



Starters / Sides

Soup of the Moment inspired daily	7
Garlic Bread on oven toasted ciabatta bread	6
Dukka with Olive Oil & Balsamic Vinegar & warmed ciabatta rolls	7
Trio of Dips Chef's selection of dips with warm pita bread	10
Bruschetta with fresh tomato, basil pesto, crisp prosciutto & sticky balsamic	12
Seasoned Potato Wedges with sweet chilli sauce & sour cream	7
Bowl of Hot Chips with tomato sauce	6

Coffin Bay Oysters

Kellshell Oysters	
natural with fresh lemon	14 / 22
warmed with bacon & chef's own Kilpatrick sauce	16 / 24
chilled with mango, pineapple, coriander and chilli	16 / 24

Children's Meals

(for people under 12 years)	10
Chicken Nuggets & Chips	
Beef Schnitzel & Chips	
Spaghetti Bolognaise	
Fish & Chips	
Daily Roast	

Complimentary Ice Block & treat bag with each Kids Meal

Pizza

Meat Lovers chorizo, salami, ham, bacon, pepperoni, homemade bbq sauce, Spanish Onion and red capsicum	16
Vegetarian baby spinach, roasted pumpkin, Danish feta, roast capsicum, pine nuts and honey	15
Seafood chilli and garlic marinated prawn cutlets, calamari, anchovies, fresh tomato and herbs	17
Hawaiian smoked ham, cheese and pineapple on a rich tomato base	14
Margarita fresh tomato, basil pesto, garlic oil & shaved parmesan	12

Goody Favourites

Goody Burger with bacon, beetroot, cheese, caramelized onion, lettuce, tomato, herb aioli on a herb focaccia bun	16
Vegetarian Ciabatta char grilled zucchini, eggplant, Spanish onion, rocket, feta and spicy pepper relish on a grilled ciabatta	15
Char Grilled Chicken & Bacon Focaccia with herb aioli, lettuce, tomato, cucumber and cheese	16
Caesar Salad coz lettuce, shaved parmesan, bacon, anchovies, croutons and soft poached egg	14
add chicken	18
Salt & Pepper Squid with crisp chips, salad, lemon and tartare	12 /18
Fish & Chips pale ale battered silver whiting with crisp chips, salad, tartare and lemon	19
Traditional Beef Schnitzel with crisp chips, salad and lemon	14
Classic Chicken Schnitzel with crisp chips, salad and lemon	15
	kilpatrick, parmigiana 3
	gravy, pepper, mushroom, dienne 2
Roast of the Day served with seasonal vegetables and gravy	16

Main Meals

SA King Prawns infused with lemongrass and coconut and served with kaffir lime rice and Asian herb salad	28
Tasmanian Hot Smoked Salmon served as a salad with slow roasted tomatoes, Spanish onion, rocket, cucumber ribbons & dill aioli	22
Seafood Chest pale ale battered flathead, salt and pepper squid, crumbed prawns, with crisp chips, salad, tartare and lemon	24
MSA 400g Rib Eye Steak with a char grilled vegetable skewer, caramelized shallots and spicy summer beetroot relish	28
MSA 300g Scotch Fillet Steak with a char grilled vegetable skewer, caramelized shallots and spicy summer beetroot relish	26
Pork T-Bone spiced with star anise and paprika and served with a sweet potato and parsley salad and homemade apple chutney	26
Chicken Maryland filled with pistachio, orange and basil and served with baby carrots and beets in sage butter	25
Pasta of the Day please see the specials board for chef's creation	18
Chefs Daily Special check our specials board for creations inspired by market available produce	POA

Dessert

Traditional Nut Sundae with your choice of topping - chocolate, strawberry, caramel and banana	5
Pina Colada Slice with chilled rum and coconut custard, glazed cherry jelly and lemon sorbet	12
White Chocolate Mousse with cinnamon spiced mango and pistachio praline	10
Rich Dark Chocolate Mud Cake with fresh berries and cream	8
Cheese Selection Limestone Coast brie, English Cloth Bound cheddar, Tasmanian Signature blue, fresh fruit, lavash and quince paste	12