



FRESHWATER GRILL MENU

ENTREE

Garlic Bread

M **V**
7 8

Three Cheese Garlic Bread

8 9

The Trio

16 18

Freshly made trio drips, served with flatbread

Garlic Flatbread

14 16

Flatbread with garlic and parmesan topped with parsley

Natural

28 30

1 dozen fresh lemon & cracked pepper

Kilpatrick

32 34

1 Dozen

Mornay

32 34

1 Dozen

BURGERS

Spicy Falafel Burger

M **V**
20 23

Fried falafel, avocado smash, tomato, lettuce, siracha mayonnaise on a toasted brioche bun served with chips

Peri Peri

22 24

Schnitzel Burger

Panko crumbed chicken schnitzel with fresh tomato, lettuce topped with peri peri sauce and creamy aioli on a toasted brioche bun served with chips

The Half Pounder

26 29

House ground double Angus patties, tomato, beetroot, lettuce, double American cheddar, creamy aioli, BBQ sauce on a toasted brioche bun served with chips

SHARES

Peking Duck Spring Rolls

M **V**
12 14

Served with sweet chilli dipping sauce

BBQ Pork Spring Rolls

12 14

Served with sweet chilli dipping sauce

Salt & Pepper Squid

16 18

With sriracha aioli

MAINS

BBQ Sticky Pork Ribs

M **V**
30 33

½ Rack served on sweet potato with chipotle slaw

Panko Crumbed Schnitzel

23 25

Tossed side salad, fries and your choice of sauce

Beer Battered Flathead

23 25

Fries, tossed salad and house tartare

Classic Chicken Parmigiana

27 29

Shaved leg ham, napolitana sauce, mozzarella cheese with fries and slaw salad

Grilled Barramundi Fillet

28 30

Whipped creamy mash, Thai coconut pea puree and Verde dressed micro salad

Garlic Prawn Spaghetti

30 32

Green prawns, confit garlic, shallots, parsley, white wine cream reduction, shaved Grana Padano and watercress

Roasted Garden

26 28

Vegetable Pasta

Seasonal marinated roasted vegetables, confit tomato, shaved parmesan and picked cress

Prawn Chorizo Bowl

32 34

Spanish chorizo, garlic king prawns, parsley, napolitana sauce, creamed garlic raita, mashed potato

Vegetable Lasagne

22 24

Roasted vegetable, mozzarella, spinach, goats' cheese and toasted pinenuts and watercress balsamic salad



FRESHWATER GRILL MENU

THE JOSPER GRILL

An elegant combination of a grill and an oven, its fuelled only by charcoal and reaches a table temperature up to 350 degrees, this heat seals the moisture in the produce whilst smoking and grilling at the same time. The Josper charcoal oven is a unique piece of equipment that produces a distinct & individual flavour.

JOSPER GRILL

M V

LOCALLY SOURCED DRY AGED MEATS

| | | |
|---------------------------------------|----|----|
| 500g+ Signature Dry Age Viking Cutlet | 45 | 49 |
| 300g Rump Steak | 30 | 34 |
| 280g Sirloin | 32 | 36 |
| 250g Eye Fillet | 42 | 46 |
| 280g Scotch Fillet | 36 | 40 |

WITH YOUR CHOICE OF TWO SIDES

- Potato fries
- Fresh garden salad
- Creamy mash potato
- Freshly steamed vegetables

WITH YOUR CHOICE OF HOUSE MADE SAUCE

SAUCES

Red wine jus, Dianne, Creamy mushroom, Pepper, Creamy garlic, Gravy

SIDES & SALADS

M V

| | | |
|--------------------------------------|----|----|
| Garden Salad | 9 | 10 |
| Asian Style Sesame and Slaw Salad | 12 | 14 |
| Marinated Vegetables and Fetta Salad | 16 | 18 |
| Beer Battered Chips | 8 | 9 |
| Wedges | 12 | 14 |
| With sour cream and sweet chilli | | |
| Sweet Potato Fries with Aioli | 10 | 12 |
| Buttered Greens | 8 | 9 |
| Creamy Mash Potato | 6 | 7 |

KIDS MEALS

M V

(UNDER 12YEARS)

| | | |
|--------------------------|----|----|
| Fish Cocktails and Chips | 12 | 13 |
| Sausage, Mash and Gravy | 12 | 13 |
| Nuggets and Chips | 12 | 13 |
| Spaghetti Napolitana | 12 | 13 |

ALL KIDS MEALS INCLUDE A BOWL OF ICE CREAM WITH THEIR CHOICE OF TOPPING

TOPPINGS

Strawberry, Chocolate, Caramel

SWEETS

M V

| | | |
|---------------------------|----|----|
| Baked Nutella Tart | 14 | 16 |
| Death by Chocolate | 14 | 16 |
| Steamed Orange Cake (G.F) | 14 | 16 |
| Double Choc Brownie (G.F) | 14 | 16 |
| Sticky Date Pudding | 14 | 16 |
| Citrus Lime Tart | 14 | 16 |

ALL SERVED WITH HOUSE-MADE VANILLA BEAN ICE CREAM