CHEFS GRILL

Breads and Bites

GARLIC BREAD M $4.1 V $4.5
Roasted garlic and herb butter (VEG)

POLENTA CHIPS M $8.9 V $9.9
Golden fried polenta and parmesan chips with smoked chipotle aioli (VEG, GF)

½ DOZEN SYDNEY ROCK OYSTERS (GF) M $17.9 V $19.9
Chardonnay vinegar and fresh lemon

½ DOZEN KILPATRICK SYDNEY ROCK OYSTERS M $19.7 V $21.9
Double smoked bacon and Worcestershire sauce (GF)

Rotisserie

Rotisserie meats are sourced from local NSW farms who use free range sustainable animal practices. The meats are lightly seasoned and cooked over an open flame to produce a delicious tender roast.

PLEASE SEE OUR DAILY SPECIALS BOARD FOR TODAYS SELECTION OF ROTISSERIE MEATS

Small: M $14.3 V $15.9
Large: M $16.7 V $18.5

All rotisserie meats are served with, roasted local butternut pumpkin, potatoes, steamed buttered greens and your choice of natural jus or gravy

let's eat

Grill

All meals served with a choice of two of the following:
Garden salad (VEG)
Coleslaw (VEG)
Seasonal vegetables
Steak fries (GFO)
Mash potato (VEG)

FROM THE LAND...

PORTERHOUSE STEAK 250G M $26.9 V $29.9
MSA graded pasture fed

T-BONE STEAK 400G M $30.6 V $34
180 day grain fed

RUMP STEAK 300G M $27 V $30
180 day grain fed

CHICKEN SUPREME 250G M $24.2 V $26.9
Free range, hormone free

PORK RIBS
Smokey BBQ basted half rack M $35.9 V $39.9

FROM THE SEA...

FRESH MARKET FISH Market Price
Please see our specials board for todays fresh catch of the day

BARRAMUNDI FILLET 200G M $25.1 V $27.9
Australian sustainably farmed, grilled or fried

SALMON FILLET 200G M $25.1 V $27.9
Grilled or steamed

ADD TO ANY OF THE GRILLS M $5.9 V $6.5
Grilled Australian eastern king ocean prawns
Salt and pepper squid

SAUCE SELECTION M $1.8 V $2.0

Béarnaise sauce (VEG, GF)
Creamy mushroom
3 peppercorn sauce
Diane sauce
Lemon and caper butter (GF)
Smoked paprika and bacon butter (GF)

All Chefs Grill items may contain traces of seafood, peanuts, tree nuts, dairy, eggs, sesame seed, wheat or soybean

CHEFS GRILL

Chef's Selections

ENGLISH STYLE FISH & CHIPS
M $20.6 V $22.9
Australian market fresh fish, beer battered and fried, served with mushy peas, chips, malt vinegar and chunky homemade tartare sauce

GOLDEN FRIED LOCAL SQUID (GF)
M $22.4 V $24.9
Lightly seasoned chickpea dusted squid, wild rocket, shaved baby fennel salad, harissa aioli lemon and chilli salt

CHEFS GRILL AUSTRALIAN SEAFOOD PLATE
M $35.9 V $39.9
Chilled tiger prawns, Sydney rock oysters, Balmain bug and herb crème fraiche slider with smoked salmon roulade, grilled octopus, grilled king prawns, fried local squid, beer battered market fish with chips, coleslaw and condiments

SLOW COOKED SCOTCH FILLET
M $34.2 V $38
12-hour slow cooked pasture fed scotch fillet MB 4+ finished on a char grill served with mash, seasonal vegetables, eschallot and Shiraz jus (served medium) (GF)

CHICKEN SCHNITZEL
M $18.8 V $20.9
Juicy chicken breast hand crumbed and golden fried, with steak fries, coleslaw and a side of gravy

CHICKEN PARMIGIANA
M $21.5 V $23.9
Hand crumbed chicken schnitzel topped with Napoli sauce, shaved double smoked leg ham, mozzarella and parmesan served with steak fries and a garden salad

BAKED CAULIFLOWER (VEG, GF)
M $18.8 V $20.9
Baked local Hawkesbury cauliflower with Moroccan spices, served with date and almond cous cous, zucchini and mint salad, harissa and cashew cream

CAESAR SALAD (GFO)
M $15.2 V $16.9
Double smoked bacon, soft poached egg, parmesan, garlic croutons, cos lettuce and our inhouse caesar dressing

- with Chicken M $18.8 V $20.9

CHICKEN CASHEW SALAD (GFO)
M $18.8 V $20.9
Grilled chicken tenders, toasted cashews, avocado, red onion, cucumber, cos lettuce, crunchy tortilla with a honey mustard dressing

MIDDLE EASTERN SHEPHERDS SALAD
M $18.8 V $20.9
Minced lamb shoulder Kofta, shepherds' bread, chickpeas, freekeh wheat, cucumber, tomato, radish, red onion, mint, romaine lettuce, sumac, labna, olive oil and pomegranate dressing (GFO)

Kids Menu

M $10.7 V $11.9

12 years and under

All kids meals include a pop top drink

Kids schnitzel and chips
Pasta in napoli sauce (VEG)
Fish cocktails and chips
Steak, chips and gravy (GFO)
Chicken nuggets and chips
Beef cheeseburger and chips (GFO)

GF = Gluten free
GFO = Gluten free option available
VEG = Vegetarian

Burgers

All burgers served with steak fries, and Chefs Grill chip dipping sauce

WENTY CLASSIC M $18.8 V $20.9
Char-grilled grass-fed beef pattie, topped with bacon, fried egg, tasty cheese, grilled onion, pineapple, tomato, lettuce, beetroot, Chefs Grill burger sauce, served on a sesame bun (GFO)

AMERICAN CHEESE BURGER (GFO)
M $17 V $18.9
Char-grilled grass-fed beef pattie, topped with American cheese, onion, tomato ketchup, mustard, pickles, served on a sesame bun

STEAK SANDWICH (GFO)
M $20.6 V $22.9
Tender char-grilled hanger steak, wild rocket, avocado, house made tomato relish, smoked provolone cheese and horseradish sour cream served on a harvest sourdough, topped with onion rings

CHICKEN BACON BURGER (GFO)
M $18.8 V $20.9
Grilled chicken breast topped with bacon, tasty cheese, lettuce, pickles, tomato relish and ranch dressing, served on a sesame bun

VEGETARIAN GREEK GYROS (VEG)
M $18.8 V $20.9
Crunchy crumbed eggplant, grilled vegetables, lettuce, tomato, fetta and tzatziki wrapped in a grilled pita bread

BURGER ADD ONS

Bacon	**M $2.0**	**V $2.2**
Fried egg	**M $2.0**	**V $2.2**
Avocado	**M $2.2**	**V $2.4**
Beef pattie	**M $3.0**	**V $3.3**
Grilled chicken breast	**M $3.0**	**V $3.3**

SIDES M $7.9 V $8.8
Garden salad (VEG, GF)
Coleslaw (VEG, GF)
Mash potato (VEG, GF)
Steak fries and gravy (GFO)
Seasonal vegetables (VEG, GF)

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