



— HOTEL —

Menu

Lunch served from 12pm – 2pm

Dinner served from 6pm – 8pm

PA Platinum Rewards Members receive \$2 off mains*
Not available in conjunction with any other offers

BREADS

Toasted ciabatta triangles topped with garlic butter, roasted capsicum & semi dried tomato butter and basil pesto and parmesan	10
Crispy 9” garlic pizza with garlic butter, mozzarella & parmesan cheese	10
Trio of dips with grilled ciabatta bread (please ask for today’s selection)	10
Olive tapenade & tomato, red onion & basil crostinis with balsamic syrup & olive oil drizzle (v)	10

ENTREES

Oysters Kilpatrick	Half Dozen 16 Dozen 30
Roasted duck, shallot & rice noodle spring rolls with tea smoked oyster sauce & orange soy dipping sauce	15
Grilled field mushroom, caramelized leek & onion tart with black olive puree, rocket, parmesan & truffle oil	15
Flash fried salt & pepper calamari with dressed mixed leaves & lime aioli*	15
Slow roasted pork belly on an Asian style salad with caramelised soy & crisp crackling	15
Crumbed manchego cheese with roasted red pepper & semi dried tomato puree, rocket & chorizo oil	15
Chilli spiced tempura soft shell crab with petite salad & preserved lemon mayonnaise	15
Taste plate of salt & pepper prawns, chilli tempura crab & flash fried calamari with lime aioli, preserved lemon mayo & serendipity sauce	20

* Gluten Free Option Available

MAINS

Slow roasted pork belly on crushed honey & black pepper roasted sweet potato with wilted baby spinach & roasted garlic jus*	28	
Pan roasted cap on lamb rump on maple roasted root vegetables & baby spinach with mint pesto & pan jus*	30	
Char grilled chicken breast on roasted kiplers, zucchini, red onion & chorizo with garlic cream, red pepper oil & parmesan cheese	28	
Fish of the day (please check with staff for today's catch & chef's presentation)	28	
Mediterranean vegetable stack of grilled eggplant, zucchini & capsicum with feta cheese, olives, roasted baby tomatoes & herb and garlic oil drizzle (v)(gf)	21	
Chicken parmy topped with bacon, bbq sauce & grilled swiss cheese topped with tomato & onion salsa, served with beer battered chips & salad	23	
Crumbed fish, prawns & scallops served with coleslaw, beer battered chips & tartare sauce	24	
Traditional creamy pasta carbonara with bacon, mushrooms, onion & cracked pepper in roasted garlic cream	20	
	Add chicken	5

* Gluten Free Option Available

SALADS

Caesar Salad (gf without croutons)

Baby cos leaves with grilled bacon, egg, shaved parmesan, marinated anchovies, crunchy croutons & house dressing	18	
	Add chicken	5

Roasted sweet potato salad (gf)(v)

Roasted sweet potato, chickpea, red onion, rocket, spinach & feta with toasted pine nuts & honey lemon dressing	18	
	Add chicken	5

Mediterranean Salad (gf)(v)

Semi dried tomatoes, spinach, red onion, olives & roasted vegetables with mixed leaves, grilled haloumi & house vinaigrette	21	
	Add chicken	5
	Add lamb	6

Crispy Pork Belly Salad (gf)

Baby cos leaves, crispy pork pieces, fried rice noodles, carrot, snow pea sprouts & shallots with sweet serendipity dressing	20
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LIGHT MEALS

Beef lasagne with beer battered chips & salad	15
Beef nachos with three cheese melt, avocado, sour cream & spicy tomato salsa	15
Crumbed steak with beer battered chips & salad	15
Calamari with beer battered chips & salad	18
Crumbed fish with beer battered chips & salad	15
Chicken schnitzel served with beer battered chips & salad	15

BURGERS

PORK BURGER

Slow roasted pork, crispy cos leaves & coleslaw on a herbed burger bun with apple balsamic pork glaze & beer battered chips	15
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STEAK BURGER

Rib fillet steak, lettuce, mayo, bacon, tomato relish & cheese on a toasted ciabatta bun with beer battered chips	15
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LAMB BURGER

Grilled lamb slices on a toasted ciabatta roll with hommus, minted yogurt, roasted red peppers, red onion, spinach leaves & feta with beer battered chips	15
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BLT

Bacon, lettuce & tomato with mayo on a toasted ciabatta roll served with beer battered chips (lunch only)	15
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CHICKEN WRAP

Grilled chicken slices, cos lettuce, caesar dressing, bacon & parmesan cheese on a tortilla wrap with beer battered chips (lunch only)	15
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STEAKS FROM THE GRILL

All served with your choice of chips & salad or chips & seasonal vegetables

Rib on the bone 350g	37
Eye Fillet 250g	37
Rump 200g (lunch only)	15
300g	29

Sauces*

Beef Jus
Mushroom
Pepper
Dianne
Roasted garlic beef jus
Gravy
Garlic cream
Extra sauce \$2

***All sauces are low gluten**

Toppers

Garlic prawns	7
Salt & pepper calamari	6
Soft shell crab	7
Bacon & Swiss cheese	6

Sides

Garden Salad	6
Beer Battered Chips	6
Mashed Potatoes	6
Seasonal Vegetables	6

GOURMET PIZZAS 9" base

Gluten free base available on request \$2

GREEK LAMB

Grilled lamb pieces, spinach, feta, red onion & roasted capsicum with minted yoghurt	18
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PA SUPREME

Pepperoni, steak, ham, bacon, pineapple, capsicum, mushroom & red onion on a tomato base with mozzarella	15
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MEATLOVERS

Pepperoni, ham, bacon, steak on a bbq sauce base with mozzarella	15
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GARLIC PRAWN

Garlic mornay base, prawns, tomato, spinach & cheese with an aioli swirl	18
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VEGETARIAN

Roasted pumpkin, red onion, spinach, semi dried tomato & feta cheese on a basil pesto base	15
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DESSERTS

Passionfruit crème brulee served with orange coconut biscuits & anglaise	13
Sticky date pudding served with butterscotch sauce, vanilla ice cream & peanut brittle	13
Chocolate spring rolls served with cookie crumble and roasted macadamia icecream	13
Banoffee pie with caramel, sliced banana & peanut butter cream	13
Triple chocolate tart with salted caramel, choc chip icecream, chocolate pencils, cream & candied orange	13

**ALL DESSERTS ARE SERVED WITH A COMPLIMENTARY
COFFEE**