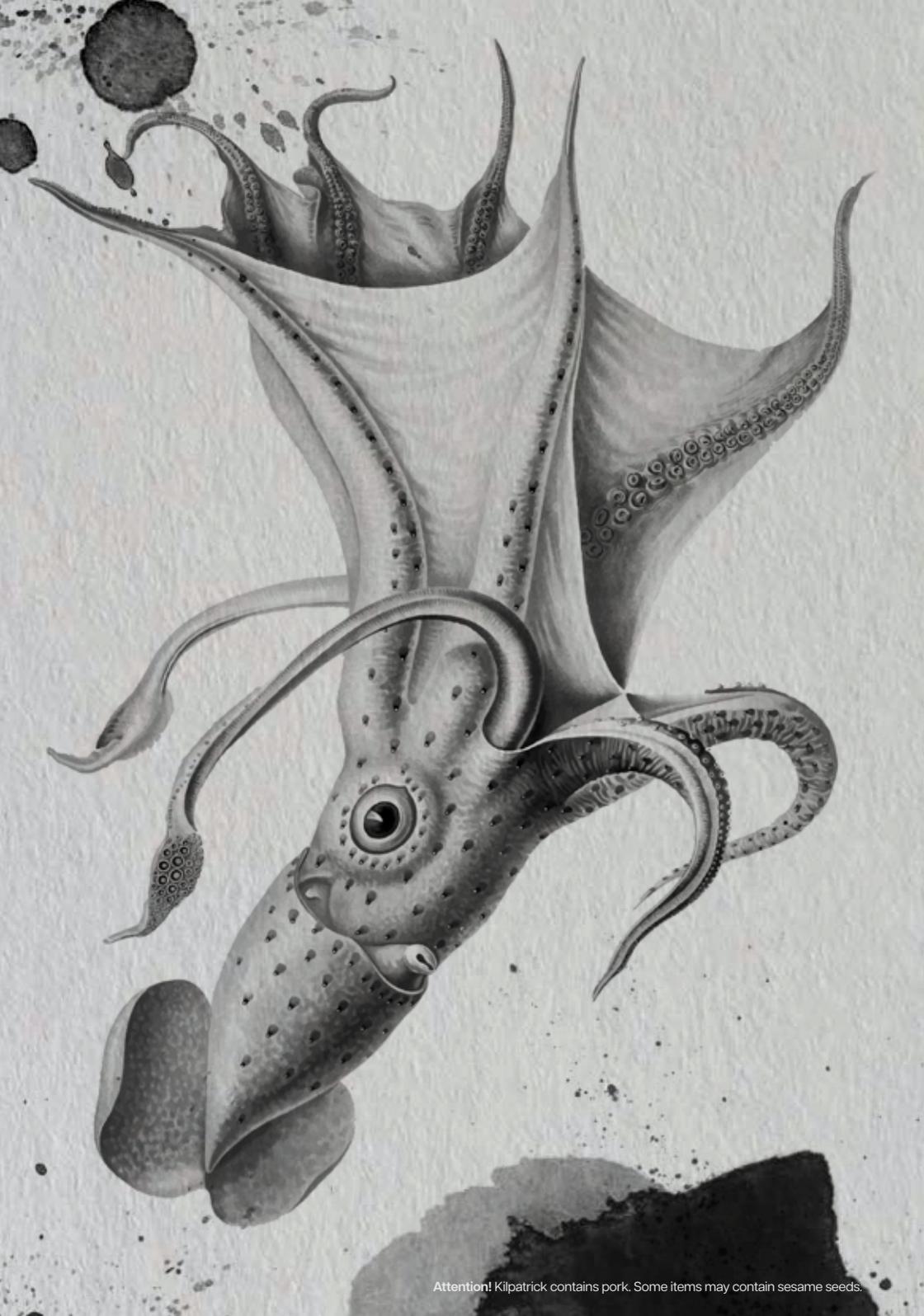




squid.inc

BAR & GRILL



Attention! Kilpatrick contains pork. Some items may contain sesame seeds.

# Live Seafood from the Tank

<b>Live Southern Lobster</b> .....	(MP)
<b>Live Local Lobster</b> .....	(MP)
<b>Live Western Lobster</b> .....	(MP)
<b>Live Mud Crab</b> .....	(MP)
<b>Live King Crab</b> .....	(MP)
<b>Live Snow Crab</b> .....	(MP)
<b>Live Pacific Golden Crab</b> .....	(MP)
<b>Live Black Lip Abalone</b> (No Cooking Fee) .....	\$59 Each
<b>Live Green Lip Abalone</b> (No Cooking Fee) .....	\$59 Each
<b>Live Baby Abalone</b> (No Cooking Fee) .....	\$15 Each

## Choice of Cooking Style

**Stir Fry:** Ginger & Shallots, Singapore Chilli, Garlic Butter, XO, Salt & Pepper, Black Pepper, Steamed.

**Grilled:** Garlic Butter, Mornay.

**Extras:** Cooking Fee \$15 | Add Noodles or Rice \$10 | Sashimi \$25.

# Live Seafood Specials

<b>Live Lobster Spaghetti</b> .....	\$MP
Live whole Australian Rock Lobster cooked to order, cherry tomato, Napolitana, spaghetti.	
<b>Live Lobster Special</b> .....	\$MP
Live whole Australian Rock Lobster cooked to order, egg noodles.	
<b>Choice of cooking style:</b> Singapore Chilli, X.O, Ginger & Shallots, Salt & Pepper, Black Pepper Steamed, Garlic Butter, Mornay.	
<b>Live Golden Crab Special</b> .....	\$MP
Live 700g Golden Crab cooked to order, egg noodles.	
<b>Choice of cooking style:</b> Singapore Chilli, X.O, Ginger & Shallots, Salt & Pepper, Black Pepper, Steamed, Garlic Butter.	
<b>X.O. Pipi's</b> .....	\$42
Live pipi's (500g) egg noodles and X.O sauce.	

