

# MAINS

**FROM THE GRILL** – char grilled to your liking, served w salad or vegetables + choice of creamy mashed potato or hand cut wedges w rosemary salt & topped w confit garlic butter or choice of sauce

<b>Angus Beef Fillet (250g) (gf)</b>	37
grain fed MSA graded Black Angus tenderloin steak which melts in your mouth!	
<b>Grain Fed Sirloin (350g) (gf)</b>	28
100 day (minimum) grain fed Sirloin steak	
<b>Wagyu Rump (300g) (gf)</b>	29
award winning Darling Downs Wagyu beef w a minimum marble score of 5+ to ensure a taste like no other <i>(recommended to be cooked no more than medium)</i>	
<b>Riverine Scotch Fillet (300) (gf)</b>	32
100-day (minimum) grain fed Scotch fillet from NSW Riverine region – a top-quality eating experience!	

## SEAFOOD

<b>Crispy Skin Atlantic Salmon (gfa)</b>	27
on a panzanella salad of tomato, onion, basil pesto, croutons, bocconcini, white balsamic vinaigrette topped w hollandaise	
<b>Fish &amp; Chips</b>	22
battered, crumbed or grilled butterfish w lemon, tartare sauce, chips + salad	
<b>Crumbed Garfish</b>	24
herb crumbed garfish fillets w lemon, tartare sauce, chips + salad	
<b>Seafood Plate</b>	30
Assortment of coconut crumbed prawns, battered butterfish & lemon pepper calamari w lemon wedges, tartare sauce, chips + salad	
<b>Pad Thai</b>	20
wok tossed prawns, calamari, chicken strips, bok choy, egg & bean sprouts w rice noodles, crushed peanuts & chilli	
<b>Lemon Pepper Calamari (gfa)</b>	21
dusted in rice flour & lemon pepper, served w crispy chips, salad & citrus aioli	
<b>Garlic Prawn Risotto</b>	24
pan seared Spencer Gulf prawns w cherry tomatoes, spanish onions & baby spinach in a creamy white wine risotto, topped w parmesan	
<b>Coconut Crumbed Prawns</b>	26
Spencer Gulf prawns crumbed in panko & coconut crumbs w salad, citrus aioli + lemon	

## STARTERS

<b>Garlic Turkish Bread</b>	6
<b>Cheesy Bacon Bread</b>	9
garlic buttered Turkish loaf w crisp bacon, aioli & melted cheese	
<b>Bruschetta (v)</b>	9
Grilled Turkish loaf w cherry tomato, basil, Spanish onion, olive oil & drizzled w balsamic reduction	
<b>Bowl of Chips (v)</b>	6
w tomato sauce, gravy or garlic aioli	
<b>Wedges (v)</b>	8
w sweet chilli sauce & sour cream	
<b>Smokey Loaded Wedges</b>	12
w pulled pork, grilled bacon, capsicum, cheese sauce, spring onions, sweet chilli & hickory bbq sauce	
<b>Onion Rings (v)</b>	6
w chipotle aioli dipping sauce	
<b>Coconut Crumbed Prawns</b>	16
Spencer Gulf prawns crumbed in panko & coconut crumbs w salad, citrus aioli + lemon	
<b>Lemon Pepper Calamari</b>	14
dusted in rice flour & lemon pepper w salad & citrus aioli	
<b>Oysters Natural (gf) per 4</b>	9
as nature intended	
<b>Oysters Kilpatrick (gf) per 4</b>	10
grilled w bacon & Kilpatrick sauce	

(v) vegetarian (gf) gluten free

(gfa) gluten free available

**please let us know if you have any food allergies or requirements and we will do our best to accommodate**

## SCHNITZELS

served w salad or vegetables + crispy chips

<b>Chicken Schnitzel</b>	20
350g chicken breast schnitzel golden fried w your choice of sauce	
<b>Beef Schnitzel</b>	20
tender beef w your choice of sauce	
<b>Squid Schnitzel</b>	20
tender crumbed squid schnitzel topped w house made 1000 island dressing	
<b>Surfing Schnitzel (beef or chicken)</b>	28
w sautéed prawns & calamari in a garlic cream sauce	
<b>Benedict Schnitzel (beef or chicken)</b>	26
w hollandaise sauce, baby spinach & crispy bacon topped w a fried egg	

