

**All Day Dining
Friday, Saturday
& Sundays**



**10% Surcharge
on Public Holidays**

Starters

Garlic Bread 🍷	1 Piece \$5	2 Pieces \$9
Cheesy Garlic Bread 🍷	1 Piece \$6	2 Pieces \$11
Bacon & Cheese topped Garlic Bread	1 Piece \$7	2 Pieces \$13
Basket of Chips with Gravy/Garlic Aioli or Tomato Sauce 11		
Basket of Wedges with Sour Cream & Sweet Chilli Sauce 🍷 13		
Basket of Sweet Potato Fries with Garlic Aioli GF 🍷 13		
Basket of Onion Rings with Tomato Relish 🍷 14		
Soup of the Day – Served with Dinner Roll 12		
Dip Plate - 2 House-made Dips, Marinated Olives & Toasted Flat Bread 🍷 15		
Roast Pumpkin & Feta Bruschetta topped with Swiss Cheese on Toasted Sour Dough. Drizzled with Fig Balsamic 🍷 15		
Yum Cha Plate – Duck & Hoisin Gyoza, Spring Rolls, Beef Dim Sims, Steamed Prawn Dumplings & Chilli Lime Dipping Sauce 16		
Maple & Harissa Chicken Wings - Served with Garlic Aioli 17		
Panko Crumbed Cauliflower with Green Herb Dipper 🍷 16		

Burgers & Sandwiches

Bogan Burger - Beef Pattie, Bacon, Egg, Onion, Cheese, Lettuce, Tomato, Beetroot, Mayo & Tomato Sauce served with Chips 23		
Cheeseburger – Beef Pattie, Cheese, Tomato Relish served with Chips 17		
Steak Sandwich - Minute Steak, Onion, Cheese, Lettuce, Tomato, Mayo & Tomato Sauce served with Chips 18 (Add Bacon 3, Add Egg 1.50, Add Beetroot 1.00)		
Club Chicken Sandwich - Grilled Chicken Tenders, Lettuce, Tomato, Swiss Cheese, Bacon & Aioli Sandwiched between Toasted Sourdough Bread served with Chips 23		
Veggie Burger V - Veggie Patty, Lettuce, Tomato, Beetroot, Mayo & Tomato Relish served with Sweet Potato Fries 22		
Hotel Hot Dog – Toasted Brioche Roll, American Hot Dog, Cheese & Tomato Sauce with Chips \$15 (Add Bacon 3, Add Onion 2)		

**Hot & Tasty
Pizza's
Available
Please ask
Staff for
Selection**

Schnitzels

House Crumbed Chicken Schnitzel	GF Option available	20 Half	26 Full
House Crumbed Beef Schnitzel	GF Option available	20 Half	26 Full
House Crumbed Eggplant Schnitzel V	GF Option available	22	
All Schnitzels served with Chips & Salad			

Sauces

Gravy **3**, Mushroom **4**, Pepper **4**, Dianne **4**, Creamy Garlic V **5**

Toppings

Parmigiana V **4**, Hawaiian **5**, Kilpatrick **5**, Mexican **5**
Garlic Prawn **10**, Surf & Turf **10**

Sides

Green Vegetables	5
Mashed Potato	6
Roast Vegetables	6
Garden Salad	5

Salads

Steam Dock Salad - Roasted Pumpkin, Baby Cos Leaves, Cherry Tomatoes, Cucumber, Avocado & Red Onion. Topped with Crumbled Feta & drizzled with Green Herb Dressing V **24**
(Add Chicken 5, Add Prawns 8)

Caesar Salad – Crisp Cos Lettuce, Garlic Croutons, Shaved Parmesan, Bacon Pieces, Poached Egg & Cracked Black Pepper with Caesar Dressing **22**
(Add Chicken 5, Add Prawns 8, Add Anchovies 2)

Seafood Labelling (M) Mixed Origin of Imported & Australian Seafood (I) Imported Seafood (A) Australian
GF GLUTEN FREE | V VEGETARIAN

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Pub Classic Mains

Roast of the Day – Chefs Roast of the Day with Vegetables & Gravy **25** (*Ask for today's choice*) **GF**

Aussie Mixed Grill - Lamb Chop, Beef Sausage, Rump Steak, Bacon, Egg & Grilled Tomato.

