



WINGS

CHICKEN WINGS

with a buffalo sauce or miso & ginger dressing (NF) (DF)

(4) 12M 17NM

(8) 20M 25NM

(12) 27M 32NM

PACIFIC OYSTERS PER OYSTER (MIN 3) served natural on rock salt with lemon wedges (GF) (NF) (LF)	3.3M	3.5NM
KILPATRICK OYSTERS PER OYSTER (MIN 3) grilled with bacon & worcestershire sauce (GF) (NF) (LF)	3.4M	3.6NM
SOUP OF THE DAY please see the menu boards for today's soup includes a freshly baked bread roll	12M	17NM
GARLIC BREAD LOAF (7 slices) (NF)	7M	12NM
12" CHEESE & GARLIC PIZZA BREAD (8 slices) (NF)	13M	18NM
6" CHEESE & GARLIC PIZZA BREAD (4 slices) (NF)	7M	12M
BREAD & DIPS chargrilled pita bread served with hummus dip harissa & dukkha (V) (DF)	12M	17NM
COCONUT PRAWNS (6) deep fried & served on mixed leaves, fresh tomato, cucumber salad & sriracha mayonnaise	18M	23NM

ALL BREADS ARE DAIRY FREE & VEGAN



200GM CHICKEN SCHNITZEL crumbed with our own in-house parmesan, panko & oregano mix, deep fried until golden, served with chips & coleslaw (NF) Includes free sauce	24M	29NN
ADD FOUR PRAWNS & GARLIC CREAM SAUCE +6		
CHICKEN PARMIGIANA as above, topped with tomato sugo sauce, thinly sliced ham, swiss cheese, parmesan & herbs melted under the grill (NF) Includes free sauce	27M	32NI
BATTERED FLATHEAD three pieces of flathead dipped in our house-made batter & deep fried, served with chips, salad, & chargrilled lemon & tartare sauce (NF) (LF)	24M	29NI
FISH CAN BE GRILLED FOR GLUTEN FREE OPTION		
FISH OF THE DAY (please see menu boards) market price		
VEGETABLE CASSOULET BAKE diced eggplant, zucchini & cannellini beans cooked in a tomato sauce with spinach, peas & baked in the oven with a crunchy herbed breadcrumb top, served with a garden salad & bread roll (V) (vegan) (can be served GF)	23M	28N
BRAISED BEEF CHEEKS 150gm slow-cooked beef cheeks in red wine sauce served with mashed potato, heirloom carrots, seasonal greens, red wine jus & crispy shallots (G/F)	28M	32N
PORTUGUESE CHICKEN chicken breast marinated in peri peri sauce, oven baked & served on a bed of roast potatoes & vegetables, drizzled with spicy aioli (GF)	28M	33N

OUR CHIPS ARE NOT GLUTEN FREE BUT SWEET POTATO CHIPS ARE

SWAP CHIPS FOR AUSTRALIAN GROWN SWEET POTATO CHIPS \$2



GNOCCHI ALLA BOLOGNESE 27NM 22M potato gnocchi folded through our house made beef bolognaise sauce, finished with

27NM

LINGUINE ALLA VODKA

grated parmesan & EVOO

22M linguine folded through sauteed onions in a sharp vodka, tomato & cream sauce, topped with freshly grated parmesan, chopped parsley & a dollop of double thickened cream

ADD CHICKEN +3

ADD PRAWNS +6

CAESAR SALAD

18M 23NM

cos lettuce, crispy bacon strips, croutons, parmesan cheese, mixed & coated in a traditional caesar dressing finished with a boiled egg & anchovy fillets

NORTH AFRICAN CAULIFLOWER SALAD

18M 23NM

cauliflower florets with rocket, shredded carrot & feta, mixed through with a charmoula dressing





All steaks are sourced locally, cooked to your liking and served with onion rings, chips & salad (NF) (for DF & GF remove onion rings & chips) Includes a free sauce

