

BREAKFAST

Menu

MONDAY TO SUNDAY
9AM - 11AM



25/11/2025

BREAKFAST

RAISIN TOAST \$10

Served with sweetened
whipped ricotta

GRANOLA POT (V) \$10

Served with fresh berries
and yoghurt

HAM & CHEESE CROISSANT \$13

Smoked ham and mozzarella cheese

EGGS & BACON ON TOAST (GFA) \$16

Two free range eggs cooked to your
liking; poached, fried or scrambled,
smoked bacon served on toasted
pane di casa

SUMMER WAFFLES \$20

Two waffles, layered with mango
gelato, mixed berries, lemon curd
and fresh passionfruit pulp

GOURMET BREAKFAST BURGER (GFA) \$20

Smoked bacon, sausage and
beef patty, fried egg, cheese,
spinach, tomato relish, hash brown
in a dusted bun

NUTELLA PANCAKES \$20

Served with ice-cream and
mixed berries

SMASHED AVOCADO (GFA/VEO) \$21

Smashed avocado, crumbled fetta,
house made beetroot hummus,
rocket, Illalangi native dukkah on
toasted pane di casa

EGGS BENEDICT (GFA/VOA) \$22

Free range poached eggs on a
toasted english muffin, smoked
bacon, spinach and hollandaise
sauce with smokey paprika

BIG BREAKFAST (GFA) \$28

Free range eggs, cooked to your
liking; poached, fried or scrambled,
with smoked bacon, chorizo, garlic
and thyme buttered mushrooms,
roast tomato and a hash brown with
toasted pane di casa

KIDS BREAKFAST

TOASTED PANE DI CASA (GFA) \$7

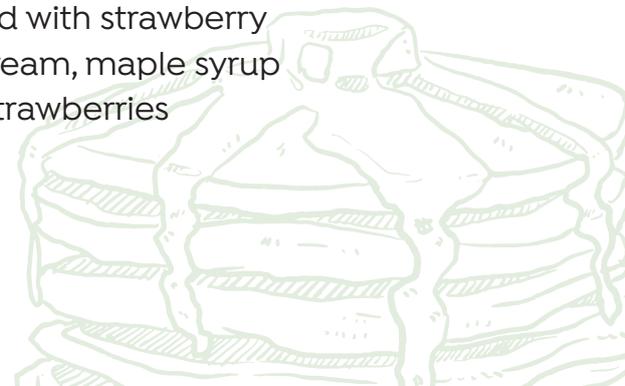
Two pieces with jam
or vegemite

EGG & BACON ON TOAST (GFA) \$11

One free range egg, cooked to
your liking; poached, fried or
scrambled, smoked bacon on
toasted pane di casa

PANCAKES \$14

Served with strawberry
ice-cream, maple syrup
and strawberries



ENTRÉES & BITES

Menu

MONDAY TO SUNDAY
12PM - 5PM | 6PM - 8:30PM

ENTRÉES

GARLIC BREAD (V) \$13

Toasted ciabatta bread with garlic butter

Add Cheese +\$2

SWEET POTATO FRIES (V) \$10

Served with garlic aioli

POPCORN CHICKEN \$12

Served with housemade ranch dip

Dragon Style +\$5 🌶️

CRISPY ONION RINGS (V) \$10

Served with chef's special sauce

MOZZARELLA STICKS (V) \$12

Served with tomato relish

VEGETARIAN SPRING ROLLS (V) \$15

Hand rolled spring rolls, served with sweet chilli sauce

ARANCINI BALLS (V) \$15

Crispy italian risotto balls served with sundried tomato pesto

COFFIN BAY OYSTERS

½ DOZEN | DOZEN

Natural (GF) \$26 | \$36

Kilpatrick (GF) \$28 | \$38

DECK BITES

WHIPPED RICOTTA & HONEY (V) \$15

Served with warm pita bread

HONEY ROASTED SESAME CARROTS \$10

Served with fetta and dill

BUFFALO CAULIFLOWER BITES \$15

Served with housemade ranch dip

THAI CHICKEN SATAY SKEWERS \$15

Served with peanut sauce

NACHOS \$20

Tortilla chips loaded with melted cheese, beef mince, fresh salsa, guacamole and jalapeños

PULLED PORK SLIDERS \$20

Slow cooked pulled pork topped with tangy BBQ sauce and crunchy slaw

SLOW COOKED BEEF BRISKET SLIDERS \$20

Beef brisket, pickles, cheese, smokey BBQ sauce

BITE SIZE MIGNONS \$22

Choice of fillet mignons or cranberry and camembert chicken mignons

MAINS

MONDAY TO SUNDAY
12PM - 2PM | 6PM - 8:30PM

FISH & CHIPS \$21 | \$27

HALF | FULL
Battered | Crumbed | Grilled (GFA)
Served with chips, tartare, lemon

CHICKEN SCHNITZEL \$18 | \$27

HALF | FULL
Served with chips

BEEF SCHNITZEL \$18 | \$27

HALF | FULL
Served with chips

SALT & PEPPER SQUID \$25

Served with chips, tartare
and lemon

STEAK SANDWICH \$25

Tender sirloin steak served on
ciabatta with lettuce, tomato,
pickled cucumber, caramelised
onion, cheese, egg, chef's
special sauce

