

~ Starters ~	
Garlic Bread	\$9.50
Garlic Bread with Cheese	\$11.90
Chicken Satay Sticks <i>Grilled chicken skewers served on arborio rice with Chef's homemade spicy peanut sauce</i>	Entre: \$19.50 Main: \$35.50
Scallops St Jacques <i>Whole scallops in creamy garlic sauce, gratinated with parmesan</i>	Entre: \$25.50 Main: \$47.90
Grilled Saganaki Cheese <i>Kefalograviera cheese served with lemon wedges</i>	\$23.50
Garlic Prawns <i>Pan fried with onions & garlic, finished with cream & served on risotto rice</i>	Entre: \$25.90 Main: \$47.50
Bruschetta (V) <i>With balsamic glaze & basil pesto</i>	\$16.90

~ Warm Salads ~	
Calamari Salad <u>OR</u> Calamari & Chips <i>Salad with ginger, coriander & lime dressing</i>	\$29.50
Char Grilled Chicken Salad <i>Topped with tandoori yoghurt dressing</i>	\$28.50
Grilled Fish Salad <i>Topped with Chef's homemade raspberry vinaigrette</i>	\$27.90
Greek Lamb Salad <i>With feta & tzatziki</i>	\$32.50
Caesar Salad <i>With bacon, croutons, parmesan, homemade Caesar dressing & a poached egg</i>	\$18.50
<ul style="list-style-type: none"><u>ADD CHICKEN</u>	\$8.50

~ Pasta & Risotto ~	
Spaghetti <u>or</u> Beef Ravioli Carbonara <i>Mushroom, onion, garlic, bacon & cream sauce thickened with egg</i>	\$26.90
Spaghetti <u>or</u> Beef Ravioli Bosciola <i>Onion, mushroom, mixed capsicum, bacon, salami, garlic, tomato & cream</i>	\$28.90
Spinach & Mushroom Risotto (V) <i>Mushroom & spinach pan fried with garlic, onion, pine nuts, arborio rice & cream</i>	\$26.50
Roasted Pumpkin & Sweet Potato Risotto (V) <i>With broccoli, pine nuts, arborio rice, curry & cream</i>	\$26.50

~ Wood Fired Pizza ~	
Garlic & Cheese (V)	\$15.00
Four Cheeses (V) <i>Feta crumble, mozzarella, parmesan & blue cheese</i>	\$19.50
Smoked Salmon <i>With fried capers & horseradish cream</i>	\$26.50
Fresh tomato (V) <i>With basil pesto</i>	\$19.90
Bacon & Salami <i>With red onions, mixed capsicum & mushroom</i>	\$25.90
Smokey BBQ Chicken <i>With red onion & mixed capsicum</i>	\$25.90
Roasted Pumpkin (V) <i>With spinach & feta</i>	\$23.50
Prosciutto & tomato <i>Topped with rocket, olive oil & balsamic vinaigrette</i>	\$25.90
Vegetable (V) <i>With red onion, mixed capsicum, mushroom, spinach, char grilled zucchini, egg plant, olive & cheese</i>	\$25.50
Tropicana <i>Ham & pineapple</i>	\$20.90
Greek lamb <i>With spinach, feta & tzatziki</i>	\$32.50
Margarita (V) <i>Tomato, cheese & oregano</i>	\$16.00
The Watering Hole Volcano <i>Chilli tomato base with ham, calabrese salami, red onion, mixed capsicum & three cheese blend</i>	\$27.90
The Aussie <i>With bacon, egg & cheese</i>	\$25.50

~ Extras ~	
Bucket of Chips	\$11.50
Salad or Vegetable Bowl	\$8.50
Gravy or Spicy Peanut Sauce	\$4.00
Garlic Aioli	\$3.00
Kilpatrick Sauce	\$7.50

**PLEASE PLACE FOOD ORDER
AT THE BAR**

~ Chicken & Seafood ~ <i>(All chicken crumbed in house) All served with chips & salads <u>or</u> chips & vegetables</i>	
Chicken Kilpatrick <i>Grilled chicken breast with bacon, onion, garlic, Worcestershire sauce & finished with cream</i>	\$29.90
Chicken Parma <i>Topped with homemade tomato concassé, sliced ham & grilled cheese</i>	\$27.90
Hawaiian Parma <i>Topped with homemade tomato concassé, bacon, pineapple & grilled cheese</i>	\$29.90
Kiev Parma <i>Topped with garlic butter & grilled cheese</i>	\$27.50
Outback Parma <i>With bacon, egg, BBQ sauce & grilled cheese</i>	\$29.90
Chicken Schnitzel	\$25.50
Beer Battered <u>or</u> Grilled Fish & Chips <i>With chef's homemade tartare sauce, lemon & a side salad</i>	\$27.90
Seafood basket <i>Beer battered prawns, scallops, fish & calamari all set on crispy chips with lemon, Chef's homemade tartare & a side salad</i>	\$41.50

~ Main Fare ~ <i>All served with chips & salad <u>or</u> chips & vegetables</i>	
Grilled Lambs Fry & Bacon <i>With onion gravy</i>	\$27.90
Grain Fed Scotch Fillet Steak <i>Char grilled to your liking with mushroom & bacon sauce, green peppercorn sauce or garlic butter</i>	\$49.90
Garlic Steak Sizzle Plate <i>Scotch Fillet steak char grilled to your liking & served with creamy garlic sauce on a sizzle plate</i>	\$49.90

FOOD ALLERGIES: Please be aware that all care is taken when catering for special requirements. It must be noted that on this premises we handle seafood, shellfish, nuts, eggs, wheat and milk products.

DIETARY REQUIREMENTS: Some menu items are able to be altered to suit many dietary requirements. Please see the bar staff for any questions regarding these requirements.