

STARTERS

BAKED FLAT BREAD Olive Oil, Parmesan, Garlic, Garden herbs	9.5
CHICKEN LIVER PATE (GFO) Homemade liver pate, pickled vegetables, cornichons and crispy bread	12
PAN SEARED SEA SCALLOPS (GF) Wilted spinach, Sea urchin beurre blanc, yuzu pearl	22
CHARCUTERIE PLATTER Homemade terrine, pancetta, Parma ham, salami, cornichons, carrot jam, crispy bread	18
SOUP (GF/V) Green pea, mint, spring onion soup, parmesan biscuit	12
HUON HOT SMOKED SALMON TARTARE (GF) Poached quail egg, cucumber, pomme pailles	19
HEIRLOOM TOMATO SALAD (V) Ricotta, savoury granola, balsamic dressing	16
PRAWN & AVOCADO COCKTAIL (GF) Rose island dressing	22
CAESAR SALAD (GFO) Baby coss lettuce, croutons, bacon, Caesar dressing, poached egg	16
Add chicken tenderloin x 2	6
Add prawn cutlets x 4	12

OYSTERS

EACH

4.5

NATURAL (GF)
With finger lime

KILPATRICK

PASTA/RISOTTO/PIZZA

BABY SPINACH, EXOTIC MUSHROOM, LEMON RISOTTO (V/GF)
Cream base topped, parmesan flake

24

MOOLOOLABA PRAWNS, BLACK INK FETTUCCINI PASTA
Chorizo, chilli flakes, roasted cherry tomato

34

PROSCUITTO PIZZA
Fresh figs, rocket leaves, balsamic glaze

22

MEDITERRANEAN PIZZA (V)
Zucchini, eggplant, capsicum, Spanish onion, cherry tomato, hummus

19



MAIN COURSE

TRADITIONAL PARISIAN STEAK FRITES (GF) 250GM Black Angus sirloin with shoe string fries, café de PARIS butter	32
ROASTED DUCK LEG CONFIT Grilled baby cos, apple puree, roasted asparagus, Shiraz jus	28
FILLET OF BARRAMUNDI, CHIPS, MINT AND PEA COLESLAW Grilled, beurre blanc, Panko crumbed, tartare sauce	32
RACK OF LAMB Dukkah spiced roasted rack of lamb, Ratatouille, Mint Labneh	32
ANGUS BEEF BURGER Lean beef patty, lettuce, tomato, cheese, beetroot, dill pickle, brioche bun, beer battered chips	24
FAJITA SPICED BEEF WRAP Flour Tortilla, Coriander, Tomato, Cucumber, mixed leaf Capsicum & Onion, beer battered chips	22
BUTTERMILK CHICKEN BREAST BURGER Skinless chicken breast, lettuce tomato onion salsa truffle mayonnaise, beer battered chips, brioche bun	22
POLENTA, CHICK PEA BURGER (V) Red beetroot relish, baby spinach, sautéed mushroom, brioche bun, beer battered chips	19
CROWNE CLUB SANDWICH Triple decker sourdough, chicken breast, bacon, egg, lettuce, tomato, basil mayonnaise, Beer battered chips	19

FROM THE GRILL

BLACK ANGUS CERTIFIED GRASS FED BEEF, FROM VICTORIA'S PRISTINE ENVIRONMENT

BA 200gm Beef Rump	28
BA 200gm Beef Tenderloin	39
BA 300gm Rib Eye	38
BA 250gm Sirloin of Beef	34
Organic Chicken Breast 220gm	28
Tasmanian 200gm Salmon Steak	32

GRILL CHOICE OF SAUCES

Bearnaise
Garlic diane sauce
House made beef and shiraz jus
Exotic mushroom sauce
Japanese curry sauce
Madagascar black pepper sauce

ALL GRILLED SELECTION SERVED WITH 1 SIDES AND 1 SAUCE

GRILL SIDE DISHES

Creamy mashed potato
Beer battered potato chips
Vegetable ratatouille
Green beans, bok choy, garlic
Steam jasmine rice
Garden salad

8



DESSERT

WILLOW GROVE TRIO OF CHEESE (GFO) Brie, cheddar, blue, quince paste, dried fruit, crackers, lavosh	19
PASSIONFRUIT & TUMERIC PANACOTTA Macadamia Crumble and White Chocolate chard	14
SLICED QUEENSLAND FRUIT PLATE (V/GF) Seasonal Fruits with Mango Coulis & Yoghurt	12
TRIO OF ICECREAM Mango, Boysenberry, Vanilla, on Waffle	12
DARK & WHITE CHOCOLATE CHARLOTTE Dark & White chocolate mousse, almond biscuits sweet sponge cake	16

BAR BITES

MUSHROOM & MOZZERELLA ARANCINI (V) With balsamic Glace	12
MIXED MARINATED OLIVES, CRUMBLER FETTA (V/GF) Rosemary, Preserved lemon	10
SALT & PEPPERED SQUID With garlic Aioli	12
BBQ CHICKEN WINGS Chilli BBQ sauce & pickled gherkin	12