GRILLED CHICKEN & AVOCADO SALAD \$30 (GFA/VGA/VA)

Mixed greens, cucumber, cherry
tomatoes, radish, pepitas seeds,
housemade lemon dressing
Halloumi +\$7 | Grilled Prawns +\$10

GARLIC PRAWNS (GFA) \$30

Creamy garlic sauce, steamed
jasmine rice and lemon

ROSEDALE KANGAROO \$35 (GF)

Served on creamy mash potato,
broccolini, red wine jus

SIRLOIN 300G \$45

Served with chips and
choice of gravy

SCOTCH FILLET 300G (GF) \$55

Served with garlic herbed mash,
broccolini, red wine jus

VEGAN BURGER \$26 (VE/GFA)

Plant based patty, lettuce, tomato,
avocado, beetroot, vegan cheese,
chipotle mayo

BEEF BURGER (GFA) \$26

Handmade beef patty, relish,
red onion, tomato, lettuce,
beetroot, cheese

BURGER ADD ONS

Smoked bacon +\$4

Fried egg +\$3

Caramelised onion +\$2



KIDS BITES

INCLUDES A DRINK AND ICE-CREAM

CHICKEN NUGGETS \$13

Served with chips, tomato sauce

MAC & CHEESE BITES (V) \$13

Served with chips, tomato sauce

**GRILLED CHICKEN
TENDERS (GF)** \$13

Served with steamed rice,
tomato sauce

CHICKEN SCHNITZEL \$18

Served with chips, tomato sauce

BEEF SCHNITZEL \$18

Served with chips, tomato sauce

ACTIVITY PACKS \$2

SIDES

**HERBED GARLIC
MASH (V/GF)** \$5

**BOWL OF VEGETABLES
(V/GF)** \$5

BOWL OF CHIPS (V) \$5 | \$10
SMALL | LARGE

BOWL OF WEDGES (V) \$8 | \$14
SMALL | LARGE

GRAVY & TOPPINGS

CREAMY GARLIC SAUCE \$3

HOLLANDAISE (GF) \$3

GRAVY \$4

Plain, Mushroom, Dianne, Peppercorn

JUS (GF) \$4

PARMIGIANA TOPPING \$5

KILPATRICK TOPPING \$5

CREAMY GARLIC PRAWNS \$10

LEGEND TOPPING \$13

Creamy garlic prawns and bacon



PIZZAS

MONDAY TO SUNDAY
12PM - 5PM | 6PM - 8:30PM

HAM & CHEESE (GFA) \$20

Napolitana sauce, mozzarella, ham & mixed herbs

HAWAIIAN (GFA) \$22

Napolitana sauce, mozzarella, pineapple, ham & mixed herbs

GOURMET VEGETARIAN (V/GFA) \$23

Napolitana sauce, fetta, mozzarella, mushroom, cherry tomato, char-grilled eggplant, olives & red onion

BBQ CHICKEN (GFA) \$25

BBQ sauce, chicken, red onion, pineapple, roast capsicum & mozzarella

SPICY GODFATHER (GFA) \$25

Napolitana sauce, red onion, roast capsicum, mushroom, pepperoni, smoked chicken, jalapeños, olives, chilli flakes & mozzarella

PEPPERONI (GFA) \$26

Napolitana sauce, mozzarella, pepperoni & mixed herbs

GREEK LAMB (GFA) \$26

Napolitana sauce, pulled lamb, fetta, olives, cherry tomatoes, mozzarella, tzatziki & red onion

SUPREME (GFA) \$27

Napolitana sauce, mozzarella, ham, mushroom, olives, capsicum, onion, pepperoni & anchovies

MEAT-O-HOLIC (GFA) \$27

BBQ sauce, mozzarella, red onion, bacon, pulled lamb, salami, pepperoni & BBQ chicken

DESSERTS

MONDAY TO SUNDAY
12PM - 2PM | 6PM - 8:30PM

DUBAI CHOCOLATE & PISTACHIO STYLE PANNA COTTA \$15

Served with ice-cream, topped with raspberry coulis and crushed pistachios

PEAR CRUMBLE \$13

Served with vanilla ice-cream

ETON MESS (V) \$10

Broken meringue, fresh berries, fresh mint, cream

SUMMER WAFFLE \$14

One waffle, layered with mango gelato, mixed berries, lemon curd, fresh passionfruit pulp

NUT SUNDAE (V) \$8

3 SCOOPS

Choice of toppings: chocolate, strawberry, caramel, banana, lime with choice of nuts and/or sprinkles

