

## STARTERS

	V	M
<b>GARLIC BREAD</b> 4 SLICES (V).....		
Classic ciabatta bread with garlic butter.....	11.0	9.0
Cheesy garlic bread.....	13.0	11.0
<b>TOMATO &amp; FETA BRUSCHETTA</b> (V).....	14.0	12.0
Fresh vine ripened tomatoes, Spanish onion, crumbled feta, balsamic vinegar & parmesan cheese. Served on garlic bread		
<b>CHICKEN &amp; PISTACHIO TERRINE</b> .....	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		
<b>SHRIMP COCKTAIL</b> (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		
<b>SALT &amp; PEPPER SQUID</b> .....	22.0	20.0
Lightly coated in a well-seasoned blend, deep fried & served with tangy napolitana dipping sauce		
<b>SALMON SASHIMI</b> (GF).....	24.0	22.0
Tasmanian salmon slices with tequila & lime dressing, fish roe, coriander & taro crisps		
<b>SYDNEY ROCK OYSTERS</b>	½ dozen	dozen
<b>NATURAL</b> GF.....	v23.0 m21.0	v36.0 m34.0
<b>KILPATRICK</b> GF.....	v26.0 m24.0	v39.0 m37.0
<b>THAI STYLE</b> .....	v24.0 m22.0	v38.0 m36.0
Coriander, fish sauce, shallots, soy, chilli & mint		

## SALADS

	V	M
<b>BEETROOT SALAD</b> (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		
<b>CLASSIC CAESAR</b> .....	23.0	21.0
Cos lettuce with crispy bacon, croutons, shaved parmesan & tossed in a traditional caesar dressing		
<b>CAPRESE SALAD</b> (V) (GF).....	25.0	23.0
Vine ripened tomatoes with sliced mozzarella, freshly torn basil, drizzled with balsamic glaze & extra virgin olive oil		
<b>ADD GRILLED CHICKEN \$7</b>		

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

## PASTA

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

## SEAFOOD

	V	M
<b>FISH &amp; CHIPS</b> .....	29.0	27.0
Homemade beer battered hake fillet, served with chips, salad & tartare sauce		
<b>WHOLE GRILLED SOLE</b> .....	30.0	28.0
Dressed with brown butter, shaved almonds, fresh parsley & worcestershire sauce		
<b>LOBSTER MORNAY</b> .....	35.0	33.0
Half a lobster filled with cheesy sauce & baked, served with chips & salad		
<b>GARLIC PRAWNS</b> .....	36.0	34.0
Tender prawns with garlic cream sauce, sprinkled with chives & served with steamed jasmine rice		
<b>TASMANIAN SALMON</b> (GF).....	36.0	34.0
With white miso sauce on a soy infused grilled eggplant bed & sprinkled with pickled radish		
<b>NORTHERN TERRITORY BARRAMUNDI</b> (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
<b>CHICKEN SCHNITZEL</b>		
200g Small single breast.....	21.5	19.5
350g Large double breast.....	29.0	27.0
<b>CHICKEN PARMIGIANA</b> .....	33.0	31.0
350g chicken breast (grilled or schnitzel) topped with napolitana sauce & melted mozzarella cheese		
<b>CHICKEN STROGANOFF</b> .....	33.0	31.0
350g chicken breast (grilled or schnitzel) topped with a capsicum, onion, paprika, red wine sauce & a sour cream dollop		
<b>CHICKEN HUNTER STYLE</b> .....	34.0	32.0
350g chicken breast (grilled or schnitzel) topped with sauteed bacon, mushroom, shallots & melted cheese		
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<b>SIDE OPTIONS</b> CHOICE OF 2		
Mash or chips		
Salad or steamed vegetables		

	V	M
<b>GRILLED CHICKEN BREAST (GF)</b> .....	28.0	26.0
250g free range		
<b>GREAT SOUTHERN PINNACLE STRIPLOIN (GF)</b> .....	29.0	27.0
200g grain fed MSA quality		
<b>RANGER VALLEY WAGYU RUMP (GF)</b> .....	39.0	37.0
300g grain fed MBS 5+		
<b>ANGUS SCOTCH (GF)</b> .....	42.0	40.0
300g grain fed MBS 2+		
<b>GRAIN FED RIB EYE (GF)</b> .....	45.0	43.0
400g grain fed MSA quality		
<b>SOUTHERN PRIME T BONE (GF)</b> .....	45.0	43.0
1/2kg grain fed MSA quality		
<b>SMOKEY BBQ PORK RIBS</b> .....	32.0	30.0
1/2kg rack		
<b>PORK CUTLET</b> .....	35.0	33.0
250g cutlet		
<b>LAMB RUMP</b> .....	34.0	32.0
Locally sourced & grass fed tender lamb		
.....		
<b>SIDE OPTIONS</b> CHOICE OF 2		
Mash or chips		
Salad or steamed vegetables		
<b>SAUCE OPTIONS</b>		
Gravy, creamy mushroom, peppercorn, chimmichurri, creamy Diane, creamy garlic sauce (GF), boscaiola sauce (GF), hollandaise (+\$2) or bernaïse sauce (+\$2)		
<b>EXTRA SAUCES \$3 EACH</b>		

# SIGNATURE DISHES

	V	M
<b>SALT &amp; PEPPER BABY SQUID</b> .....	30.0	28.0
Lightly coated in a well-seasoned blend & deep fried. Served with crispy chips, garden salad & tangy napolitana dipping sauce		
<b>PORK KNUCKLE</b> .....	34.0	32.0
German style knuckle, oven roasted. Served with sauerkraut, seasoned roast potatoes & gravy		
<b>SNAPPER FILLET</b> .....	38.0	36.0
Pan fried & served on a base of chunky seafood & potato chowder		
<b>LAMB CUTLETS 4 CUTLETS</b> .....	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		

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

# SIDES

	V	M
<b>BEER BATTERED CHIPS (V)</b> .....	11.0	9.0
<b>STEAMED SEASONAL VEGETABLES (V)</b> .....	12.0	10.0
<b>GARDEN SALAD (V)</b> .....	12.0	10.0
<b>BUTTER MASH POTATO (V)</b> .....	12.0	10.0

# SHARING BOARDS

	V	M
<b>PORTUGUESE CHICKEN BOARD</b> .....	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		
<b>SEAFOOD BOARD</b> .....	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		
<b>MIXED GRILL BOARD</b> .....	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

<b>SPAGHETTI BOLOGNAISE</b> .....	13.0
<b>NUGGETS (6) &amp; CHIPS</b> .....	13.0
<b>GRILLED CHICKEN BREAST</b> .....	13.0
Served with steamed vegetables or garden salad	
<b>CHEESEBURGER &amp; CHIPS</b> .....	13.0
<b>FISH &amp; CHIPS</b> .....	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

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