

TO START

GARLIC OR HERB BREAD.....	6
SWEET PORK BELLY BITES & CHILLI.....	19
GARLIC MUSHROOMS Garlic butter, parsley.....	16
GRILLED CHORIZO Pickled chilli, lemon.....	15
SOUTH COAST SALT & PEPPER SQUID Aioli.....	20
MUSSELS Green half shell, white wine, cream & garlic.....	20
SEARED SCALLOPS Chorizo, coriander & coconut.....	25
SIGNATURE BBQ CHICKEN WINGS.....	21
Grilled in our original basting	
SEARED STEAK TARTARE Beetroot, horseradish.....	21
GARLIC PRAWNS Olive oil, butter, garlic.....	21

SYDNEY ROCK OYSTERS	½ doz	doz
NATURAL Eshallot dressing & soy mirin	24	42
KILPATRICK Worcestershire sauce & bacon	25	45
VERJUICE Compressed cucumber & roe	25	45

SOMETHING LIGHT

CAESAR SALAD.....	22
Cos lettuce, egg, croutons, bacon, shaved parmesan, anchovies, Caesar dressing (Add chicken +8)	
CHICKEN SALAD.....	30
Grilled chicken breast, Hurricanes original basting sauce, mixed leaves, garden vegetables, vinaigrette dressing	
LAMB SALAD.....	33
Grilled & basted lamb rump, mixed leaves, cucumber, capsicum, Spanish onion, feta, cherry tomato, olives, vinaigrette dressing	
BLUE CHEESE SALAD.....	22
Danish blue, iceberg, tomato, cucumber, capsicum, Spanish onion, blue cheese dressing	
SEAFOOD SALAD.....	36
Seared scallops, grilled prawns & calamari, grilled octopus, mixed leaves, olives, tomato, Spanish onion, vinaigrette dressing	
ROCKET & PEAR SALAD.....	22
Parmesan & honey mustard dressing	
MEDITERRANEAN SALAD.....	22
Leaves, Spanish onion, olives, feta, cucumber, capsicum, tomato, Mediterranean dressing	
RAW BEETROOT RAVIOLI.....	24
Whipped goats cheese, hazelnut	

15% surcharge applies on public holidays.
10% surcharge will be added for groups of 20 or more.
Please inform your server of any food allergies or intolerances.

MAINS

LAMB SHANK.....	46
Sweet potato mash, broccolini & smashed minted peas	
TWICE COOKED PORK BELLY.....	34
White onion puree, smashed peas	
PRAWNS VILLA MOURA.....	58
Grilled king prawns with lemon butter, seasoned rice, zucchini salad, peri peri sauce, garlic butter	
GRILLED LOCAL OCTOPUS.....	42
Mediterranean cous cous & chargrilled salsa	
FISH & CHIPS.....	35
Tempura batter, fresh fish fillet, chunky Tartare sauce, chips & house slaw	
FISH OF THE DAY.....	38
Served with daily special	

SEAFOOD PLATTER

Kilpatrick Rock Oysters • Lobster • Grilled King Prawns
Salt & Pepper Calamari • Mussels with White Wine
Garlic Prawns • Tempura Fish • Grilled Octopus • Scallops
Rice • Chips • Selection of Sauces

225

BURGERS

Served with your choice of chips, baked potato, house slaw or upgrade to sweet potato chips (+3)

WAGYU BEEF • 22

Basted wagyu beef, lettuce, tomato, smoked onion relish, secret sauce

SMOKEY • 26

Basted wagyu beef, crispy onion rings, bacon, cheese, lettuce, beetroot, smokey secret sauce

CHICKEN • 24

Grilled chicken breast, lettuce, slaw, secret sauce

CHILLI CHICKEN • 24

Panko crumbed chicken breast, lettuce, American cheese, chilli mayo

PLANT BASED VEGAN • 26

'Beyond Beef' vegan patty, smoked onion relish, house slaw, vegan secret sauce

KIDS

(UNDER 12s)

KIDS BURGER

KIDS FISH & CHIPS

KIDS CHICKEN STRIPS

KIDS PASTA

COOKING TEMPERATURE

BLUE

Sealed on the outside while steak is at room temperature. Completely red throughout.

