



PLEASE SIGN IN
BEFORE ORDERING



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Breakfast

SERVED UNTIL 2PM

SIGNATURE DISHES

VEGETARIAN

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- BOSS' SPECIAL**
SMASHED AVOCADO & TOMATO, LAYERED ON TOP OF WOODFIRED CIABATTA WITH A LIGHT SPREAD OF VEGEMITE & TOPPED WITH A POACHED EGG. 15
- TRADITIONAL BACON AND EGGS**
SCRAMBLED, POACHED OR FRIED EGGS, PREMIUM BACON & OVEN-ROASTED TOMATO SERVED ON WOODFIRED CIABATTA. 18
- CHILL'S TREE HUGGER**
SPINACH, SMASHED AVOCADO, GRILLED MUSHROOMS, HOUSE-MADE BASIL PESTO, CRUMBLED FETA & TOASTED ALMONDS TOPPED WITH TWO POACHED EGGS AND A DRIZZLE OF OLIVE OIL SERVED ON WOODFIRED CIABATTA. 23
Add premium bacon or smoked salmon \$6
- CLASSIC EGGS BENEDICT**
TWO SOFT POACHED EGGS, FRESH SPINACH & LASHINGS OF CREAMY HOLLANDAISE SAUCE SERVED ON WOODFIRED CIABATTA. CHOOSE BETWEEN SHAVED LEG HAM, PREMIUM BACON OR SMOKED SALMON. 22
- MEGA BREAKFAST**
SCRAMBLED, POACHED OR FRIED EGGS, PREMIUM BACON, OVEN-ROASTED TOMATO, HOUSE-MADE BAKED BEANS, GRILLED MUSHROOMS & HASH BROWN SERVED ON WOODFIRED CIABATTA WITH YOUR CHOICE OF EITHER BEEF OR CHORIZO SAUSAGE. 25
- WILD MUSHROOMS & SCRAMBLED EGGS**
SCRAMBLED EGGS, MIXED SAUTEED WILD MUSHROOMS & SMASHED AVOCADO SERVED ON WOODFIRED CIABATTA 22
- SPANISH EGGS**
HOUSE-MADE BAKED BEANS, CHORIZO, CAPSICUM, MUSHROOMS & 2 POACHED EGGS, TOPPED WITH A DOLLOP OF SOUR CREAM & SERVED WITH A SIDE OF WOODFIRED CIABATTA 22

- CHILL'S ACAI BOWL** 16
SERVED WITH SEASONAL FRUIT AND ALL-NATURAL MUESLI
- HOUSE-MADE BANANA BREAD** 8
CARAMELISED CHUNKS OF BANANA, MARBLED THROUGHOUT OUR SIGNATURE BANANA BREAD RECIPE! SERVED TOASTED WITH BUTTER ON THE SIDE.
Make it gluten-free +2
- SEXY BANANA BREAD** 13
OUR SIGNATURE RECIPE SERVED WITH MANGO MASCARPONE, SEASONAL FRESH FRUIT AND DRIZZLED WITH HONEY.
Make it gluten-free +2
- SEXY FRENCH TOAST** 22
FRENCH RAISIN TOAST WITH ALL THE TOPPINGS! SERVED WITH MANGO MASCARPONE, RASPBERRY COULIS, SEASONAL FRESH FRUIT, HONEY YOGHURT & DRIZZLED WITH MAPLE SYRUP.
- RAISIN TOAST** 6
2 SLICES OF RAISIN TOAST, SERVED WITH BUTTER AND YOUR CHOICE OF PRESERVES.
- WOODFIRED CIABATTA** 6
SERVED WITH BUTTER & YOUR CHOICE OF HONEY, STRAWBERRY JAM, MARMALADE, PEANUT BUTTER OR VEGEMITE.