250GM ROST BIFF CUT RUMP STEAK	27M	32NM
300GM PORTERHOUSE STEAK	35M	40NM
200GM EYE FILLET STEAK	40M	45NM
300GM SCOTCH FILLET	39M	44NM

ADD FOUR PRAWNS & GARLIC CREAM SAUCE +6

SAUCES +2

red wine jus (GF) | pepper | mushroom | blue cheese (GF) | diane creamy garlic (GF) | creamy pepper (GF) | bearnaise (GF) | gravy dairy free | reef sauce \$6

PORK CUTLET	30M	35NM
chargrilled, served with paris mash, steamed greens, topped with a spiced apple chutney & crackling (NF) (GF)		

GRILLED LAMB CHOPS (3pc)
Indian style lamb chops, marinated in cumin, garlic & chilli, served with paris mash, roasted vegetables & greens, topped with a house-made raita (GF)

30M
35NM
35NM

BASKET OF ONION RINGS	10
BOWL OF ROAST POTATO	(
BOWL OF MASHED POTATOES	!
BOWL OF GARDEN SALAD	!
BOWL OF ASIAN SLAW	į
BOWL OF RICE	





22 M | 27 NM

COMBINATION PAD THAI

strips of chicken & prawns cooked with rice noodles, tofu, egg, finished with a traditional thai sauce (DF) (GF) (vegan option available on request)

BEEF THAI FRIED RICE

beef with fried rice, vegetables, beansprouts in a thai sweet & sour chilli jam, topped with a fried egg (GF) (DF)

KOREAN FRIED CHICKEN

tender pieces of chicken coated in our own unique batter, deep fried & glazed with your choice of chilli, garnished with nuts or a honey soy, garnished with shallots & sesame seeds, served with steamed jasmine rice

CURRY OF THE DAY

please see the menu boards, served with steamed rice (GF)

COMBINATION LAKSA

strips of chicken & prawns cooked in a coconut malay style soup with thin rice noodles & asian vegetables (NF) (LF)

VEGETARIAN OPTIONS AVAILABLE



AT AINSLIE





LIMESTONE BURGER

LIMESTONE BURGER 20M 25NM served in a bun with cheese. pickles & BBQ sauce

DOUBLE CHEESEBURGER 23M **28NM** served in a bun with cheese, pickles & BBQ sauce

SOUTHERN FRIED 20M 25NM **CHICKEN BURGER** with coleslaw, lettuce & kimchi aioli

PLANT BASED BURGER 20M 25NM plant-based patty served with plant-based bun, lettuce, plant based cheese, aioli tomato & pickles

GLUTEN FREE BREAD +2



MARGHERITA tomato base, fresh bocconcini, cherry tomatoes, fresh basil, EVOO & fresh shaved parmesan (V)	22M	27NM
PEPPERONI tomato base, shredded mozzarella, & spicy salami	23M	28NM
HAWAIIAN tomato base, shredded mozzarella, sliced smoked ham, grilled pineapple & sprinkled oregano	23M	28NM
CHORIZO & PRAWN tomato base, fresh bocconcini, cherry tomatoes, rodriguez chorizo, chilli & garlic marinated prawns, topped with shallots, EVOO, balsamic glaze & freshly shaved parmesan	26M	31NM
VEGETARIAN CAPRICCIOSA tomato base, artichoke, olives, diced pumpkin, mushrooms & wilted spinach	23M	28NM
SUPREME tomato base, ham, chicken, olives, sliced mushrooms, spanish onion, red capsicum & shredded mozzarella	24M	29NM

BBQ SAUCE AVAILABLE, ASK STAFF IF YOU WISH TO CHANGE FROM TOMATO SAUCE.



