

Breads

Garlic or herb	5.90
Herb, pesto & cheese	6.50
Mixed	6.90
Add cheese	1.50
Damper w/ caramelized balsamic & olive oil	7.90
Bruschetta - tomato & basil	9.90
Fresh baked dinner roll	1.50

Entrée

Soup of the day served with crusty bread		11.00
Oysters		
G Natural	½ doz	15.90
	1 doz	26.90
Kilpatrick or Mornay	½ doz	16.90
	1 doz	27.90
Mixed - 2 or 3 ways	1 doz	27.90
Chef's special - see blackboard for daily changes		
Garlic prawns served on a bed of jasmine rice	entrée (6)	16.90
	main (12)	21.90
Tempura Honey King Prawns		
<i>Handmade in house. Fresh green prawns in a light tempura batter with tail on served with fragrant rice, Chinese style honey sauce & crispy fried noodles. Chef's Choice!</i>		
	entrée (6)	16.90
	main (12)	22.50
Salt 'n' pepper squid served on a mixed salad		16.90
V Pumpkin & sage risotto balls served with a petite salad & garlic aioli		13.90
V Vegetable spring rolls (3) served with a dipping sauce		12.90
Soft shell crab		
G <i>served with a crisp salad of cherry tomato, mixed coral leaves, orange segments, Spanish onion, cucumber & tartare sauce</i>		16.90

V vegetarian option

G gluten free option



Salads & Burgers

Traditional Caesar Salad 17.90
Crisp cos lettuce, tossed with croutons, bacon & parmesan cheese topped with hard-boiled egg and Caesar dressing

w/ chicken 19.90

w/ prawn 22.90

G Tandoori Chicken Salad 19.90
Marinated tandoori chicken tenderloins, served on a salad of mixed leaves, a mint yoghurt dressing & topped with a crispy pappadam

G Thai Beef Salad 19.90
Tender, medium rare, sliced beef fillet on a crisp coral salad dressed with Thai dressing

WBH Open Beef Burger 15.90
Beef pattie, lettuce, tomato, cheese, grilled pineapple, beetroot, bacon, egg & onions served with beer battered fries

Fiery Char-Grilled Chicken Burger 15.90
Juicy char-grilled chicken, lettuce, spicy tomato & chilli relish, cheese & pineapple served with beer battered fries

From the Grill

All our steaks are cooked to your liking with the choice of beer battered fries & salad or mash & vegetables

350 gm Rump 24.90

300 gm Scotch Fillet 28.90

300 gm T-Bone 24.90

Char-grilled Chicken Breast 19.90

Sauces 3.50

Gravy, mushroom, green peppercorn, Dianne, red wine jus or Napolitano

Toppers

Squid, prawns, green lipped mussels in a white wine & garlic cream sauce 8.50

Creamy garlic prawns 7.50

The Outback - egg, tomato & bacon 7.50

V vegetarian option

G gluten free option

Pasta & Risotto

Spaghetti w/ traditional Bolognese sauce	16.90
Fettuccine w/ prawn, chilli, bacon & cherry tomato	21.50
Penne w/ creamy mushroom & bacon and chicken	18.90
V Penne w/ Napolitano sauce & roasted capsicum, olive, garlic, capers	17.50
Risotto w/ salmon, prawns & mussels	23.90
V Risotto w/ wild mushroom & chive	21.50
Risotto w/ green pea, chorizo & parmesan	20.90

Mains

Beef Wellington	29.50
<i>Filled with spinach & bacon duxcell, served on oven-roasted vegetable medley & green peppercorn sauce</i>	
Italian Mushroom Veal Scaloppini	24.50
<i>Tenderized veal in a mushroom, parsley and masala cream sauce served on a bed of shallot mash & steamed seasonal vegetables</i>	
G Crispy Skin Chicken Breast	21.50
<i>Pan seared crispy skin chicken supreme filled with crushed macadamia nuts, onion and garlic butter served on a spinach & parmesan risotto with sage butter sauce</i>	
Seafood Plate	26.50
<i>A mixture of hot and cold seafood w/ beer battered fries – fresh, seasonal and divine</i>	
Fish of the Day	Market Price
<i>See blackboard for today's selection</i>	
G Pork Sirloin	27.50
<i>200 gms of moisture enhanced sweet pork on braised leek mash, caramelized apple jus & wilted greens – simple but elegant</i>	