Sides

- EXTRA:** EGG | HASH BROWN | BAKED BEANS | WOODFIRED CIABATTA 3
- EXTRA:** MUSHROOMS | SMASHED AVOCADO | CHORIZO 5
- EXTRA:** PREMIUM BACON | SMOKED SALMON | SLICED AVOCADO. 6

Handhelds

SERVED FROM 12PM

- HALLOUMI BURGER** 25
GRILLED HALLOUMI, TOMATO, LETTUCE, GRILLED ZUCCHINI, SPANISH ONIONS, CAPSICUM & AIOLI SERVED WITH SWEET POTATO FRIES.
- CHEESEBURGER** 25
250G PRIME BEEF PATTY, SPECK (CURED BACON), LETTUCE, TOMATO, SPANISH ONIONS, MELTED CHEESE, BBQ AIOLI SERVED WITH A SIDE OF CRISPY FRIES.
- CORAL TROUT BURGER** 25
BATTERED CORAL TROUT, LETTUCE, TOMATO, AIOLI, JALAPENOS SERVED WITH CRISPY SWEET POTATO FRIES.

- PULLED PORK BURGER** 25
8 HOUR SLOW COOKED SMOKEY-BBQ & BALTER LAGER PULLED PORK, CREAMY COLESLAW & CARAMELISED ONION SERVED WITH CRISPY FRIES.
- FAMOUS FISH TACOS** 25
GRILLED CORAL TROUT, AVOCADO, SHREDDED LETTUCE, PICO DE GALLO & AIOLI SERVED IN A SOFT FLOUR TORTILLA WITH A SIDE OF SWEET POTATO FRIES
Make it gluten-free with corn tortillas +2

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Entrees

SERVED FROM 12PM

♥ OYSTERS

(SOUTH AUSTRALIAN)

NATURAL		KILPATRICK	
1/2 DOZEN	18	1/2 DOZEN	20
FULL DOZEN	36	FULL DOZEN	40

BARRAMUNDI SPRING ROLLS (3 PIECES)

FINELY-CHOPPED MIXED VEGETABLES AND BARRAMUNDI WRAPPED IN CRISPY FILO PASTRY SERVED WITH AIOLI & FRESH GARDEN SALAD 18

ANTIPASTO PLATTER

A TRADITIONAL ITALIAN STARTER, FEATURING A VARIETY OF FINE MEATS & CHEESES. 30

GARLIC BREAD

🍏 CIABATTA LOAF TOASTED TO PERFECTION WITH A SPREAD OF CREAMY GARLIC BUTTER. 10

♥ SCALLOPS & PROSCIUTTO (3 PIECES)

GRILLED SCALLOPS WRAPPED IN PROSCIUTTO SERVED WITH BRAISED PEARS, AIOLI & BALSAMIC REDUCTION. 22

BEEF NACHOS

HEATED TORTILLA CHIPS TOPPED WITH SPICY BEEF & BEAN SAUCE (MEDIUM HEAT) FINISHED WITH JALAPENOS, SOUR CREAM & SMASHED AVOCADO. 20

BOLONGESE ARANCINI (4 PIECES)

RICE BALLS FILLED WITH HOUSE-MADE BOLOGNESE SAUCE AND MOZZARELLA, COATED IN FRESH BREADCRUMBS AND FRIED TO PERFECTION, THEN FINISHED WITH A DOLLOP OF AIOLI. 20

CRISPY SWEET POTATO FRIES

SERVED WITH A DELICIOUS AIOLI DIPPING SAUCE 12

Mains

SERVED FROM 12PM

Woodfire Pizzas (GLUTEN FREE BASE +4)

🍏 **MARGHERITA** 21
NAPOLI BASE, BOCCONCINI & BASIL.

SICILIAN 25
NAPOLI BASE, ANCHOVIES, OREGANO, GARLIC, OLIVES & PARMESAN.

CAPRICCIOSA 25
NAPOLI BASE, HAM, MUSHROOMS, ANCHOVIES & OLIVES.

DIABOLO 25
NAPOLI BASE, BOCCONCINI WITH HOT SALAMI.

PRAWN 26
NAPOLI BASE, PRAWNS, CHILLI & MOZZARELLA.

QUEENSLANDER 25
NAPOLI BASE, HAM, PINEAPPLE & MOZZARELLA.

♥ **PROSCIUTTO** 27
NAPOLI BASE, ROCKET, PROSCIUTTO, PARMESAN & MOZZARELLA.

