

# Eat. Drink. Sports. Repeat.

## To Share.

COFFIN BAY OYSTERS <b>GF</b>	
NATURAL with lemon	1/2 - 18   DOZ - 30
KILPATRICK	1/2 - 21   DOZ - 33
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GARLIC BREAD <b>GF</b> option available	8
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DIPS PLATE <b>GF</b> option available	15
trio of dips	
extra bread	+2
gluten free bread	+2
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CHIPS PLATE <b>GF</b>	11
ranch, tomato sauce	
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SEASONED WEDGES <b>GF</b>	12
sour cream, sweet chilli	
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CHARCUTERIE <b>GF</b> option available	48
sliced salumi meats, smoked cheddar, brie, dips, olives, lavosh	
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AMERICAN PLATE <b>GF</b> option available	52
bourbon BBQ ribs, beef sliders, chipotle wings, charred corn, chips, ranch	
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SEAFOOD PLATTER <b>GF</b> option available	95
whole cooked crab, whole SA prawns, battered hoki, S&P squid, natural oysters, smoked salmon, chips, sauces, lemon	

## To Start.

SOUP OF THE DAY w/ bread roll, butter	10
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SPICED BEETROOT ARANCINI <b>VG</b>	17
basil & walnut pesto, parmesan	
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BUFFALO WINGS <b>GF</b>	15
smokey chipotle & ranch or Franks hot sauce & ranch	
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HALOUMI CHIPS <b>GF</b>	16
crispy fried, lime aioli, za'atar	
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OBE ORGANIC BEEF SLIDERS (2)	14
pickle, mustard mayo, cheese, ketchup	
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CRISPY FRIED SQUID <b>GF</b>	18
chorizo crumb, salsa verde, lemon aioli	
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CRUMBED LAMB BRAINS	18
mashed potato, bacon, gravy	

## Salad.

CRISPY NOODLES <b>VG</b>	18
red cabbage, chilli, herbs, carrot, onion, noodles, soy & lime dressing	
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ROASTED PUMPKIN <b>GF VG</b> option available	18
harissa roasted pumpkin, brown rice, cabbage, carrot, avocado, baby spinach, dukkah, cucumber yoghurt	
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QUINOA <b>GF</b>	18
pomegranate, quinoa, toasted walnuts, rocket, beetroot, goats curd white wine vinaigrette	
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ADDITIONS	
chicken	+6
salt & pepper squid	+6
fried haloumi	+6
salt & pepper tofu	+6

## Mains.

SMOKED DUCK BREAST	34
celeriac puree, frisee, pickled vegetables, cherry balsamic glaze	
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CHICKEN BREAST <b>GF</b>	32
baja spiced, corn purée, crispy garlic potato, tomato, asparagus & basil salad, lime	
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SEAFOOD LINGUINE	33
local prawns, mussels, barramundi, chorizo, sofrito, tomato, fresh herbs	
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FUSILLI PASTA <b>V VG</b>	28
plant based chicken, zucchini, asparagus, broccolini, cherry tomato, cashew & basil pesto, cashew parmesan	
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AMERICAN PORK RIBS <b>GF</b>	42
bourbon glaze, charred corn, chips	
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SLOW COOKED PORK BELLY <b>GF</b>	34
charred peach, toasted walnuts, radicchio, rocket, fennel cream	
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ROAST OF THE DAY (see our friendly staff) <b>GF</b>	20
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FISH OF THE DAY (see our friendly staff)	POA

## SPORTS BAR MENU

**V** Vegetarian   **VG** Vegan   **GF** Gluten Free

Goal. Shoot.  
Kick. Pass.  
Tackle. Go!  
Play On. Red  
Card. 180.  
Right Hook.

## Staples.

CHICKEN BREAST SCHNITZEL garden salad, chips	20
MAYURA STATION WAGYU SCHNITZEL garden salad, lemon, chips	22
SAUCES <b>GF</b> bourbon BBQ, gravy, pepper, mushroom, diane	+2
PARMIGIANA mozzarella, ham, napolitana	+3
BATTERED NEW ZEALAND HOKI <b>GF</b> option available garden salad, tartare, lemon, chips	22
AUSTRALIAN SALT & PEPPER SQUID <b>GF</b> garden salad, tartare, lemon, chips	24
SALT & PEPPER TOFU <b>GF</b> <b>VG</b> garden salad, chips, lime mayo	22
OBE ORGANIC BEEF BURGER <b>GF</b> option available cheddar, iceberg lettuce, tomato, pickles, mustard mayo, ketchup, burger bun, chips	20
CHICKEN BURGER <b>GF</b> option available buttermilk chicken, chipotle mayo, iceberg lettuce, tomato, cheddar, burger bun, chips	20
V2 PLANT BASED <b>VG</b> option available <b>GF</b> option available BURGER cheddar, iceberg lettuce, tomato, pickles, mustard mayo, ketchup, burger bun, chips	20
BURGER ADDITIONS gluten-free roll	+2
bacon	+3
extra pattie	+5
<b>Dessert.</b>	
VANILLA CHEESECAKE raspberry jelly, white chocolate, short crust, raspberry coulis, dehydrated strawberry meringue	13
VEGAN CHOCOLATE MOUSSE <b>VG</b> chocolate mousse, crumble, rich chocolate brownie, honeycomb	13
TIRAMISU MOUSSE CAKE <b>GF</b> option available layers of Jameson whiskey, espresso & mascarpone mousse, dark chocolate sponge, chocolate short crumb, mocha ganache	13
COFFEE SEMIFREDDO chocolate filled churros, vanilla foam	13
CHEESE PLATE Woodside camembert, Stocks Point cheddar, Adel blue, lavosh, fruit, fig paste	25

## Pizza.

Gluten free bases available for additional \$4

CHEESY GARLIC <b>V</b> garlic, parsley, butter, mozzarella	10
MARGHERITA <b>V</b> sliced tomato, garlic, mozzarella, fior di latte, basil	16
FOREST MUSHROOM <b>V</b> garlic butter, baby spinach, onion, feta, toasted almonds	18
PROSCIUTTO sliced prosciutto, Spanish onion, rocket, pecorino	24
BBQ MEAT LOVERS double smoked leg ham, onion, cabanossi, sopressa, salami	18
THE LOT ham, onion, olives, capsicum, mushroom, pineapple, salami	18
BBQ CHICKEN BBQ sauce, roasted chicken, bacon, mushroom	18
HAM & PINEAPPLE shaved ham, pineapple	18

## The Grill.

OBE Organic beef is grown and grazed in outback SA on seasonally changing pastures. The seasonal characteristics of this pristine land infuse unique and natural flavours into the beef. All steaks are served with garden salad and chips.

BUTCHER'S CUT	POA
300g OBE ORGANIC RUMP	32
300g OBE ORGANIC SCOTCH FILLET	40

## Sides.

HWY SALAD <b>GF</b> cherry tomato, carrot, cucumber, onion, lettuce, white balsamic	10
SAUTÉED GREENS <b>GF</b> broccolini, zucchini, asparagus	10
MASHED POTATO <b>GF</b>	8

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