



## Starters

<b>Garlic bread</b>	5
<b>Bruschetta bread</b>	6.5
<b>House-made fresh bread</b>	4.5
<b>Pan fried olives</b>	9

## Entrees

<b>BBQ Chicken Wings</b> 6 wings coated with JD's Signature Glaze	10
<b>Hollywood Salad</b> Kale, baby spinach, roasted pumpkin, orange segments with grape seed oil dressing	16

### Add:

Chicken:	\$8
Crumbed Tiger Prawns:	\$9
Smoked Salmon:	\$9

<b>Grilled Calamari</b> pan tossed with cherry tomato and extra virgin olive oil	20
<b>Crumbed tiger prawns</b>	23
<b>Salt and pepper calamari</b>	19
<b>Pan seared scallops</b> served with squid ink aioli	20

## Oysters

<b>Natural</b>	half doz	16
	doz	28
<b>Kilpatrick</b>	half doz	18
	doz	30

## Pasta

<b>Gnocchi rossa</b> potato pillows tossed with bocconcini in a pink sauce with fresh basil	24
<b>Wild mushroom risotto</b> mixed wild mushrooms in a light cream sauce finished with truffle oil	24
<b>Fettucine bosciola</b> creamy sauce with shallots, garlic, bacon and mushrooms	25
<b>Pumpkin Tortellini</b> house-made tortellini filled with roast pumpkin, drizzled with burnt butter and sage, served with crispy kale chips	26
<b>Parpadelle Beef Ragù</b> slow cooked beef in a rich napolitana saue	26
<b>Penne Primavera</b> tiger prawns, zucchini, cherry tomatoes, pan tossed with garlic, parsley and extra virgin olive oil	24
<b>Spaghetti Marinara</b> seafood pan tossed with a house-made napolitana sauce	30
<b>Spanner crab linguini</b> in a pink brandy sauce	32

## Seafood

<b>Bbq octopus</b> served with house salad	21
<b>Barramundi</b> served with seasonal greens and beer battered chips	29
<b>Ora King Salmon</b> served with seasonal greens and beer battered chips	28
<b>Grilled king prawns</b>	30
<b>Live western Australian marron</b>	32
<b>Hot and cold seafood platter</b> chilled tiger prawns, smoked salmon, oysters, balmain bugs	200
Served hot: mussels in napolitana sauce, salt & pepper calamari, king prawns, BBQ octopus, market fresh fish, scallops, lobster tails and beer battered chips	



## Meat

<b>Beef ribs</b> served with beer battered steak cut chips and side salad	36
<b>Full rack of pork ribs</b> served with beer battered steak cut chips and side salad	65
<b>Half rack of pork ribs</b> served with beer battered steak cut chips and side salad	39
<b>Rib eye 350g</b> served with paris butter, beer battered steak cut chips and side salad	38
<b>Eye fillet 250g</b> served with paris butter, beer battered steak cut chips and side salad	40
<b>Wagyu sirloin 350g</b> served with paris butter, beer battered steak cut chips and side salad	65
<b>T-Bone steak 350g</b> served with paris butter, beer battered steak cut chips and side salad	30
<b>Scotch fillet 300g</b> served with paris butter, beer battered steak cut chips and side salad	38
<b>House made chicken schnitzel</b> served with beer battered steak cut chips and side salad	25
<b>Pork loin steak 300g</b> served with mango chutney and mash potato	32
<b>Chargrilled lamb cutlets</b> served with mint sauce and mash potato	32

## Sauces

<b>Mushroom</b>	5
<b>Gravy</b>	5
<b>Peppercorn</b>	5

## Sides & salads

<b>Beer battered steak cut chips</b>	10
<b>House-made mash potato</b>	10
<b>Greek salad</b>	10
<b>Seasonal greens</b>	10

## Kids Menu

<b>Penne napolitana</b>	12
<b>Spaghetti bolognese</b>	14
<b>House-made chicken strips and chips</b>	15
<b>Mini fish and chips</b>	15
<b>Steak chips and salad</b>	15