



HIDEAWAY BREAKFAST

KIDS 12 & UNDER: \$10

SOMETHING CLASSIC

CHEF'S PANCAKES	\$10
Homemade pancakes with maple syrup and icing sugar	
With bacon	\$14
EGGS BENEDICT	\$16
Poached eggs with bacon or leg ham, served on an english muffin with spinach and hollandaise sauce	
SMOKED SALMON & RED ONION	\$17
Poached eggs on a toasted english muffin with red onion, cream cheese and hollandaise sauce	
VEGETARIAN BREAKFAST	\$12.50
Toasted muffin with spinach, tomato, mushrooms and poached egg with hollandaise sauce	
SPAGHETTI or BAKED BEANS ON TOAST	\$8
CONTINENTAL BREAKFAST (GF)	\$12.50
Your choice of fresh fruit, cereal, toast and spreads. With milk and a glass of juice	

SOMETHING MORE

HIDEAWAY BREAKFAST	\$22.50
Eggs cooked to your liking, bacon, chipolatas, hash browns, grilled tomato, mushrooms, spinach and a slice of toast	
SAVOURY MINCE	\$17
Made fresh served on toast with eggs cooked to your liking	
EGGS ON TOAST	\$13
Poached, scrambled or fried	
BACON & EGGS	\$17
Bacon with eggs cooked to your liking with grilled tomato, a hash brown and toast	
DOUBLE-SMOKED LEG HAM	\$17
Ham with eggs your way, served with chutney/pickles, a hash brown, grilled tomato and buttered toast	



HIDEAWAY LUNCH

SOMETHING LIGHT

THAI CALAMARI \$16.50
Crispy calamari served on a salad with crunchy noodles and lime & ginger dressing

LOCAL PRAWN WRAP \$17.50
Fresh prawn with lime and rock melon in a soft tortilla with lettuce, red onion, capsicum and cucumber, served with chips

CHICKEN & AVOCADO PANINI \$17.50
Shredded chicken & avocado served on sourdough with mustard and melted cheese

CAESAR SALAD (GF) \$15.50
Cos lettuce, anchovies, bacon, croutons, egg and chef's caesar dressing
With cajun chicken \$17.50

VEGGIE STACK (GF) \$15
Roasted capsicum, eggplant and veggies stacked between pappadums and a garden salad with aioli and balsamic reduction

SNACKS TO SHARE

WEDGES \$8.50
Served with sweet chilli sauce & sour cream

CHIPS & GRAVY \$7.50
Fresh chips served with homemade gravy

KIDS CORNER \$10

All meals other than nachos*, served with chips & salad

CHICKEN NUGGETS

KID'S FISH & CHIPS

BABY NACHOS* - BEEF OR VEGGIE

CHICKEN WRAP

SOMETHING CLASSIC

FISH & CHIPS (GF) \$21.50
Fish of the day served beer battered or pan-fried with a fresh garden salad

HIDEAWAY BEEF BURGER & CHIPS \$20
Beef patty with bacon, cheese, egg, pineapple, beetroot, lettuce, tomato, onion & BBQ sauce

PUTNEY FISH BURGER & CHIPS \$17
Local fish crumbed with lettuce, tomato, onion & tartar sauce

LEEKE'S CHICKEN BURGER & CHIPS \$17
Marinated grilled chicken, lettuce, tomato & onion served with satay & aioli sauce

RUMP STEAK 250g (GF) \$18.50
Steak grilled to your liking with chips & veggies or salad served with Diane, peppercorn or mushroom sauce
300g \$30

SEAFOOD LASAGNE - CHEF GLEN'S SPECIALTY \$18.50
A selection of fresh seafood served with chips & salad

NACHOS (GF) \$17.50
Beef or vegetarian nachos served with cheese, sour cream & guacamole

...NOT FORGETTING!

Fresh juices, smoothies, coffee, snacks and ice cream available all day at the bistro.

