

## *Lite Summer Menu*

### Grazing options

#### **Charcuterie Platter**

| 35.0

Selection of cured prime meats, marinated olives, trio of dips, pickles, served w/ sourdough (GF\*)

#### **Mediterranean Vegetarian Platter**

| 29.0

Grilled, roasted and pickled seasonal vegetables, trio of dips & marinated olives, served w/ sourdough (V) (VG\*) (GF\*)

#### **Cheese Board**

| 33.0

Assorted local & imported cheese, marinated olives, trio of dips, rice crackers and lavosh. (V) (GF\*)

#### **Oysters Natural**

| 20 /38

Freshly shucked w/ lemon (GF) 6 or 12

#### **Oysters Kilpatrick**

| 20 /38

Freshly shucked w/ double smoked bacon & Worcestershire sauce (GF) 6 or 12

#### **Hot Olives**

| 18.0

Marinated mixed olives tossed w/ garlic, chilli, rosemary & lemon served w/ sour dough. (V) (VG) (GF\*)

#### **Spanish Mix**

| 22.0

Spanish chorizo, marinated mixed olives, capsicum, tossed w/ garlic, chilli, rosemary & lemon served w/ sour dough bread. (GF\*)

Gluten-free (GF) Gluten-free option (GF\*) Vegetarian (V) Vegetarian option (V\*) Vegan (VG)  
Vegan option (VG\*)

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## Lunch menu

|   |      |
|---|------|
| <b>Salt &amp; Pepper Calamari</b>   | 16.0 |
| Crumbed & lightly seasoned with Murray river salt flakes & Szechuan pepper served w/ aioli.                           |      |
| <b>Bruschetta</b>   | 12.0 |
| Tomato, mozzarella & basil drizzled with aged balsamic and extra virgin olive oil.                                    |      |
| <b>Thick Cut Chips</b>  | 6.5  |
| Thick cut potato chips w/ aioli.  |      |
| <b>Sweet Potato Chips</b>   | 8.0  |
| Sweet potato chips w/ cumin yoghurt.  |      |
| <b>Lamb Ragu Pappardelle</b>  | 28.0 |
| Slow cooked lamb ragu served on fresh pappardelle with parmesan.  |      |
| <b>Vegetarian Pasta</b>   | 24.0 |
| Spanish onion, semi dried tomatoes, artichoke, baby spinach, served on fresh pappardelle w/ pesto drizzle & parmesan. |      |
| <b>Scotch Fillet</b>  | 35.0 |
| Grilled 300g beef fillet served w/ chips & salad, red wine jus, Dianne or pepper sauce. (GF)                          |      |
| <b>Fish of the Day</b>  | 29.0 |
| Seasonal fish fillet served Chef's salad (GF*)  |      |
| <b>Battered Fish</b>  | 27.0 |
| Fresh beer battered seasonal fish, tartare sauce, lemon, chips & salad.   |      |

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## Salads

|  |      |
|--|------|
| <b>Chicken Parmigiana</b>  | 25.0 |
| Freshly crumbed chicken breast, thyme, Napoli sauce, mozzarella, chips & salad.                                      |      |
| <b>Thai Beef Salad</b>   | 18.0 |
| Tender beef strips marinated in a soy, lime, plum & sugar dressing, served on a green salad.                         |      |
| <b>1882 Burger</b>   | 18.0 |
| Wagyu beef, bacon, egg, tomato, mozzarella, lettuce, caramelised onion & aioli w/ chips.                             |      |
| <b>Chicken Burger</b>  | 16.0 |
| Cajun spiced chicken, lettuce, tomato, Spanish onion, aioli & sweet chilli sauce w/ chips.                           |      |
| <b>Rocket &amp; Pear Salad</b>   | 10.0 |
| Thinly sliced pears, spicy rocket, shaved parmesan & balsamic.   |      |
| <b>Greek Salad</b>   | 16.0 |
| Mixed lettuce topped with cherry tomatoes, cucumbers, red onions, feta and kalamata olives.                          |      |
| <b>Garden Salad</b>  | 10.0 |
| Crisp lettuce, delicious cherry tomatoes and cucumber slices.  |      |
| <b>Calamari Salad</b>  | 16.0 |
| Crumbed & lightly seasoned with Murray river salt flakes & Szechuan pepper served w/ aioli served on a garden salad. |      |

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## Kids (u12)

**Fish & Chips** | 12.0  
Battered fish pieces & chips

**Calamari** | 12.0  
Crispy calamari & chips

**Nuggets** | 12.0  
6 chicken nuggets & chips

**Kids Dessert** | 8.0  
2 scoops of ice-cream w/ topping (chocolate or caramel)

**Sticky Date Pudding** | 12.0  
Served w/ rich caramel sauce & vanilla bean ice-cream.

**Double Choc Brownies** | 12.0  
Deliciously rich, featuring big chocolate chunks, served with vanilla bean ice-cream & raspberry coulis.

**Trio of Gelato** | 12.0  
Summer trio (GF), or  
Choc delight trio (GF).

**Affogato** | 10.0  
A scoop of vanilla ice cream drowned with a shot of hot espresso (GF)

\*with a shot of Frangelico, Kahlua or Baileys | 18.0

## Dessert

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