

5 DAY LOCK-DOWN MENU

Pick-up & Delivery

12 – 8pm

Delivery Hastings: \$5

Delivery Tyabb, Bittern, Crib Point: \$10

Orders Ph: 59791201

Pick-up via Bottle Shop

Concerning all meals labeled LG (Low Gluten), the kitchen uses gluten free ingredients to prepare these foods, however there are traces of gluten present in the kitchen where food is prepared. These products may not be suitable for a coeliac.

ENTREES

Garlic & Herb Bread (V)	\$6
Add cheese	\$7
Garlic & Cheese Pizza (V)	\$7
Roasted Vegetable Bruschetta (V)	\$15
Toasted ciabatta bread topped with basil pesto, roasted vegetables, crumbled feta & roquette drizzled with a balsamic reduction.	
Beer & Chilli Mussels (to share) (LG option)	\$24
A very generous serve of local Dromana mussels poached in ale, tomato, Napoli, fresh chilli & herbs, served with toasted ciabatta & side of chips.	
Salt & Pepper Calamari	\$15
Calamari strips lightly coated in cracked black pepper, sea salt and our crisp flour blend, flash fried, served with salad greens and Thai reduction dipping sauce.	
Individual Natural Oysters (LG)	\$2.5ea (min 3)
Pacific oysters with lemon & house made cocktail sauce.	
Kilpatrick Oysters (LG)	\$3.0ea (min 3)
Pacific oysters topped with bacon & worcestershire sauce.	

SALADS

Caesar Salad	\$17
Baby cos lettuce, honey baked bacon, croutons & shaved Grana Padano tossed with a house made dressing topped with anchovies (optional) finished with a poached or boiled egg.	
Add herb marinated chicken tenders	\$22
Add smoked Salmon	\$23
Thai Beef Salad	\$21
Crisp salad mix, roasted red peppers, carrot, Spanish onion & cucumber tossed in a light Thai reduction topped with tender marinated Porterhouse strips.	
Roasted Pumpkin & Pinenut Salad (V) (LG)	\$20
Roasted pumpkin, pinenuts, Spanish onion & cherry tomatoes tossed with roquette, spinach & crumbled feta in a honey & balsamic glaze.	
Add marinated chicken tenders	\$25
Chicken & Avocado Salad (LG)	\$23
Lightly grilled chicken pieces tossed with crisp salad greens, avocado, capsicum, Spanish onion & feta in a citrus and dill dressing.	

SEAFOOD

Fresh Flake Fillets	\$18
Flake fillets, grilled or beer battered served with chips, salad, lemon & house made tartare sauce.	
Grilled Barramundi Fillet	\$22
Lightly floured & grilled Barramundi served with garlic chats, greens & hollandaise sauce.	
Salt & Pepper Calamari	\$18
Calamari strips lightly coated in cracked black pepper, sea salt and our crisp flour blend, flash fried, served with chips, salad greens and Thai reduction dipping sauce.	
Garlic Prawns (LG)	\$25
Slow roasted garlic & onion tossed with prawn cutlets in a creamy white wine reduction served with jasmine rice, salad and a side of chips.	
Beer & Chilli Mussels (LG option)	\$24
A very generous serve of local Dromana mussels poached in ale, tomato, Napoli, fresh chilli & herbs, served with toasted ciabatta & side of chips.	
Westernport Seafood Plate	\$35
A selection of seafood including fresh beer battered flake, salt & pepper calamari, Australian king prawns, grilled barramundi, chilled pacific oysters & smoked salmon, served with chips, salad & house made tartare & cocktail sauces.	

MAINS

Westernport Roast of the day (LG)	\$18
See Chef's suggestions board, served with seasonal vegetables, roasted chat potatoes & pumpkin topped with house made gravy.	
Free Range Chicken Parmagiana	\$20
Lightly crumbed free range chicken breast topped with Virginian ham, napoli sauce & melted cheese, served with chips & salad or seasonal vegetables.	
Free Range Chicken Schnitzel	\$18
Lightly crumbed premium chicken breast served with a side of house made gravy & lemon wedge, served with chips & salad or seasonal vegetables.	
Westo Burger	\$20
200g Angus beef patty, bacon, American cheese, sweet spiced apple cider pickle, lettuce, tomato & aioli with chips & side of tomato relish.	
Steak Sandwich	\$20
Herb & garlic marinated porterhouse steak, bacon, American cheese, mixed lettuce, caramelized onion, tomato & cucumber with BBQ sauce, served with chips.	
Chicken Scallopini (LG)	\$25
Pan fried chicken breast tenderloins in a creamy white wine sauce with baby spinach & semi-dried tomatoes served on a house made cheesy potato rosti.	

