



P A H O T E L

M E N U

D I N N E R  6 P M - 8 P M

S T A R T E R S

Tasting Plate 22

Prawns, tempura crab & flash fried calamari with aioli & lemon mayo

Crumbed Camembert 14

Creamy wedges of camembert cheese, crumbed & deep fried to golden brown served with cranberry sauce

Oysters Natural Dozen | Half Dozen 28 | 16

Oysters Kilpatrick Dozen | Half Dozen 32 | 20

Garlic Cob Loaf 11

250gm crusty cob loaf infused with garlic butter & baked

Garlic Pizza* 12

Crispy 9" base with garlic butter, mozzarella & parmesan cheese

Mushrooms Kilpatrick 14 (4) 18 (6)

Button mushrooms filled with a fresh oyster, topped with kilpatrick sauce & baked in the oven to finish

P I Z Z A S

Hawaiian 17

Bacon, ham & pineapple on a Napoli sauce base

PA Supreme 17

Pepperoni, ham, ground beef, bacon, pineapple, capsicum, mushroom & red onion on a tomato base with mozzarella

Meatlovers 17

Pepperoni, ham, bacon, ground beef & salami on a housemade BBQ sauce base with mozzarella

Vegetarian 17

Roasted pumpkin, red onion, spinach, semi dried tomato & feta cheese on a Napoli base

Pizzas can be served on a gluten free base 2

S O M E T H I N G L I G H T

All light meals are served with beer battered chips.
Salad on request only.

Housemade Beef Lasagne 15

Crumbed Fish 15

Lemon Pepper Calamari* 15

Chicken Schnitzel 15

120g Rib Fillet* 15

Cooked to your liking served gravy

Extra sauce 2

S A L A D S

Caesar Salad* 18

Baby cos leaves with grilled bacon, egg, shaved parmesan, marinated anchovies, crunchy croutons & house dressing

Tropical Pineapple Salad* 18

Fresh pineapple, orange, toasted macadamia nuts & flaked coconut tossed through cos lettuce, dressed with a pineapple vinaigrette

Mediterranean Salad* 18

Crisp mix lettuce with olives, sundried tomatoes, spanish onion, feta & cucumber finished with a balsamic vinaigrette

Add chicken 7 prawns 7 calamari 7 lamb 8

MAINS

Chicken Filo a la King 28

Tender succulent chicken in a rich garlic cream, capsicum & cheese sauce wrapped in filo pastry & baked until crisp & golden

Fish of the Day 28

Please check with staff for today's catch & chef's presentation

Seafood Platter 28

Crumbed fish, tempura prawns, lemon pepper calamari served with coleslaw, beer battered chips & tartare sauce

Meal of the Month 28

Please see staff for our chef's special

Lamb a-la grecque* 28

Tender lamb backstrap marinated in olive oil & garlic, grilled & served over sauteed scallop potato with fresh asparagus & seasonal greens, finished with balsamic glaze

Chicken Parmigiana 25

Chicken schnitzel topped with Napoli sauce, bacon, mozzarella & salsa served with salad & beer battered chips

Smoked Chicken Fettuccine 26

Button mushrooms, bacon & house smoked chicken, pan sauteed with fettuccine pasta, mixed with a mustard cream sauce

Lamb Shanks 27

Slow braised lamb shanks in beef stock & red wine with onions, carrots, rosemary & thyme served with fluffy mashed potato & seasonal greens

PA Ribs 25

BBQ pork ribs served with coleslaw & beer battered chips

STEAKS

All steaks are cooked to your liking & served with beer battered chips, one sauce & your choice of salad or seasonal vegetables. Extra sauce & toppers can be added to your steak for an additional charge.

Sirloin 250g 29

Eye Fillet 250g 39

Rump 200g 22
350g 31

Crumbed Steak 18

Crumbed steak served with thick cut beer battered chips & gravy

Sauces

Mushroom
Pepper
Dianne
Gravy
Garlic Cream
Beef Jus
Extra Sauce 2

Toppers

Garlic prawns 8
Lemon pepper calamari 8
Soft shell crab 8

DESSERTS

Peanut Butter Parfait 12

House made peanut butter parfait served with chocolate ganache & shattered pralin

Doughnut Cone 12

Crispy warm doughnut cone coated with cinammon sugar & filled with vanilla ice cream & topped with nuts, your choice of topping & whipped cream

Warm Chocolate Mud Cake 12

Dense, moist rum laced mud cake served warm, smothered in chocolate sauce, served with vanilla ice cream

Apple Strudel 12

Apples cooked in cinnamon butter & brown sugar wrapped in filo pastry & baked in the oven. Served with vanilla ice cream & whipped cream



* item can be made gluten free — HOTEL —