Speak to our wonderful staff to find out the milkshake of the day!



SOMETHING LIGHT

GARLIC LOAF traditional cob loaf, oven baked, sliced & smothered with a garlic & parmesan butter	\$6.50
BRUSCHETTA toasted Turkish bread topped with diced tomato, spanish onion & olive, drizzled with a balsamic glaze	\$7
KEPPEL CLASSIC SOUP (GF) succulent sea scallops poached in a creamy cauliflower volute with a hint of blue vein cheese	\$16

ENTREES

STEAMED DUCK & WILD RICE SPRING ROLLS (GF) asian style duck with wild rice wrapped in a rice paper, fried with a selection of dipping sauces	\$12.50
SAM OELEK CHICKEN (GF) tender pieces of chicken, poached in a mild red curry with jasmin rice	\$16
PRAWN, PUMPKIN & PINE NUT SALAD (GF) fresh local prawns tossed in a garden salad with roasted pumpkin & pine nuts, drizzled with a honey & sage dressing - vegetarian	\$18 \$14
THAI STYLE CALAMARI lightly coated calamari, flash fried & served with a lime, coriander & chili dressing	\$19
GARLIC PRAWNS (GF) entree serve of succulent local prawns, tossed with spanish onion & garlic, finished with cream, served on jasmin rice	\$15

OYSTERS

NATURAL 1/2 doz (GF) served with lemon & cocktail sauce (GF)	\$18
KILPATRICK 1/2 doz topped with a shredded bacon & worchester blend	\$22
GRILLED MORNAY 1/2 doz a traditional favourite, topped with a cheesy bechamel sauce & grilled until golden brown	\$22

KIDS CORNER \$12.50

All meals with choice of chips & salad or veggies* excluding nachos

CHICKEN NUGGETS
CRUMBED FISH
BABY NACHOS* - beef or veggie
GRILLED CHICKEN
MINI STEAK 150grm

MAINS

RIB FILLET 250grm (GF) succulent rib eye grilled your way, served with chips & salad Why not add a topper: Fresh Asparagus Garlic Prawns Avocado & Hollandaise	\$34 \$5 \$7.50 \$5.50
RUMP STEAK (GF) a hefty 300grm rump steak, cooked as you like and topped with your choice of dienne, mushroom or pepper sauce. Served with garden salad or seasonal veg	\$31
BRAISED LAMB SHANK (GF) slow roasted lamb shank with root vegetables, served on marble mash with rosemary jus	\$27.50
BARKERS CREEK PORK RIB CUTLET (GF) king rib cutlet, grilled and topped with an apple & ginger jam, served with marbled mash & seasonal veg	\$34
FEATHER & FIN (GF) chicken breast filled with prawn & salmon filling with a pesto cream served with garden salad or seasonal veg	\$30
CHICKEN BREAST ROYALE (GF) oven roasted breast, pocketed with a roasted garlic, tomato, feta & baby spinach filling with a balsamic glaze. Served with garden salad or seasonal veg	\$27.50

FROM THE SEA

REEF FISH (GF) pan fried local reef fish served on a cauliflower puree & accompanied with a light avocado salsa	\$26
ATLANTIC SALMON (GF) Grilled salmon atop sweet potato mash & asian greens.	\$25
GARLIC PRAWNS (GF) succulent local prawns, tossed with spanish onion & garlic, finished with cream, served on jasmin rice	\$27.50
SEAFOOD LASAGNE - CHEF SPECIALTY combination of fish, prawns, scallops, calamari & smoked salmon in a bechamel sauce	\$26

PASTA

Gluten free pasta available on request

VEGETARIAN PASTA fresh & marinated vegetables, tossed in a napolli sauce	\$23
SEAFOOD PASTA fish, prawns, scallops & mushrooms, tossed in a tomato concasse	\$34
PASTA CAPRICE smoked salmon, broccolini & macadamia nuts, pan fried with garlic, finished in cream - no salmon (V)	\$32 \$28