

BREADS

Garlic Bread (V)	10
Add Cheese (V)	2
Add Cheese & Bacon	3

SNACKS

Lemon & Lime Baby Squid (I) (GFI)	16.5
Oysters Natural (A)	½ Doz 29.5
w/ mignonette	1 Doz 52.5
Oysters Kilpatrick (A)	½ Doz 31.5
	1 Doz 54.5
Buttermilk Chicken Wings	½ Kg 15.5
choice of honey BBQ, buffalo or hot honey and sesame	1 Kg 24.5
Chips (V)(GFI)	10
aioli	
Crumbed Mozzarella (V) (CN)	16
bush chutney, za'taar	
Moroccan Lamb Ribs (GFI)	18
salsa verde	
Baked Camembert (V) (CN)	19
honey, crusty bread, tomato relish, toasted walnut	
Cornish Pasty	18
crushed peas, pickled onion	

SALADS

Caesar Salad (GFIO) (VO) (I)	21.5
cos lettuce, bacon, croutons, egg, Caesar dressing, parmesan, (anchovies optional)	
Lamb & Mint Salad (CN)	24
lamb, mint, feta, heirloom tomato, pickled beets, rocket, Israeli cous cous, dried apricot, pine nuts, pomegranate dressing	
Add Herbed Chicken	+5.5
Add Salt & Pepper Calamari (I)	+5.5
Add Grilled Prawns (5) (I)	+10

BURGERS & SANDWICHES

Rarebit Cheeseburger	25
beef patty, crispy bacon, juicy mushrooms, oozy Cheddar and a dash of Worcestershire sauce, chips, w/ lettuce, tomatoes, milk bun, burger sauce	
Wagyu Steak Sandwich	28
toasted turkish roll, wagyu steak, tomato, onion, bacon jam, lettuce, smokey BBQ, aioli, chips	
Chipotle Chicken Burger	26.5
fried, marinated chicken breast, slaw, lettuce, chipotle sauce, chips, pickle	

KIDS MEALS

Swap To Mash & Veg Free Of Charge

Nuggets	14.5
with Chips	
Cheeseburger & Chips	14.5
w/ lettuce, tomatoes, milk bun	
Fish & Chips	14.5

PUB FAVOURITES

Chicken Parmigiana	29
crumbed schnitzel, parma sauce, ham, mozzarella cheese, salad, chips	
Classic Chicken Schnitzel	26
parmesan crumbed, chips, garden salad, lemon	
The Prince's Beer Battered Hoki (I)	26.5
mushy peas, salt n vinegar chips, garden salad, lemon, tartare sauce	
Spaghetti Aglio e olio (V)	24
cherry tomato, onion, garlic, chilli, olives with tomato sugo, parmesan and olive oil	
Add chicken	+5.5
Add prawn (I)	+10
Ocean Trout (CN) (M)	34
pickled beets, rocket, Israeli cous cous, dried apricot, pine nuts, mint, feta, heirloom tomato, pomegranate dressing, crispy chats	
Tennessee BBQ Pork Ribs (GFI)	40
slaw, chips	
Braised Beef Short RIB	36
housemade slow cooked spiced rib, creamy mash, seasonal greens, port wine jus	

FROM THE GRILL

250g Rump (GFI)	30.5
Maranoa District Qld	
Rib Fillet 300g (GFI)	47
Maranoa District Qld	
Chicken Supreme (GFI)	30
stuffed w spinach, semidried tomato & camembert	
Cajun Rubbed Lamb Rump (GFI)	33
Add Salt & Pepper Calamari Topper (I)	+5.5
Add Garlic Prawns (5) Topper (I)	+10
Add Kilpatrick Oysters (3) Topper (A)	+12
Add BBQ Chicken Wings (3) Topper	+6
Peppercorn Sauce (GFI) Mushroom (GFI) Gravy (GFI) Garlic (GFI) Port wine jus	

DESSERTS

Sticky Toffee Pudding	12.5
Vanilla ice cream, chocolate soil	
Chocolate Fondant	12
butter crumble, seasonal berries, vanilla icecream	

SENIORS

200g Rump	21.5
chips, salad, choice of sauce	
Fish & Chips (I)	16.5
battered, garden salad, lemon, tartare sauce	
Classic Chicken Schnitzel	16.5
parmesan crumbed, chips, garden salad, lemon	
Upgrade To Parmigiana	+4
Lemongrass & Garlic Marinated Prawns (I)	23
coconut rice, garlic cream	
Cumberland Sausages	21
garlic mash, mushy peas, red wine gravy	

GFI GLUTEN FREE INGREDIENTS, V VEGETARIAN VG VEGAN CN CONTAINS NUTS A AUSTRALIAN SEAFOOD I IMPORTED SEAFOOD M MIXED ORIGIN SEAFOOD

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

Food allergies - please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.