### Sauces and sides

<b>Plain Gravy, Pepper, Mushroom, Dianne, or Creamy Garlic *(gf)</b>	no charge
<b>Parmigiana</b> napolitana sauce w melted cheese	3
<b>Hawaiian</b> pineapple, napolitana sauce, bacon & cheese	4
<b>Kilpatrick</b> w bacon pieces & melted cheese	4
<b>Rizzo</b> w aioli, avocado, melted cheese & hollandaise	4
<b>Nacho Topping</b> tomato salsa, jalapenos, corn chips, cheese, topped w sour cream & avocado	5
<b>Pepperoni Pizza</b> sauce, caramelised onion, pepperoni, olives & oregano	5
<b>Surf &amp; Turf</b> sautéed prawns & calamari in a garlic cream sauce	8
<b>Benedict</b> hollandaise, baby spinach & crispy bacon topped w a fried egg	6
<b>Deluxe</b> hickory bbq sauce, caramelised onion, pepperoni, bacon, pulled pork & melted cheese	7
<b>Margherita</b> napolitana sauce, cherry tomato, basil, onion & olive oil topped w melted bocconcini & oregano	4

\* extra jugs of sauce \$2

\*gluten free plain gravy is available on request

## VEGETARIAN

<b>Vegetable Stack (v)</b>	22
spiced lentil patty stack w baby spinach, chargrilled vegetables, tomato salsa, melted cheese, basil pesto & beetroot relish	
<b>Roasted Pumpkin &amp; Ricotta Lasagne (v)</b>	20
house made lasagne with roasted pumpkin, ricotta cheese, pine nuts, spinach & napolitana sauce w salad + chips	

## BURGERS all served w crispy chips

<b>Double Beef &amp; Bacon Burger</b>	18
2 delicious burger patties w bacon, caramelised onion, cheese sauce, chipotle bbq sauce, pickles & lettuce on a toasted potato bun	
<b>Spiced Lentil Burger (v)</b>	17
crisp crumbed lentil burger w spinach, chargrilled vegetables, beetroot relish, aioli + onion rings on a toasted potato bun	
<b>Southern Fried Chicken Burger</b>	17
buttermilk fried chicken strips, crispy bacon, American cheese, sriracha mayo, hickory bbq sauce & coleslaw on a seeded brioche bun	
<b>Steak Sandwich</b>	18
chargrilled thin steak w bacon, lettuce, cheese, onion jam, fried egg, garlic aioli & beetroot relish on a toasted Turkish loaf	
<b>Club Sandwich</b>	15
grilled chicken tenderloins, bacon, lettuce & avocado w honey mustard dressing in a toasted Turkish loaf	

## RISDON FAVOURITES

<b>Chicken Bacon and Avocado</b>	24
grilled chicken breast w bacon, avocado, melted cheese & hollandaise sauce w chips + salad or vegetables	
<b>Hickory Smoked BBQ Chicken (gf)</b>	24
topped w bacon, pineapple, hickory smoked bbq sauce, melted cheese w chips + salad or vegetables	
<b>Lamb Shank (gf)</b>	one 19 two 28
5 hour braised lamb shank in our rich rosemary red wine jus w creamy mash potato	
<b>Smoky Bourbon Pork Ribs (gfa)</b>	
smoked pork ribs w crispy wedges & house made coleslaw $\frac{1}{2}$ rack 18 full rack 28	
<b>Southern Fried Chicken</b>	23
buttermilk fried chicken strips w crispy chips & salad OR w vegetables, sriracha mayo & hickory bbq sauce	

## FOR THE KIDS \$12

12 years and under - all meals include a glass of soft drink & an ice-cream cone topped with sprinkles

<b>Chicken Nuggets + Chips</b>		<b>Fish + Chips</b>		<b>Spaghetti Bolognese</b>
<b>Chicken Strips + Chips</b>		<b>Cheeseburger + Chips</b>		

## DESSERTS

<b>Warm Chocolate Pudding</b>	<b>8</b>
<i>w dark chocolate sauce, chocolate crumbs &amp; vanilla ice-cream</i>	
<b>Sticky Date Pudding</b>	<b>8</b>
<i>w caramel sauce &amp; salted caramel ice-cream</i>	
<b>Ice-cream Trio</b> (gf)	<b>8</b>
<i>3 flavours - chocolate mud-cake, salted caramel &amp; vanilla ice-creams w whipped cream, nuts &amp; strawberries</i>	
<b>Kids Sundae</b>	<b>3</b>
<i>vanilla ice-cream w chocolate, raspberry or caramel topping</i>	

