

STARTERS

	V	M
GARLIC BREAD 4 SLICES (V)		
Classic ciabatta bread with garlic butter.....	11.0	9.0
Cheesy garlic bread.....	13.0	11.0
TOMATO & FETA BRUSCHETTA (V)	14.0	12.0
Fresh vine ripened tomatoes, Spanish onion, crumbled feta, balsamic vinegar & parmesan cheese. Served on garlic bread		
CHICKEN & PISTACHIO TERRINE	20.0	18.0
Herb infused with French brandy. Oven baked in a prosciutto wrap. Served chilled with gherkins, tomato, cocktail onions & grilled sour dough		
SHRIMP COCKTAIL (GF)	21.0	19.0
Fresh mix of baby shrimp with diced baby potatoes, preserved lemons & dill. Served on a bed of chilled green pea soup & garnished with tomato oil		
SALT & PEPPER SQUID	22.0	20.0
Lightly coated in a well-seasoned blend, deep fried & served with tangy napolitana dipping sauce		
SALMON SASHIMI (GF)	24.0	22.0
Tasmanian salmon slices with tequila & lime dressing, fish roe, coriander & taro crisps		
SYDNEY ROCK OYSTERS	½ dozen	dozen
NATURAL GF	v23.0 m21.0	v36.0 m34.0
KILPATRICK GF	v26.0 m24.0	v39.0 m37.0
THAI STYLE	v24.0 m22.0	v38.0 m36.0
Coriander, fish sauce, shallots, soy, chilli & mint		

SALADS

	V	M
BEETROOT SALAD (V) (GF)	22.0	20.0
Roasted baby beets with crumbled feta, Spanish onion, baby rocket & tossed in a rich extra virgin olive oil & balsamic dressing		
CLASSIC CAESAR	23.0	21.0
Cos lettuce with crispy bacon, croutons, shaved parmesan & tossed in a traditional caesar dressing		
CAPRESE SALAD (V) (GF)	25.0	23.0
Vine ripened tomatoes with sliced mozzarella, freshly torn basil, drizzled with balsamic glaze & extra virgin olive oil		

ADD GRILLED CHICKEN \$7

PRICING V = Visitors M = Saints Members | (V) = Vegetarian (GF) = Gluten Free

PASTA

	V	M
SPAGHETTI BOSCAIOLA	24.0	22.0
Creamy white wine sauce with bacon, mushroom & shallots		
SPAGHETTI BOLOGNAISE	24.0	22.0
Traditional Italian bolognese served with parmesan flakes		
BUTTERNUT PUMPKIN RAVIOLI (V)	26.0	24.0
Burnt butter & sage sauce with toasted walnuts, garlic & parmesan flakes		
SINGAPORE ANGEL HAIR	31.0	29.0
Cooked in a kaffir lime & lemongrass cream sauce with prawns, snake beans & fresh chilli		

SEAFOOD

	V	M
FISH & CHIPS	29.0	27.0
Homemade beer battered hake fillet, served with chips, salad & tartare sauce		
WHOLE GRILLED SOLE	30.0	28.0
Dressed with brown butter, shaved almonds, fresh parsley & worcestershire sauce		
LOBSTER MORNAY	35.0	33.0
Half a lobster filled with cheesy sauce & baked, served with chips & salad		
GARLIC PRAWNS	36.0	34.0
Tender prawns with garlic cream sauce, sprinkled with chives & served with steamed jasmine rice		
TASMANIAN SALMON (GF)	36.0	34.0
With white miso sauce on a soy infused grilled eggplant bed & sprinkled with pickled radish		
NORTHERN TERRITORY BARRAMUNDI (GF)	36.0	34.0
Pan fried fillet served on a cherry tomato & zucchini confit base, with basil, garlic & aged balsamic drizzle		

SIDE OPTIONS CHOICE OF 2
Mash or chips
Salad or steamed vegetables

**SHARING BOARDS
AVAILABLE**

TURN OVER TO SEE OUR MENU

CHICKEN

	V	M
CHICKEN SCHNITZEL		
200g Small single breast.....	21.5	19.5
350g Large double breast.....	29.0	27.0
CHICKEN PARMIGIANA	33.0	31.0
350g chicken breast (grilled or schnitzel) topped with napolitana sauce & melted mozzarella cheese		
CHICKEN STROGANOFF	33.0	31.0
350g chicken breast (grilled or schnitzel) topped with a capsicum, onion, paprika, red wine sauce & a sour cream dollop		
CHICKEN HUNTER STYLE	34.0	32.0
350g chicken breast (grilled or schnitzel) topped with sauteed bacon, mushroom, shallots & melted cheese		

