

STARTERS

	V	M
GARLIC BREAD 4 SLICES (V)		
Classic ciabatta bread with garlic butter	11.0	9.0
CHEESY GARLIC BREAD 4 SLICES (V)		
Topped with cheese & sprinkled with rosemary salt. .	13.0	11.0
TOMATO & FETA BRUSCHETTA (V)	14.0	12.0
Fresh vine ripened tomatoes, Spanish onion, crumbled feta, balsamic vinegar & parmesan cheese. Served with garlic bread		
ARANCINI 4 PIECES (V)	14.0	12.0
Rice balls stuffed with mushroom & parmesan. Served with garlic aioli dipping sauce		
TEMPURA VEGETABLES (V)	16.0	14.0
Thinly cut seasonal vegetables in a light tempura batter. Served with Yuzu soy sauce		
GARLIC PRAWNS	22.0	20.0
Tiger prawns cooked in a zesty olive oil & white wine sauce, sautéed with cherry tomatoes, parsley & butter (chilli optional). Served with classic garlic dipping bread		
LEMON PEPPER CALAMARI	24.0	22.0
Hand crumbed lemon pepper baby calamari. Served with lime zested aioli		
SHARING PLATTER	32.0	30.0
Perfect for 2, featuring bruschetta, arancini, fried calamari & tempura vegetables. Served with Yuzu soy sauce & aioli		
SYDNEY ROCK OYSTERS	½ dozen	dozen
NATURAL (GF)	v25.0 m23.0	v41.0 m39.0
KILPATRICK WITH PANCETTA (GF)	v28.0 m26.0	v45.0 m43.0
MORNAY	v27.0 m25.0	v44.0 m42.0

SALADS

	V	M
CLASSIC CAESAR	22.0	20.0
Hand torn cos lettuce tossed with housemade Caesar dressing, crispy pancetta, croutons & parmesan cheese (dressing contains egg)		
MEDITERRANEAN (V) (GF)	20.0	18.0
Mixed leaf lettuce, cucumber, tomato, Spanish onion, capsicum, olives & marinated feta. Drizzled with Italian dressing		
ADD GRILLED CHICKEN \$6.0 ADD PRAWNS \$8.0		

PASTA

	V	M
EGG FETTUCCINI BOSCIOLA	24.0	22.0
Creamy white wine sauce with sauteed bacon, mushroom & shallots		
EGG FETTUCCINI GENOVESE (V)	24.0	22.0
Creamy basil pesto with semi sundried tomato (contains nuts)		
RIGATONI BOLOGNAISE	26.0	24.0
Housemade rich beef bolognese sprinkled with parmesan cheese		
LINGUINI KING PRAWN	37.0	35.0
Hearty napolitana sauce with sautéed king prawns, cherry tomato & basil (chilli optional)		
ADD GRILLED CHICKEN \$6.0 ADD PRAWNS \$8.0		

FROM THE CHAR-GRILL

INCLUDES YOUR CHOICE OF 2 SIDE OPTIONS & 1 SAUCE OPTION BELOW
PLEASE ALLOW 40 MINS FOR WELL-DONE STEAKS (dinner service only)

	V	M
GREAT SOUTHERN PINNACLE STRIPLOIN (GF)	29.0	27.0
200g grain fed MSA quality		
BBQ PORK RIBS	32.0	30.0
½kg rack of grain fed pork ribs with your choice of sauce: Coca-Cola™ infused BBQ or Chilli infused BBQ		
KING EDWARD PORK CUTLET	34.0	32.0
Served with diced apple & sultanas in brown sugar butter sauce		
BBQ BEEF RIBS	36.0	34.0
½kg rack of grain fed beef ribs with your choice of sauce: Coca-Cola™ infused BBQ or Chilli infused BBQ		
RANGER VALLEY WAGYU RUMP (GF)	39.0	37.0
300g grain fed MBS 5+		
ANGUS SCOTCH FILLET (GF)	42.0	40.0
300g grain fed MBS 2+		
GRAIN FED RIB EYE (GF)	45.0	43.0
400g grain fed MSA quality		

