

Please order & pay at the counter. Blackboard specials available.

## Lunch

Bread of the day  
6.50

Chips with aioli & home-made herb salt (GF)  
Regular 6.50 | Large 11.00

Soup of the Moment – served with bread (GF OPTION AVAILABLE)  
9.00

Mezze Plate – 3 strips of char grilled bread, 3 house-made dips & marinated olives  
13.50

Wagyu Works Burger – prime beef pattie with an alchemy of secret herbs & spices, caramelised onions, beetroot chutney, bacon & egg, Swiss cheese & chips  
17.50

Open Sandwich of marinated grilled chicken, semi-dried tomato, Spanish onion & grated cheddar cheese – finished with chef's own tomato & capsicum chutney & drizzled with mango mayo – served with a house dressed salad & herb salted chips  
17.50

Caesar salad with soft boiled egg, crisp prosciutto crudo, creamy white anchovy, homemade mayonnaise & grano podano (GF OPTION AVAILABLE)  
17.00

Caesar salad with Char Grilled Chicken 19.00 | Caesar salad with pan seared prawns 22.00

Greek Salad of Lamb Fillets marinated in garam masala, rosemary, garlic, kalamata olives & Greek style fetta (GF)  
18.00

Guinness Pie – slow braised beef & bacon with aromatics encased in a golden poppy seed puff pastry with fresh herb potato rubble and beetroot salad  
27.00

Pan-seared chicken breast on fresh herb potato rubble, honeyed carrots and green beans topped with a creamy forest mushroom & parsley sauce  
\$29.00

300g Rib Fillet, grass fed from Queensland's Channel Country, served with a caramelised onion and fresh herb potato rubble and beetroot salad, topped with confit garlic (GF)  
33.00

Creamy Forest Mushroom & Parsley Sauce  
2.50

Red Wine Jus Signature Sauce (GF)  
2.50

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## Lunch

Salt 'n' Pepper Calamari with a light green salad, chips & a chilli lime dipper  
17.50

Fish & Chips (beer battered or grilled GF) with mixed leaf salad, lemon & funky tartare  
17.50

Black Lip Mussels simmered in a tomato, chilli, parsley and chorizo sauce  
served with char grilled bread (GF OPTION AVAILABLE)  
20.00

Seafood Linguine of mussels, prawns, market fish with lemon chilli herbs  
22.00

Old Style Garlic Prawns braised in a cast iron pot with parsley, white wine and olive oil,  
served with thyme seasoned chats, crusty bread and a watercress and baby fennel salad  
(GF OPTION AVAILABLE)  
30.00

Classic Oysters Natural ½ Doz 16.50 | Doz 27.00 (GF)  
Classic Oysters Kilpatrick ½ Doz 17.50 | Doz 29.00 (GF)

Vegetarian Linguine of semi dried tomatoes, olives & artichoke hearts, salsa verde & parmesan (v)  
22.00

Seasonal Vegetarian Risotto (v)  
21.00

Cheese Platter – selection of cheese with quince paste, apples & water crackers  
18.50

## Kids Meals

(under 12's only)

Bolognese Linguine 9.00

Chicken Nuggets with chips, salad & tomato sauce 9.00

Beer Battered Fish with chips, salad & tomato sauce 9.00

Ice-cream & topping 4.50

## Extras

Avocado, per serve 2.00