SIDE OPTIONS CHOICE OF 2

- Mash or chips
- Salad or steamed vegetables

FROM THE GRILL

	V	M
GRILLED CHICKEN BREAST (GF)	28.0	26.0
250g free range		
GREAT SOUTHERN PINNACLE STRIPLOIN (GF)	29.0	27.0
200g grain fed MSA quality		
RANGER VALLEY WAGYU RUMP (GF)	39.0	37.0
300g grain fed MBS 5+		
ANGUS SCOTCH (GF)	42.0	40.0
300g grain fed MBS 2+		
GRAIN FED RIB EYE (GF)	45.0	43.0
400g grain fed MSA quality		
SOUTHERN PRIME T BONE (GF)	45.0	43.0
1/2kg grain fed MSA quality		
SMOKEY BBQ PORK RIBS	32.0	30.0
1/2kg rack		
PORK CUTLET	35.0	33.0
250g cutlet		
LAMB RUMP	34.0	32.0
Locally sourced & grass fed tender lamb		

SIDE OPTIONS CHOICE OF 2

- Mash or chips
- Salad or steamed vegetables

SAUCE OPTIONS

Gravy, creamy mushroom, peppercorn, chimmichurri, creamy Diane, creamy garlic sauce (GF), boscaiola sauce (GF), hollandaise (+\$2) or bernaise sauce (+\$2)

EXTRA SAUCES \$3 EACH

SIGNATURE DISHES

	V	M
SALT & PEPPER BABY SQUID	30.0	28.0
Lightly coated in a well-seasoned blend & deep fried. Served with crispy chips, garden salad & tangy napolitana dipping sauce		
PORK KNUCKLE	34.0	32.0
German style knuckle, oven roasted. Served with sauerkraut, seasoned roast potatoes & gravy		
SNAPPER FILLET	38.0	36.0
Pan fried & served on a base of chunky seafood & potato chowder		
LAMB CUTLETS 4 CUTLETS	38.0	36.0
Tender grilled cutlets served with a classic provencale herb & breadcrumb butter sauce, on a bed of creamy mashed potato & steamed vegetables		

BURGERS

	V	M
GOURMET PLANT-BASED BURGER (V)	22.0	20.0
Grilled vegetable based patty with lettuce, tomato, Spanish onion, pickled carrots & seeded mustard spread		
CHICKEN BURGER	23.0	21.0
Grilled chicken or schnitzel with lettuce, tomato, onion & peri-peri mayo		
WAGYU BEEF BURGER	24.0	22.0
Flame grilled wagyu patty (150g) with lettuce, tomato, swiss cheese, beetroot, grilled onion & BBQ sauce		
STEAK SANDWICH	26.0	24.0
Wagyu beef rump with fried egg, melted cheese, lettuce, tomato & chef's secret sauce		
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EXTRA \$3 EACH		
Beetroot, onion, pineapple, cheese, egg, bacon		

SIDES

	V	M
BEER BATTERED CHIPS (V)	11.0	9.0
STEAMED SEASONAL VEGETABLES (V)	12.0	10.0
GARDEN SALAD (V)	12.0	10.0
BUTTER MASH POTATO (V)	12.0	10.0

SHARING BOARDS

	V	M
PORTUGUESE CHICKEN BOARD	59.0	57.0
Whole butterfly free range chicken marinated in peri peri spices & grilled to perfection. Served with crispy chips, garden salad & siracha mayo dipping sauce		
SEAFOOD BOARD	78.0	76.0
Beer battered hake fillets, pan fried tasmanian salmon, salt & pepper squid, oysters kilpatrick (6), crispy chips, garden salad, lemon wedges. Served with tartare & hollandaise dipping sauces		
MIXED GRILL BOARD	80.0	78.0
Wagu beef rump, lamb rump, grilled bacon rashers, chicken sausages & 1/2kg smokey BBQ pork ribs. Served with grilled tomato, crispy chips, garden salad & condiments		

KIDS

SPAGHETTI BOLOGNAISE	13.0
NUGGETS (6) & CHIPS	13.0
GRILLED CHICKEN BREAST	13.0
Served with steamed vegetables or garden salad	
CHEESEBURGER & CHIPS	13.0
FISH & CHIPS	13.0

Kids meal served at the time of starters, unless requested otherwise when ordering. All kids meal include a single scoop of chef's choice of ice cream

DESSERT MENU AVAILABLE

ASK OUR FRIENDLY STAFF FOR DETAILS

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 Food items on this menu may contain traces of peanut or other nut products. Please inform our staff of any allergy concerns. Grill is turned off 15 minutes prior to closing.