CHICKEN

INCLUDES YOUR CHOICE OF 2 SIDE OPTIONS & 1 SAUCE OPTION BELOW

	V	M
HOUSE MADE CHICKEN SCHNITZEL		
Classic 200g schnitzel	21.5	19.5
Classic 350g schnitzel	29.0	27.0
SCHNITZEL PARMIGIANA	33.0	31.0
Topped with housemade napolitana sauce & melted mozzarella		
SCHNITZEL HAWAIIAN	34.0	32.0
Topped with maple bacon, pineapple & melted mozzarella		
SCHNITZEL HUNTER STYLE	34.0	32.0
Topped with sauteed bacon, mushroom, shallots & melted mozzarella		
CHAR-GRILLED CHICKEN	28.0	26.0
Classic 250g free range fillet		
CHAR-GRILLED PARMIGIANA	33.0	31.0
Topped with housemade napolitana sauce & melted mozzarella		
CHAR-GRILLED HAWAIIAN	34.0	32.0
Topped with maple bacon, pineapple & melted mozzarella		
CHAR-GRILLED HUNTER STYLE	34.0	32.0
Topped with sauteed bacon, mushroom, shallots & melted mozzarella		

SIDE OPTIONS

Chips, salad, mash potato & steamed vegetables

SAUCE OPTIONS

Gravy*, creamy mushroom*, peppercorn*, creamy diane*, creamy garlic sauce (GF), boscaiola sauce (GF), hollandaise (+\$2) or bernaie sauce (+\$2)

EXTRA SAUCES \$3 EACH

***CONTAINS BEEF STOCK**

EXTRAS

GRILLED BROCCOLINI	12.0
Served with roasted garlic, olive oil and toasted almonds	
ROASTED CHAT POTATOES	12.0
Served with roasted garlic, fresh rosemary and sea salt	
SWEET POTATO WEDGES	14.0
Served with sweet chilli sauce & sour cream	

PRICING: V = Visitors M = Saints Members | (V) = Vegetarian (GF) = Gluten Free
All care is taken in our kitchens however olives may contain pits. Small bones may be present in meat, fish & ragu. Traces of gluten, nuts & dairy may be present in allergy friendly meals. Please advise your waiter of any allergies or dietary requirements at the time of ordering. Please allow 40 mins for well-done steaks

GRAZING PLATTERS

	V	M
LAMB SHOULDER FOR 2 —————	50.0	48.0
Slow cooked lamb shoulder. Served with chips, salad, gravy & tzatziki		
GERMAN FEAST —————	57.0	55.0
German style oven roasted pork knuckle, cheese kranski (2), bratwurst sausage (2), sauerkraut & roasted potatoes. Served with gravy, Dijon & seeded mustards		
MEAT FEAST —————	82.0	80.0
200g grain fed MSA quality Pinnacle striploin, BBQ pork ribs, grilled chicken breast, lamb sausages & grilled bacon rashers. Served with crispy fried onion rings, chips & garden salad & your choice of sauces (2)		
SEAFOOD BOARD —————	88.0	86.0
Butterflied Morton Bay bugs (2 whole), pan fried Tasmanian salmon fillet, baby calamari, oysters kilpatrick (6), chips & garden salad. Served with tartare, hollandaise & lemon		

SAUCE OPTIONS

Gravy*, creamy mushroom*, peppercorn*, creamy diane*, creamy garlic sauce (GF), boscaiola sauce (GF), hollandaise (+\$2) or bernaïse sauce (+\$2)

EXTRA SAUCES \$3 EACH

***CONTAINS BEEF STOCK**

FROM THE SEA

	V	M
CLASSIC FISH & CHIPS —————	29.0	27.0
Housemade beer battered hake fillets. Served with chips, salad & tartare sauce		
WHOLE GRILLED LEMON SOLE —————	30.0	28.0
Drizzled with a lemon butter sauce & almonds		
LEMON PEPPER CALAMARI —————	32.0	30.0
Hand crumbed lemon pepper baby calamari. Served with chips, salad & lime aioli		
TASMANIAN SALMON (GF) —————	34.0	32.0
Pan fried salmon fillet with creamy leek & pink peppercorn sauce		
LOBSTER MORNAY —————	37.0	35.0
½ lobster with cheese sauce. Served with chips & salad		
GARLIC PRAWNS —————	38.0	36.0
Tender prawns in a garlic cream sauce, cherry tomato & parsley. Served with rice (chilli optional).		
NORTHERN TERRITORY BARRAMUNDI —————	38.0	36.0
Crispy skin barramundi fillet served on a butter bean mash & topped with fresh salsa verde		

