

To Share

\$8 GARLIC BREAD

Toasted garlic bread

+\$1 ADD CHEESE

+\$2 ADD BACON

+\$1 ADD SWEET CHILLI SAUCE

\$14 BASIL & TOMATO BRUSCHETTA

Basil & tomato salsa on toasted sourdough, topped with labna & balsamic reduction

½ DOZEN \$25 FRESH OYSTERS (GFA)

1 DOZEN \$45 Natural or Kilpatrick

\$18 ROASTED MUSHROOM ARANCINI (V)

House made mushroom & Parmesan arancini served with basil pesto aioli & rocket

\$22 ROCKEFELLER SCALLOPS (GFA)

Citrus compound butter topped with house gremolata

\$20 COCONUT CHILLI PRAWNS (GFA)

Pan seared king prawns in our own chilli coconut and lime sauce served on fragrant rice

\$18 SALT AND PEPPER DUSTED SQUID (GFA)

Served with tartare & lemon

500G \$16 HURRICANE CHICKEN WINGS (GFA)

1KG \$22 Smoked chicken wings tossed in our own BBQ hurricane sauce served with house ranch



Classics

All Classic served with chips & salad or mash & veg

\$22 CHICKEN SCHNITZEL

Served with your choice sides & house sauce
Add a topper of your choice from below:

+\$10 ADD ON THE LAKE

+\$6 ADD ABC

+\$6 ADD PARMIGIANA

\$24 BATTERED FISH

Served with your choice of sides, tartare & lemon

\$24 PANKO PRAWNS

Served with your choice of sides, tartare & lemon

\$24 SALT & PEPPER DUSTED SQUID (GFA)

Served with your choice of sides, tartare & lemon

\$32 CHICKEN & PRAWN FILO

Chicken & garlic prawn wrapped in filo pastry topped with a garlic cream sauce served with your choice of sides

\$32 300g JACK'S CREEK SIRLOIN (GFA)

Served with your choice of sides & house sauce

Salads

CAESAR SALAD \$18

Leaf, bacon, shaved Parmesan, herb croutons & egg
tossed in our own Caesar dressing

PUMPKIN & BEETROOT SALAD (GFA) \$18

Roasted pumpkin, beetroot, spinach, roasted pecans, cherry tomatoes,
Spanish onion, labna & balsamic dressing

Available for both salads:

ADD SALT & PEPPER SQUID +\$6

ADD CHICKEN +\$6

Main Affair

BEEF & REEF (GFA) \$45

Beef mignon & Australian reef snapper fillet served on creamy mash, buttered greens. grilled tomato topped with house herb butter

BLACKENED PORK LOIN (GFA) \$32

Blacken spiced pork loin served on baked sweet potato, broccolini, corn & a Cajun Hollandaise sauce

MINTED LAMB TENDERLOIN (GFA) \$34

Marinated lamb tenderloin served on baked sweet potato discs, herb butter greens, corn & a minted port wine sauce

MAPLE LIME SALMON (GFA) \$34

Glazed salmon fillet served on a creamy potato mash, bacon, almonds & herbed butter green beans

WHOLE BABY BARRAMUNDI (GFA) \$36

Orange & lemongrass whole baby barramundi served with house salad & chips and topped with nam jim

FRUIT DE MER LINGUINI \$34

Kingfish, squid, prawn, cherry tomatoes, capers, onion, spinach & linguini tossed in lemon white wine & olive oil sauce

CIOPINNO BUGS (GFA) \$42

Fresh bugs served in a chilli, tomato and citrus broth served with toasted sourdough and grilled lemon

COCONUT CHILLI PRAWNS (GFA) \$34

Pan seared king prawns in our own coconut & lime sauce served on fragrant rice

RICOTTA & SPINACH TORTELLINI (V) \$30

Chef's own ricotta filled tortellini, Spanish onion, cherry tomatoes, capers & spinach served in a creamy pumpkin & sage cream sauce

SEAFOOD PLATTER FOR TWO \$140

Fresh blue swimmer crabs, fresh cooked bugs, fresh SA king prawns, fresh oysters, salt & pepper dusted squid, panko crumbed prawns, battered flathead, chips, lemon & accompanying sauces

Little Crusoe's

(All kids menus for children 10 years & under)

\$12 BATTERED FISH

Served with your choice of mash & vegetables or chips

\$12 SPAGHETTI & MEATBALLS

Topped with cheese

\$12 TEMPURA NUGGETS

Served with your choice of mash & vegetables or chips

\$12 STEAK BURGER (GFA)

Served with chips

\$12 CHICKEN BURGER (GFA)

Served with chips

+\$3 GLUTEN FREE BURGER BUN

Burgers

All burgers served with a side of chips

GLUTEN FREE BURGER BUN AVAILABLE + \$3

PRIME TIME (GFA) \$18

Jack's Creek steak, bacon, caramelised onion, sliced tomato,
Swiss, mixed leaf & bush relish

COLOSSEUM BURGER (GFA) \$18

Grilled chicken, bacon, pineapple, Swiss, house slaw & ranch

THE CAPTAIN \$18

Salt & pepper soft shell crab, tomato, mixed leaf, Swiss & lemon dill aioli

House Sauces

MUSHROOM (GFA) \$2

DIANE (GFA) \$2

GRAVY (GFA) \$2

PEPPER (GFA) \$2

GARLIC CREAM (GFA) \$2

MINTED PORT WINE JUS (GFA) \$2

Toppers

\$6 PARMIGIANA (GFA)

Tomato sugo, bacon & mozzarella

\$10 ON THE LAKE (GFA)

Searched king prawns topped with garlic cream & salt & pepper dusted squid

\$6 THE ABC (GFA)

Avocado, bacon & liquid cheese

Bowls

BOWL OF POTATO WEDGES \$14

Served with sour cream & sweet chilli sauce

BOWL OF CHIPS (GFA) \$10

Served with your choice of sauce

SIDE OF VEGGIES (GFA) \$3

SIDE OF SALAD (GFA) \$3

SIDE OF CHIPS (GFA) \$3

Check our
Specials Board
for our
CHEF'S SUGGESTIONS