

Breads

CIABATTA GARLIC BREAD (V) | 10
ADD CHEESE | 2.5

Starters

BUFFALO CHICKEN WINGS | 15
american style hot sauce, ranch dipping sauce,
sesame seeds

DIP PLATE (V) | 19
house made dips, pita bread, lavosh,
water crackers

**PUMPKIN, CORN AND
CHEDDAR ARANCINI (V) | 17.5**
tomato relish, garlic aioli

POPCORN CAULIFLOWER (VE) | 14
vegan aioli, rocket, lemon

CAMEMBERT PIZZA (V) | 18
rosemary, sea salt, garlic infused olive oil

SALT AND PEPPER SQUID | 17.5
sweet chilli and lime sauce, lemon

BURRATA (V) | 18.5
olive oil, balsamic glaze, chilli jam,
garlic ciabatta

Oysters

SA OYSTERS (GF) 1/2 DOZ 1 DOZ
sourced from the Eyre Peninsula

NATURAL 24 36

KILPATRICK 28 40

Schnitzels

all schnitzels are crumbed in house

CHICKEN SCHNITZEL | 25
HALF | 20
chips, salad

BEEF SCHNITZEL | 26
HALF | 21
chips, salad

SAUCES | 3
gravy, pepper, mushroom, diane
red wine jus (gf) | 4

TOPPINGS
PARMIGIANA (GF) | 4
GARLIC CREAM (GF) | 4
HOLLANDAISE | 4
HAWAIIAN (GF) | 4
KILPATRICK (GF) | 4
GARLIC PRAWN (GF) | 12
SWEET CHILLI PRAWN (GF) | 12

Bowls

VIETNAMESE BEEF (GFA) | 28
wombok, fried noodles, red onion, mint,
chilli, coriander, salted peanuts, carrot,
peanut dressing

SUMMER BOWL (VE) (GF) | 23
barley, baby spinach, roasted almonds,
avocado, cherry tomatoes, red onion,
peach dressing

BURRITO BOWL (VE) (GF) | 24
steamed rice, black beans, corn, lettuce,
tomato salsa, corn chips, guacamole,
vegan taco dressing

CAESAR SALAD (GFA) | 23
bacon, cos lettuce, croutons, anchovies,
parmesan, house made Caesar dressing,
poached egg

ADD GRILLED CHICKEN (GF) | 7
ADD HALLOUMI (V) (GF) | 7
ADD TOFU (VE) (GFA) | 6

Burgers & Wraps

all served with chips

CHICKEN BURGER | 23
crumbed chicken, beetroot aioli, sweet chilli,
cheese, lettuce, tomato, bacon

PRETORIA BURGER (GFA) | 24
brisket and chuck blend patty, grilled onion,
lettuce, tomato, cheese, garlic aioli,
smoky BBQ sauce

VEGETARIAN BURGER (V) | 25
plant based patty, lettuce, tomato, pickles,
vegan aioli

FRIED CHICKEN WRAP | 21
bacon, cheese, lettuce, tomato, garlic aioli

ADD GLUTEN FREE BUN | 3
ADD BACON | 3.5
ADD EGG | 3

Sides

CHIPS (V) | 12
garlic aioli

WEDGES (V) | 13
sweet chilli, sour cream

SWEET POTATO CHIPS (V) | 14
guacamole, garlic aioli

GARDEN SALAD (VE) | 6

POTATO ROSTI (V) (GF) | 5

ONION RINGS (4) (V) | 4

Steaks

all served with chips & garden salad

300GM SIRLOIN (GF) | 38
300GM SCOTCH FILLET (GF) | 45

SAUCES | 3
gravy, pepper, mushroom, diane
red wine jus (gf) | 4

ADD POTATO ROSTI | 5
ADD 4 BATTERED ONION RINGS | 4

Mains

CHICKEN BREAST | 32
bacon, crumbed camembert, broccolini,
mashed potato, sweet chilli cream

ATLANTIC SALMON (GF) | 37
smoky tomato jaew, cucumber salsa,
lime yoghurt, coconut rice

KANGAROO | 33
sweet potato mash, plum and pink
peppercorn sauce

LAMB SHOULDER (GFA) | 32
green pea puree, roast potato,
port wine glaze, garlic pangrattato

FISH AND CHIPS (GFA) | 28
choice of battered, crumbed or grilled,
chips, salad, lemon, tartare

PORK CUTLET (GF) | 34
pineapple turmeric glaze, bok choy,
Asian fried rice, toasted coconut

ROAST OF THE DAY (GFA) | 28
carrot, pumpkin, roast potato, gravy

COORONG MULLET (GFA) | 36
choice of battered, crumbed or grilled,
chips, salad, lemon, tartare

SALT AND PEPPER SQUID | 29
sweet chilli and lime sauce, chips, salad,
lemon

SEAFOOD PLATE | 44
crumbed Coorong mullet, crumbed prawns,
salt and pepper squid, chips, salad, lemon,
tartare

PRAWN AND CHORIZO FETTUCCINE | 30
Spanish onion, red peppers, chilli,
baby spinach, onion, parmesan, cream

VEGAN LAKSA (VE) | 25
broccoli, bean shoots, bok choy, carrot,
vermicelli noodles, lime, coriander,
fried shallots

ADD GRILLED CHICKEN (GF) | 7
ADD PRAWNS (GF) | 10
ADD TOFU (VE) (GFA) | 6

Desserts

APPLE SPRING ROLL (V) | 12
cinnamon sugar, vanilla bean ice cream,
chocolate fudge sauce

MANGO SORBET (V) | 11
crushed meringue, fresh mint, rum and raisin
chocolate crumb, toasted coconut

WAFFLES (V) | 14
chocolate ice cream, honey whisky caramel,
strawberries

CHOCOLATE LASAGNE (V) | 13
oreo biscuit, chocolate pudding, chantilly
cream, flaked chocolate

COFFEE AND CAKE (V) (GFA) | 10
selection of desserts in our cake fridge,
espresso coffee

AFFOGATO (V) (GF) | 11
vanilla ice cream, espresso coffee
ADD a shot of Baileys, Tia Maria or
Frangelico | 6

CHEESE BOARD | 28
three cheeses, dried fruit, salted cashews,
quince paste, lavosh

**A PROUDLY SOUTH AUSTRALIAN,
FAMILY-OWNED BUSINESS.**

10% surcharge applies to this menu on
public holidays.

Please inform our staff of any allergies.
(GF) Gluten Free
(GFA) Gluten Free Available
(V) Vegetarian
(VE) Vegan