SIDE OPTIONS CHOICE OF 2 UNLESS SPECIFIED
Chips, salad, mash potato & steamed vegetables

KIDS

MACARONI & CHEESE	13.0
Elbow macaroni mixed with a creamy cheese sauce	
CHICKEN NUGGETS	13.0
Chicken nuggets (6) served with chips	
CHEESEBURGER & CHIPS	13.0
Classic beef patty with cheese served with chips	
FISH & CHIPS.	13.0
Battered flathead fillets (2) served with chips	

All kids meals include a single scoop of vanilla ice cream and a choice of topping - 12 years & under only

CLASSICS

	V	M
THAI GREEN CURRY —————	29.0	27.0
Green curry paste cooked through with coconut cream, mixed vegetables & tender chicken. Served with rice.		
COCONUT LAMB CURRY —————	34.0	32.0
Tender lamb served with steamed jasmine rice, papadum & minted yoghurt		
PORK KNUCKLE —————	36.0	34.0
Crispy pork knuckle. Served with warm sauerkraut, roasted potatoes, gravy, Dijon & seeded mustards		
LAMB CUTLETS 3 CUTLETS —————	38.0	36.0
Hand crumbed lamb cutlets shallow fried. Served with buttered mash potato & steamed vegetables with minted yoghurt sauce		
SURF N TURF —————	41.0	39.0
200g grain fed MSA quality Pinnacle Striploin topped with half Morton Bay bugs (3 pieces) with a creamy garlic sauce. Served with chips & garden salad		

PRICING: V = Visitors **M** = Saints Members | **(V)** = Vegetarian **(GF)** = Gluten Free
All care is taken in our kitchens however olives may contain pits. Small bones may be present in meat, fish & ragu. Traces of gluten, nuts & dairy may be present in allergy friendly meals. Please advise your waiter of any allergies or dietary requirements at the time of ordering. Please allow 40 mins for well-done steaks

BURGERS

	V	M
PROTEIN PLANT-BASED BURGER (V) —————	22.0	20.0
Plant based patty with butter lettuce, tomato, beetroot, gherkins & vegan mayonnaise		
CHICKEN BURGER —————	23.0	21.0
Grilled chicken (or schnitzel) with lettuce, tomato, spanish onion, ketchup & whole-egg mayonnaise		
US BEEF BURGER —————	25.0	23.0
Wagyu beef patty with bacon, cheese, fried onion rings, mustard & ketchup		
STEAK SANDWICH —————	26.0	24.0
Wagyu rump steak with caramelized onions, cheese, lettuce & tomato chutney. Served on Turkish bread		
EXTRAS Bacon \$3, Egg \$1.5, Cheese \$1.5, Beetroot \$1, Pineapple \$1, Onion \$1		

DESSERTS

	V	M
ZEPPOLE 4 PIECES (V) —————	14.0	12.0
Italian doughnuts dusted in cinnamon sugar & served with Nutella		
CRÈME BRULÉE —————	15.0	13.0
Vanilla crème brulee with a berry compote & dehydrated orange		
CHOCOLATE FONDANT —————	15.0	13.0
Hot chocolate lava pudding served with chocolate gelato & a berry compote		
STICKY DATE PUDDING —————	15.0	13.0
Hot sticky date pudding glazed with hot butterscotch sauce served with vanilla ice cream & whipped cream		
AFFOGATO —————	16.0	14.0
Vanilla ice cream served with a shot of espresso & Frangelico		
EUPHOREO SUNDAE (V) —————	30.0	28.0
Chocolate fudge, crushed Tim Tams, vanilla cream wafer, LCM Split Stix with choice of 2 available gelato, whipped cream, fresh strawberries & lava pudding. Serves 2-3 people		
GELATO	V	M
1 Scoop	4.3	3.8
2 Scoops	5.3	4.8