

Entrée

GARLIC BREAD _____	9
CHEESY GARLIC BREAD _____	11
CRUSTY PULL APART COB LOAF _____	15
filled with a herb an bacon cream cheese	
OYSTERS NATURAL _____	(6) 18 (12) 30
KILPATRICK _____	(6) 20 (12) 33
SALT+PEPPER SQUID (GF) _____	16
served with aioli and guacamole	
CRISPY SKIN PORK BELLY (GF) _____	19
served with a granny smith apple slaw, sauced with honeyed apple glaze	
CREAMY GARLIC PRAWNS _____	16
served with rice and sour dough	
QUATRO ARANCINI BALLS _____	18
filled with pumpkin, fetta, thyme and served with pumpkin puree, spinach and toasted pine nuts	
MARINATED BBQ CHICKEN WINGS _____	(6) 12 (12) 20
MIDWAY'S MOUTH-WATERING GROUP PLATTER _____	43
S+P Squid, Thai beef salad, (cooked medium rare unless specified) garlic bread or cheesy bread, pita bread with dips, marinated olives, garden salad, guacamole and garlic aioli	

Salads

TRADITIONAL CAESAR SALAD _____	14
topped with a poached egg	
Add chicken _____	5
FIG AND PEAR SALAD (GF) _____	16
served with walnut dressing and blue cheese	
THAI SPICY BEEF SALAD (GF) _____	24
served with vermicelli noodles (beef cooked medium to rare unless requested otherwise)	

Mains

SMOKEY BBQ PORK SPARE RIBS _____	28
served with crisp slaw and beer battered chips	
CHICKEN SUPREME _____	29
stuffed with a mushroom Duxelle (Diced mushroom, onion, herbs) rested on a sweet potato rosti, served with greens and sauced with café de paris butter cream	
CHICKEN BREAST SCHNITZEL _____	22
served with beer battered chips, salad & your choice of sauce	
Turn it into a PARMIGIANA _____	5
NT BARRAMUNDI FILLET _____	32
pan seared crispy, finished in the oven served with creamy mash potato, broccolini and sauced with a lemon beurre blanc.	
SALMON FILLET (GF) _____	30
oven roasted and served on a bed of Kipfler EVOO mash (Extra virgin olive oil) served with crisp asparagus and topped with bearnaise sauce	
BATTERED FLATHEAD FILLET _____	21
served with beer battered chips, salad and tartare sauce	
CLASSIC CARBONARA LINGUINE _____	18
CHICKEN AND PRAWN STIR FRY _____	19
tossed with Asian veg and Hokkien noodles	
SEAFOOD RISOTTO (GF) _____	26
MUSHROOM RISOTTO (GF) _____	19
Add chicken _____	5

Char Grill

300G SCOTCH FILLET (PINNACLE) _____	40
400G RUMP _____	39
350G PORTERHOUSE _____	36
300G PORK CUTLET (SERVED MEDIUM-WELL) _____	28
200G RUMP _____	26

All grilled items are cooked to your liking, served with beer battered chips and salad or mash and veg, comes with a complimentary sauce of your choice

saucés

AIOLI _____	2.50
GRAVY (GF AVAILABLE) / GARLIC BUTTER _____	3
MUSHROOM SAUCE / PEPPER SAUCE _____	4

Burgers

WAGYU BEEF BURGER	26
served on lightly toasted Turkish loaf with mesclun lettuce and flame roasted capsicum, sautéed onion, cheddar cheese, horseradish cream and BBQ sauce	
CAJUN CHICKEN BURGER	20
served on a Brioche bun with lettuce, tomato, cheddar cheese and red pepper aioli	
BEEF BRISKET BURGER	20
served on a Brioche bun, crispy slaw and a Smokey BBQ relish	
ALL BURGERS COME WITH A SIDE OF BEER BATTERED CHIPS AND AIOLI	

Sides

GARLIC PRAWNS (4)	8
CREAMY MASH POTATO	8
JASMINE RICE	6
BROCCOLINI	12
SEASONAL GREENS	8
GARDEN SALAD	7
BOWL OF BEER BATTERED CHIPS WITH AIOLI	9
BOWL OF WEDGES	12
topped with sour cream and sweet chilli	

Kidz

CRUMBED CHICKEN STRIPS	12
with chips and salad	
BATTERED FISH	12
with chips and salad	
KIDZ CHEESEBURGER	12
SPAGHETTI BOLOGNAISE	12
Topped with parmesan cheese	
KIDZ MEALS COME WITH A COMPLIMENTARY ICE CREAM (Choc, Strawberry, Caramel topping available)	

Dessert

STICKY DATE PUDDING	13
served with Vanilla Bean ice cream and Butterscotch sauce	
PAVLOVA	12
served with Fruit Salad, Chantilly cream and Coulis	
CRÈME BRULEE	14
served with biscotti	