## + COFFEE

<b>Cappuccino</b>	<b>4.0</b>	<b>Café Latte</b>	<b>4.5</b>
<b>Flat White</b>	<b>4.0</b>	<b>Long Black</b>	<b>4.0</b>
<b>Short Black</b>	<b>3.8</b>	<b>Macchiato</b>	<b>3.8</b>
<b>Mochaccino</b>	<b>4.6</b>	<b>Hot Chocolate</b>	<b>4.6</b>
<b>Vienna Chocolate or Coffee</b>			<b>4.6</b>
<b>Irish Coffee</b>	<b>9.0</b>		
<i>Irish Whisky, coffee w cream</i>			
<b>Galliano Hot Shot</b>	<b>9.0</b>		

*try one of our*  
**king-sized**  
*beer or cider* **COCKTAILS**  
**\$29.90**

**Berry Blast**  
*berry flavoured liqueurs w*  
*an "up-ended" Somersby Apple cider*

**Big Kahuna**  
*tropical flavoured liqueurs w*  
*an "up-ended" Somersby Pear Cider*

## ---- COCKTAILS ----

<b>Espresso Martini</b>	<b>12</b>
<i>a modern classic with kahlua, vodka + espresso</i>	
<b>Fruit Tingle</b>	<b>12</b>
<i>vodka, cointreau, blue curacao, a dash of raspberry topped w lemonade</i>	
<b>Jamaican Sunrise</b>	<b>12</b>
<i>white &amp; coconut rum, mango liqueur w orange juice + a dash of raspberry</i>	
<b>Jungle Juice</b>	<b>13</b>
<i>exotic fruit flavours w midori, peach schnapps, chambord black raspberry &amp; mohala mango liqueur</i>	
<b>Long Island Iced Tea</b>	<b>16</b>
<i>vodka, bacardi, cointreau, tequila &amp; gin w coke</i>	
<b>Margarita</b>	<b>14</b>
<i>tequila, cointreau, lime juice + our sweet &amp; sour mix</i>	
<b>Midori Splice</b>	<b>12</b>
<i>always a crowd pleaser! midori, malibu rum, pineapple juice &amp; cream</i>	
<b>Pina Colada</b>	<b>12</b>
<i>a classic cocktail w malibu rum, bacardi, pineapple juice &amp; cream</i>	
<b>Sex on the Beach</b>	<b>12</b>
<i>raspberry vodka, peach schnapps, chambord, pineapple &amp; cranberry juice</i>	

## ---- WINES ----

	<b>Glass   Bottle</b>		<b>Glass   Bottle</b>
<b>Sparkling</b>		<b>Reds</b>	
Tatachilla NV Brut	20	Tatachilla Rosé	7 23
Yellowglen Yellow	7 (200ml Piccolo) 22	Hardy's Nottage Hill Merlot	7 23
Jacobs Creek Pinot Noir	8 (200ml Piccolo)	Grant Burge 5 <sup>th</sup> Generation Cab Merlot	29
Jacobs Creek Sparkling Moscato	7 (200ml Piccolo)	Hardy's Nottage Hill Cabernet Sauvignon	7 23
Jacobs Creek Sparkling Moscato Rosé	7 (200ml Piccolo)	Grant Burge Cabernet Sauvignon GB 88	29
		Jim Barry Cover Drive Cabernet Sauvignon	35
<b>Whites</b>		Hardy's Nottage Hill Shiraz	7 23
Hardy's Nottage Hill Chardonnay	7 23	Saltram Pepper Jack Shiraz	8 35
Grant Burge 5 <sup>th</sup> Generation Chardonnay	29 20	Tatachilla Shiraz Cabernet	23
		Taylors Clare Valley Shiraz	35
Grant Burge Thorn Riesling	7 23		
Pewsey Vale Riesling	29	<b>Port</b>	
Hardy's Nottage Hill Sauvignon Blanc	7 23	Penfolds Club	8
Ta-ku Sauvignon Blanc	29		
Geisen Sauvignon Blanc	29		
Banrock Station Moscato	7 23		