MEATLOVER'S 28
BBQ BASE, HAM, CHORIZO, BACON, CHICKEN & MOZZARELLA.

🍏 **PORCINI & TRUFFLE** 25
NAPOLI BASE, PORCINI MUSHROOMS, TRUFFLE & MOZZARELLA.

POLLO 25
NAPOLI BASE, BASIL PESTO, CHICKEN, ONION & CAPSICUM.

SPANISH 25
NAPOLI BASE, CHORIZO, ONION, CAPSICUM & OLIVES.

🍏 **VEGETARIAN** 27
NAPOLI BASE, MUSHROOMS, ONIONS, OLIVES, CHERRY TOMATOES, & MOZZARELLA.

Pasta (GLUTEN FREE PENNE +3)

♥ **MARINARA** 35
MUSSELS, CLAMS, FISH & PRAWNS TOSSED WITH CHILLI, GARLIC & PARSLEY IN NAPOLI SAUCE.

PENNE PUTTANESCA 26
ANCHOVIES, CHILLI, GARLIC & OLIVES IN A TRADITIONAL NAPOLI SAUCE.

SPAGHETTI CARBONARA 26
PAN-FRIED SPECK WITH CRACKED PEPPER & ONIONS, FINISHED IN A CREAMY EGG SAUCE.

🍏 **FETTUCCINE PORCINI & TRUFFLE** 28
FETTUCCINE WITH A CREAMY MUSHROOM & TRUFFLE SAUCE.

POLLO PENNE 27
CHICKEN, SPANISH ONIONS & BASIL PESTO, FINISHED IN A RICH PESTO CREAMY SAUCE.

SPAGHETTI BOLOGNESE 26
A TRUE ITALIAN CLASSIC! TRY OUR HOUSE-MADE BOLOGNESE SAUCE TOSSED THROUGH FRESH SPAGHETTI.

PENNE AMATRICIANA 26
SLICED SPECK, SPANISH ONION, CHILLI & GARLIC, TOSSED THROUGH TRADITIONAL NAPOLI SAUCE.

♥ **QUATTRO FORMAGGI GNOCCHI** 29
HOUSE-MADE GNOCCHI TOSSED THROUGH A FOUR CHEESE SAUCE & FINISHED WITH CRACKED PEPPER

MUSHROOM RISOTTO 28
SEASONAL MUSHROOMS & PAN-FRIED SPECK, FINISHED WITH FRESH PARMESAN CHEESE.

BEEF LASAGNE 30
AN ITALIAN CLASSIC! LAYERS OF PASTA WITH LASHINGS OF HOUSE-MADE BOLOGNESE SAUCE. SERVED WITH CRISPY GARLIC BREAD & GARDEN SALAD.

From The Land

WOODFIRED LAMB CUTLETS 38
SERVED WITH A CLASSIC SALSA VERDE & ROASTED SEASONAL VEGETABLES.

BLACK ANGUS STEAK 42
350G PREMIUM BLACK ANGUS COOKED TO YOUR LIKING, SERVED WITH ROASTED SEASONAL VEGETABLES & YOUR CHOICE OF PEPPERCORN OR MUSHROOM SAUCE.

CLASSIC CAESAR SALAD 24
COS LETTUCE, BACON BITS, EGG, PARMESAN, ANCHOVIES & CROUTONS, TOPPED WITH HOUSE-MADE DRESSING.
Add chicken or calamari +6 or smoked salmon +8

🍏 **QUINOA SALAD** 24
ROASTED SEASONAL VEGGIES, QUINOA & GRILLED HALLOUMI.

From The Sea

CALAMARI & CHIPS 25
LIGHTLY FRIED SALT & PEPPER CALAMARI SERVED WITH CHIPS & FRESH GARDEN SALAD.

FISH OF THE DAY MP
CAREFULLY SELECTED & SKILFULLY PREPARED TO SHOWCASE PREMIUM SEASONAL PRODUCE WITH FRESH SEAFOOD
PLEASE ASK OUR INCREDIBLE TEAM FOR MORE DETAILS

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