Suggested cut: Eye Fillet

RARE

Cooked for approx two minutes on each side. Meat is warm throughout, still very bloody.

Suggested cut: Eye Fillet & Sirloin

MEDIUM RARE

Centre is very pink, slightly brown toward the exterior. Completely heated throughout.

Suggested cut: Sirloin, T-Bone & Rump

MEDIUM

Thin line of pink through the center surrounded by grayish-brown that darkens toward the exterior.

Suggested cut: T-Bone, Rump, Rib Eye

MEDIUM WELL

It has a golden-brown exterior and grayish-brown interior, slightly pink in the centre.

Suggested cut: Rib Eye, T-Bone

WELL DONE

Very firm with little juice, grey throughout.

Suggested cut: Any steak on a bone & Rib Eye

RIBS & COMBOS

All our ribs, steaks and chickens are grilled on an open flame.

Served with your choice of chips, baked potato, house slaw or upgrade to sweet potato chips or garlic roasted potatoes (+3)

BEEF	LAMB	PORK
Half 48 / Full 58		

FULL RACK COMBO Two ribs of your choice	58
RIB PLATTER (FOR 2) A trio of pork, lamb & beef ribs.....	110
PORK SHORT RIBS	51

BBQ or PORTUGUESE CHICKEN
Half 23 / Whole 31 / Breast 31

STEAK & RIB COMBO 58/65
Choice of ribs with sirloin 200g or rump 350g

CHICKEN & RIB COMBO 56
Choice of ribs with free-range chicken – choose from ½ BBQ chicken, ½ Portuguese (Peri-Peri), or breast

PORK SHORT RIB & STEAK COMBO 51/57
½kg of short ribs with sirloin 200g or rump 350g

PORK SHORT RIB & CHICKEN COMBO..... 51
½kg of short ribs with free-range chicken – choose from ½ BBQ chicken, ½ Portuguese (Peri-Peri), or breast

SIDES

MASH	11
CHIPS	6
SWEET POTATO CHIPS	8
RICE	8
GARLIC ROASTED POTATOES	12
SEASONAL STEAMED VEGGIES	13
HOUSE SLAW	8
CHILLI SALTED CARROTS Toasted almonds	9
BABY COS SALAD	12
Pecorino, hazelnut, chardonnay dressing	

PREMIUM STEAKS

TAS CAPE GRIM GRASS FED

SIRLOIN 300g	45
SCOTCH FILLET 300g	52
PRIME RIB ON THE BONE 400g	59

NSW PASTURE FED BEEF

T-BONE 500g	65
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NSW 120 DAYS GRAIN FED

SIRLOIN 200g	32
RUMP 400g	47

QLD DARLING DOWNS 100 DAYS GRAIN FED

FILLET 250g	53
RIB EYE 300g	49
NEW YORK 400g	47

SPECIALTY STEAKS

WAGYU SIRLOIN 300g MS7+	88
TOMAHAWK CHALLENGE 1kg	130

SAUCES 3	Mushroom, Pepper, Monkey Gland, Peri-Peri, Smoked Onion Relish, Chimichurri
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DESSERT

WHITE CHOCOLATE MOJITO CHEESECAKE • 16

Toasted coconut, pomegranate

KAHLUA TIRAMISU • 15

STEAMED BANANA PUDDING • 14

Caramel, candied pistachio, ice cream

VANILLA CRÈME BRÛLÉE • 16

Strawberry compote, rosemary milk crumbs

SNICKERZ GELATO • 14

Salted caramel, chocolate syrup, roasted peanuts