AUSTRALIAN GROWN SWEET POTATO FRIES (V) (GF)	12M	17NM
CHICKEN WINGS with a buffalo sauce or miso & ginger dressing (NF) (DF) (4) 12M 17NM (8) 20M 25NM (12) 27M 32NM		
BEEF SLIDERS three mini beef burgers served with cheese, tomato sauce & pickles	18M	23NM
BOWL OF WEDGES served with sweet chilli & sour cream	10M	15NM
HOUSE FRIES served with tomato sauce	8M	13NM
GARLIC BREAD LOAF (7 slices) (NF)	7M	12NM
12" CHEESE & GARLIC PIZZA BREAD (8 slices) (NF)	13M	18NM
6" CHEESE & GARLIC PIZZA BREAD (4 slices) (NF)	7M	12NM
COCONUT PRAWNS (6) deep fried and served on mixed leaves, fresh tomato & cucumber salad & sriracha mayonnaise	17M	12NM
200GM CHICKEN SCHNITZEL (NF) crumbed with our own in-house parmesan, panko and oregano mix deep fried till golden served with chips & coleslaw	24M	29NM
CHICKEN PARMIGIANA (NF) as above topped with tomato sugo sauce thinly sliced ham, swiss cheese and parmesan & herbs melted under the grill	27M	32NM
BATTERED FLATHEAD (NF)(LF) three pieces of flathead dipped in our house-made batter and deep fried served with chips, salad, & chargrilled lemon, and tartare sauce	24M	29NM
CURRY OF THE DAY (GF) please see the menu boards served with steamed jasmine rice		

Senior Card must be presented at the time of order — no further discounts apply

13 M | 18 NM

COCONUT PRAWNS (6)

deep fried & served on mixed leaves, fresh tomato, cucumber salad & sriracha mayonnaise

BATTERED FLATHEAD

two pieces of flathead dipped in our house-made batter, deep fried till golden, served with chips, salad, chargrilled lemon & tartare sauce (NF) (LF)

VEGETABLE CASSOULET BAKE

diced eggplant, zucchini & cannellini beans cooked in a tomato sauce with spinach & peas, baked in the oven with a crunchy herbed breadcrumb top, served with a garden salad & bread roll (V) (vegan) (can be served gluten free)

GNOCCHI BOLOGNESE

potato gnocchi folded through our house-made beef bolognese sauce finished with grated parmesan $\&\,EVOO$

CURRY OF THE DAY

please see the menu boards, served with steamed rice (GF)

SAUSAGES & MASH

with peas & gravy



All served with choice of two sides unless stated

Comes with free soft drink & gluten free ice cream.

CHICKEN NUGGETS

FISH BITES

SAUSAGES with mashed potato & peas

KID'S BOLOGNAISE

& parmesan cheese (no sides)

KID'S 6" PIZZA HAWAIIAN OR MARGHERITA PIZZA (V)

Pick your sides

CORN KERNELS | PEAS | BAKED BEANS

ROAST POTATO | MASHED POTATO | CHIPS

SWEET POTATO CHIPS (GF) +2



10 M | 12 NM

CHEF'S MOUSSE (GF)

TIRAMISU

CRÈME BRÛLÉE (GF)

CHEESECAKE OF THE DAY (SEE STAFF FOR DETAILS)

HOT DESSERT OF THE DAY (SEE STAFF FOR DETAILS)

MILKSHAKE STRAWBERRY, CHOCOLATE, VANILLA, CARAMEL, LIME, BANANA	6.8 M	7.3 NM
THICKSHAKE STRAWBERRY, CHOCOLATE, VANILLA, CARAMEL, LIME, BANANA	7.3 M	7.8 NM
ICED COFFEE OR	6.8 M	7.3 NM



ESPRESSO	4 M	4.5 NM
CAPPUCCINO, FLAT WHITE, HOT CHOCOLATE LATTE, LONG BLACK, SHORT BLACK, MACCHIATO, PICCOLO LATTE	4.5 M	5 NM
CHAI LATTE	5 M	5.5 NM
MOCHA	5.5 M	6 NM
AFFOGATO NON-ALCOHOL	8.5 M	9.5 NM
BOOZY AFFOGATO BAILEYS, TIA MARIA	15.5 M	16.5 NM



LOOSE LEAF TEA POT 4 M 4.5 NM
ENGLISH BREAKFAST | EARL GREY | GREEN
PEPPERMINT | CHAMOMILE