Calamari 19.90
Fresh, tenderized squid crumbed in house & fried to order, served with beer battered fries, salad, tartare sauce & lemon wedges

Baked Barramundi Fillet 22.90
Oven baked Barramundi fillet w/ beer battered fries, house salad & topped with a creamy citrus beurre blanc sauce

Slow Cooked Lamb Shank 23.90
Plump lamb shank slow cooked and served on a bed of shallot mash, steamed vegetables, topped with a Mediterranean sauce & sweet potato crisps

Pan Seared Salmon Fillet 23.90
Fresh salmon pan seared to perfection and baked in puff pastry on smashed crispy chats, butter tossed green vegetables & topped with garlic cream prawns

Maryland Duck Confit 27.90
Juicy Maryland cut of duck confit served with potato galette, steamed green vegetables & orange demi glaze

U.S.A Beef Ribs 28.50
800 gm USA style beef ribs slow roasted for up to 6 hours in a smokey BBQ chilli marinade served with beer battered fries & salad

Chicken Parmigiana 19.50
Crumbed golden chicken schnitzel topped with Napolitano sauce & grilled Parmesan cheese served on your choice of beer battered fries & salad or mash & vegetables

Sides

Steamed seasonal vegetables 4.00

Beer battered fries 4.00

Good food takes time, please allows for our kitchen team to prepare your meals, an over 45 minute wait at our busier times may not be unusual to experience.

V vegetarian option

G gluten free option



Kids Menu

12 years and under

Mini steak	10.00
Calamari	10.00
Chicken tenders	10.00
Fish pieces	10.00
Lasagna	10.00
Cheese burger	10.00

All kids meals are served with either beer battered fries & salad or mash & vegetables and includes ice cream and soft drink

Desserts

We have a regular rotation of delicious desserts - from cakes, to tarts and pies, there is always something to satisfy even the sweetest tooth!

Please ask your waitperson for today's selection.

Per piece	6.50
Half 'n half <i>Is the dessert list too appealing to choose just one? Choose ½ a slice of two!</i>	7.00
Coffee 'n cake special <i>Choose a piece of cake and a regular tea or coffee</i>	7.50
Ice cream <i>per scoop</i>	1.00



Coffee

Espresso	3.90
<i>Otherwise known as a short black - one shot of coffee, straight out of the machine</i>	
Long Black	3.90
<i>One shot of coffee, poured over hot water</i>	
Macchiato	3.90
<i>Espresso stained with a small amount of milk foam</i>	
Cappuccino	3.90
<i>One shot of coffee with hot milk and topped with steamed milk foam then dusted with chocolate powder</i>	
Flat White	3.90
<i>One shot of coffee with hot milk</i>	
Latte	3.90
<i>One shot of coffee, poured over hot milk served in a latte glass</i>	
Affogato	4.50
<i>One shot of coffee, poured over ice cream and served in a 7oz glass</i>	
Mocha	3.80
<i>One shot of coffee with hot milk and chocolate powder served in a latte glass</i>	
Hot Chocolate	3.80
<i>Chocolate powder with hot milk, marshmallows and whipped cream dusted with chocolate and served in a latte glass</i>	
Tea - Black	3.80
<i>Served with the bag out, in a latte glass</i>	
Tea - White	3.80
<i>Served with the bag out, with milk and in a latte glass</i>	
Options	
<i>Decaf, mug or soy</i>	
<i>Strong, weak, extra hot or skim</i>	
	0.50
	no charge



Liqueur Coffee

Irish	7.30
<i>Strong sweetened coffee served with a shot of Jameson Irish Whiskey and whipped cream</i>	
Scotch	7.50
<i>Strong sweetened coffee served with a shot of Drambuie and whipped cream</i>	
Italian	7.80
<i>Long black coffee served with a shot of Galliano and whipped cream</i>	
French	7.80
<i>Long black coffee served with a shot of Grand Marnier and whipped cream</i>	
Irish Hot Chocolate	7.80
<i>Hot chocolate served with a shot of Baileys, marshmallow and whipped cream</i>	
Jamaican	7.50
<i>Long black coffee served with a shot of Tia Maria and whipped cream</i>	
Mexican	7.80
<i>Long black coffee served with a shot of Kahlua and whipped cream</i>	

