander. Served with roti bread</i>		\$32.00
<i>Calamari: lightly floured, fried and tossed in dukkha. Served with a herb & green olive salad with harissa aioli and seasoned chips</i>		\$30.00
<i>Fish & Chips: served with garden salad & aioli</i>		\$28.00
<i>Seafood Platter for 2: a selection of prawns, scallops, fish, oysters, calamari, chips & salad</i>		\$70.00
<i>Chicken Parmagiana: freshly crumbed chicken breast topped with virginian ham, napoli & cheese, served with seasoned chips & salad</i>		\$25.50
<i>Caesar Salad: crisp bacon, croutons, parmesan, baby cos, anchovies & soft egg</i>		\$19.90
	w/ chicken	\$24.00
<i>Grilled Chicken Salad: grilled lemon & basil chicken breast, avocado, cherry tomatoes, pesto, buffalo mozzarella and crispy prosciutto</i>		\$24.00
<i>Crispy Pork Salad: crispy pork belly pieces with fresh chilli, cashews, spring onion, radish, coriander, fried noodles and a soy, ginger & chilli dressing.</i>		\$24.50

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	REGION	Sml glass	Lge glass	BOTTLE
WHITES				
<i>Wolf Blass 'Bilyara' Chardonnay</i>	SE AUS	\$8	\$10	\$26.50
<i>St Huberts 'The Stag' Chardonnay, Yarra Valley</i>	Tasmania	\$10	\$12	\$31
<i>Stumpy Gully Peninsula Panorama Chardonnay</i>	M'ton Pen	\$11	\$13	\$33
<i>Wolf Blass 'Bilyara' Sauvignon Blanc</i>	SE AUS	\$8	\$10	\$26.50
<i>Oyster Bay Sauvignon Blanc</i>	NZ	\$11	\$13	\$32
<i>Upside Down Sauvignon Blanc</i>	NZ	\$10	\$12	\$28
<i>Hartogs Moscato</i>	SE AUS	\$9	\$11	\$27
<i>Tar & Roses Pinot Grigio</i>	VIC	\$10	\$12	\$33
REDS				
<i>Wolf Blass 'Bilyara' Shiraz</i>	SE AUS	\$8	\$10	\$26.50
<i>The Black Chook Shiraz</i>	McLaren Vale	\$10	\$12	\$35
<i>Whitebox Shiraz Cab</i>	Heathcote	\$9	\$12	\$28
<i>Ninth Island Pinot Noir</i>	Tasmania	\$11	\$13	\$32
<i>Upside Down Rosé</i>	NZ	\$10	\$12	\$31
SPARKLING				
<i>Wolf Blass 'Bilyara' Sparkling Brut</i>	SE AUS	\$8		\$26.50
<i>Brown Bros Prosecco 200ml</i>	VIC			\$10
<i>Jacobs Creek 200ml</i>	SE AUS			\$10

DECK BEER

CRAFT BEER

REGION

BOTTLE

4 Pines, Pale Ale

Manly, NSW

\$8

Hawthorn, Premium Pale Ale

Hawthorn, VIC

\$8

Stone & Wood, Pacific Ale

Byron Bay, NSW

\$8

Prickly Moses Summer Ale

Barongarook, VIC

\$8

Red Hill, Golden Ale

Red Hill, VIC

\$8

White Rabbit, Dark Ale

Geelong, VIC

\$8

St. Andrews, The Strapper Lager

St. Andrews, VIC

\$8