Served with Chips **40**

Scotch Fillet Steak – Cooked to your liking. Served with Chips & Salad **43** (*Add Egg \$1.50*)

Rump Steak - Cooked to your liking. Served with Chips & Salad **38**

Paddlesteamer Chicken - Seared Chicken, Roasted Baby Potatoes, Broccolini, Creamy Smoked Cheese Sauce **35 GF**

Coastal Catch (M) – 1 Piece of Battered Fish, 2 Crumbed Prawns, 1 Battered Crab Stick, 1 piece of Salt & Pepper Squid & 2 Kilpatrick Oysters. Served with Chips, Salad, Lemon & Tartare **40**

Fish & Chips (I) Served with Salad, Lemon & Tartare **1 Piece 20 | 2 Pieces 25**

(Your choice of Crumbed, Battered or Grilled)

Salt & Pepper Squid (I) - Served with Chips, Salad, Lemon & Tartare **26**

Golden Crumbed Panko Prawns (I) - Served with Chips, Salad, Lemon & Tartare **31**

Garlic Prawns (I) – Pan Seared Prawns in a Garlic Cream Sauce served with Steamed Rice **33 GF**

Corned Beef Silverside – Corned Beef, Mashed Potato, Cabbage & Seeded Mustard Sauce **25 GF**

Bangers & Mash – An Old Favorite! Thick Beef Sausages served with Creamy Mashed Potatoes, Peas & Caramelized Onion Gravy **24**

Slow-Cooked Pork Ribs – Basted in Hickory Smoke BBQ Sauce, Served with Chips & Salad **35**

Pasta Alfredo - Rich & Creamy Sauce, packed full of Garlic & Parmesan flavors with hints of Black Pepper tossed through Al Dente Pasta **20 V** (*Add Bacon 3, Add Mushrooms \$2, Add Chicken 5, Add Prawns 8*)

Butter Chicken – Chicken pieces slow-cooked in a lightly spiced, creamy Tomato and Butter flavor Curry Sauce served with Basmati Rice, Tzatziki & Mini Naan **25**

To Share

Seafood Platter (M) – 2 Pieces of Battered Fish, 4 Crumbed Prawns, 2 Pieces of Salt & Pepper Squid, 2 Battered Crab Sticks & 4 Kilpatrick Oysters. Served with Chips, Salad, Lemon & Tartare **75**

Ribs & Wings Platter – Slow-cooked Pork Ribs basted in Hickory Smoke BBQ Sauce & Maple and Harissa Chicken Wings served with Chips & Salad **65**

Kids Menu \$15

(For Children 12 years & under)

Kids Meals Include Kids Ice Cream Sundae

Main Course Selection:

Dino Nuggets & Chips served with Tomato Sauce

Pasta Bolognese topped with Shredded Cheese

Kids Burger & Chips

Kids Fish & Chips (I) (Crumbed or Battered)

½ Beef or ½ Chicken Schnitzel & Chips.

Served with Gravy or Tomato Sauce

Sausage & Chips served with Gravy or Tomato Sauce

Seniors Lunch Menu \$20

Available Daily 11.30am – 2pm

Choose from the Following:

- **Roast of the Day**
- **Corned Beef**, Mashed Potato, Cabbage & Seeded Mustard Sauce
- **Bangers & Mash** with Onion Gravy
- **Rissoles & Bacon** with Mash & Gravy
- **Salt & Pepper Squid (I)** with Chips & Salad
- **Warm Chicken Salad** – Chicken Tenders, Tomato, Cucumber, Carrot, Red Onion, Lettuce & Green Herb Dressing
- **1 Piece Fish (I)** with Chips & Salad (Crumbed, Battered or Grilled)
- **½ Beef or ½ Chicken Schnitzel** with Chips & Salad

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