STEAK SELECTION

Porterhouse (LG)	250g	\$25
100 day grain fed Darling Downs YG Striploin		
Wagyu Rump (LG)	250g	\$25
Minimum Marble Score 3+	500g	\$30

All steaks are cooked to your liking with your choice of sauce

Chips & salad or Chips & vegetables or Chat Potatoes & Vegetables	
Rosemary & mushroom (LG)	Gravy (LG)
Garlic & parsley butter (LG)	Selection of mustards (LG)
Creamy green peppercorn (LG)	

Spoil yourself with these delicious toppers to any meal

Add bacon rashers (2)	\$6
Add fried egg (2)	\$6
Add salt & pepper calamari	\$7
Add creamy garlic & prawn sauce (3)	\$9
Add beer battered onion rings	\$8
Add avocado & hollandaise	\$8

FROM THE PAN

Fettucine Carbonara	\$21
Smoked bacon pieces & wild mushroom mix tossed with roasted garlic & onion in a creamy white wine reduction, topped with shaved Grana Padano.	
Add chicken	\$26
Fettucine Avocado	\$21
Creamy basil pesto, Spanish onion, avocado tossed with fettucine topped with crumbled feta.	
Add chicken	\$26
Spaghetti & Meatballs	\$22
Angus meatballs with rich tomato Napoli & fresh basil tossed with spaghetti topped with shaved grana Padano.	
Chef's Mess	\$25
Potato gnocchi, chicken, bacon, chorizo, semi-dried tomatoes & baby spinach tossed in a creamy white wine reduction topped with grana Padano.	
Seafood Spaghetti Marinara	\$30
A selection of prawn cutlets, local mussels, scallops, clams, flake & calamari tossed with baby spinach & cherry tomatoes in a virgin olive oil topped with Grana Padano. (Napoli base is available)	
<u>PIZZAS</u>	
Tropical Pizza (V)	\$17
Napoli base topped with mozzarella, Virginian ham & pineapple.	
Capricossa Pizza	\$17
Napoli base topped with Virginian ham, olives, mushrooms, anchovies & mozzarella.	
Chef's Choice	\$17
Garlic & olive oil base topped with hot salami, chorizo & mozzarella.	
Margarita (V)	\$15
Napoli base with cherry tomatoes, fresh basil & mozzarella & shaved Grana Padano	
Roasted Vegetable (V)	\$17
Basil pesto base with roasted vegetables, caramelized onion, crumbled feta & balsamic glaze.	
Pepperoni	\$17
Napoli base topped with mild pepperoni & mozzarella.	
Meat Eater	\$18
BBQ base topped with meatballs, hot salami, bacon, roasted red peppers & mozzarella.	
For low gluten base add	\$3

Add or remove toppings to any pizzas, just ask our friendly staff

KIDS MENU

\$10

Flake & chips (fresh flake fillet battered)
Spaghetti & Meatballs topped with grana Padano
Chicken Schnitzel or Parmagiana & chips
Ham & Cheese Pizza
Salt & Pepper Calamari & chips
Cheese burger & chips
Chicken munchies & chips
Roast of the day with chips or vegetables (LG)

SIDES

Side of chips (LG)	\$6
Served with tomato sauce & gravy.	
Side of wedges (V)	\$10
Served with sweet chilli sauce & sour cream.	
Seasonal side salad (LG) (V)	\$5
Garlic Chat Potatoes (V)	\$5
Roasted garlic & rosemary chat potatoes tossed in butter.	
Seasonal side of vegetables (V) (LG)	\$5
Side of greens (V) (LG)	\$5
Buttery pan tossed seasonal greens.	
Beer battered onion rings (V)	\$10
Served with a side of aioli & BBQ sauce.	