# Sashimi Bar

<b>Scampi Sashimi</b> .....	\$15 Each
NZ Scampi sashimi.	
<b>Oysters Natural</b> .....	Sydney Rock \$20   Pacific \$18.5
½ dozen freshly shucked oysters, citrus & wasabi vinaigrette.	
<b>Oysters Caviar</b> .....	Sydney Rock \$24.5   Pacific \$22.5
½ dozen oysters, sea urchin roe, salmon caviar, flying fish roe, ponzu.	
<b>Sashimi Scallops</b> .....	\$29
½ dozen Sashimi scallops, seaweed, caviar, wasabi & citrus dressing.	
<b>Sashimi</b> .....	\$29
Choice of either Tasmanian salmon, Hiramasa Kingfish, Tuna.	
<b>Sashimi Platter</b> .....	\$39
Hiramasa kingfish, Tasmanian salmon, tuna, scallops, salmon caviar, sea urchin roe.	
<b>Sea Urchin Platter</b> .....	MP
Tasmanian sea urchin, seaweed salad, salmon caviar, ponzu.	

## Platters

**Squid Inc. Platter** .....

\$59 / \$115 / \$225

Natural Pacific oysters, Queensland tiger prawns, calamari rings, seared Harvey Bay scallops, BBQ octopus, crispy battered or grilled barramundi fillet, chips. **For 1, 2 or 4 people.**

**Fried Platter** .....

\$95 / \$185

Calamari rings, salt & pepper squid, seasoned whitebait, fish pieces, salt & pepper prawns, battered king prawns, whole salt & pepper fish of the day & chips. **For 2 or 4 people.**

**Live Lobster Platter** .....

\$99 / \$195 / \$385

Live rock lobster (600–800gm) (mornay or garlic & herb butter), oyster Kilpatrick & mornay, BBQ prawns, BBQ octopus, seared Harvey Bay scallops, salt & pepper squid, chips & garden salad. **For 1, 2 or 4 people.**

# Small Plates

<b>Stuffed Zucchini Flowers</b>	\$21
Lightly battered zucchini flowers stuffed with ricotta & pecorino, seasoned with cracked pepper, drizzled with honey.	
<b>Shrimp on the Barbie</b>	\$32
XL Australian King prawns, Japanese herb & sesame oil dressing, rocket salad, shaved parmesan, Italian glaze.	
<b>Scallops</b>	\$24
½ dozen seared Hervey Bay scallops, garlic butter & herbs.	
<b>Salty Squid</b>	\$24.5
Crisp fried flower-cut Loligo squid, salt & pepper seasoning, tartare sauce.	
<b>Calamari Rings</b>	\$22.5
Crumbed squid rings, served with tartare sauce & lemon.	
<b>Seasoned Whitebait</b>	\$24.5
Lightly dusted whitebait, seasoned with salt & pepper, served with tartare sauce & lemon.	
<b>BBQ Octopus</b>	\$29.5
Garlic Mediterranean marinade, lemon & oregano dressing, honey, crumbled feta.	
<b>Oyster Kilpatrick</b>	\$27
½ dozen Pacific oysters, bacon, Worcestershire, light chilli.	
<b>Oyster Mornay</b>	\$27
½ dozen Pacific oysters, béchamel, mozzarella.	
<b>Steamed Oysters</b>	\$27
½ dozen Pacific oysters with ginger, shallots, chilli & soy sauce.	
<b>Fresh Prawns</b>	\$32
1 dozen cooked Tiger Prawns, lemon & cocktail sauce.	
<b>Lobster Roll</b>	\$26
Garlic butter confit WA lobster with yuzu mayo & Avruga caviar in a hotdog milk bun, served with chips.	

# Salads & Sides

<b>Greek Salad</b>	\$16.5
Sliced tomatoes, red onion, cucumber, traditional Greek feta, Kalamata olives, fresh oregano, Mediterranean dressing & olive oil.	
<b>Garden Salad</b>	\$15
Mixed leaf & vegetable garden salad with Mediterranean dressing.	
<b>Steamed Greens</b>	\$16.5
Braised broccolini, asparagus, edamame beans & roasted almonds.	
<b>Garlic Bread</b>	\$8
<b>Chips</b>	\$7.5
<b>Potato Wedges</b>	\$9

# Signature Mains

<b>Fish &amp; Chips</b> .....	\$17.5
Gemfish fillet, crispy battered. (GF option available).	
<b>Flathead with Chips &amp; Salad</b> .....	\$19
NSW flathead fillets, lightly battered or grilled with Mediterranean dressing, served with garden salad. (GF option available).	
<b>Lobster Tail</b> .....	\$34.5
WA lobster tail doused in garlic & herb butter, served with chips & garden salad. (GF option available).	
<b>Australian Rock Lobster</b> .....	Half \$46 / Whl \$78
Half or whole WA rock lobster, mornay or garlic & herb butter, served with chips & garden salad. (GF option available).	
<b>Seafood Noodles</b> .....	\$27
Egg noodles with prawns, calamari & abalone, wok-tossed with garlic & oyster sauce.	
<b>Stuffed Squid</b> .....	\$32
Tender squid stuffed with rice, Greek herbs, tomato and feta.	
<b>Moreton Bay Bugs</b> .....	\$49
Two large Moreton Bay bugs, grilled with garlic butter & herbs, served with rocket salad and shaved parmesan. (GF option available).	
<b>Pot of Mussels</b> .....	\$35
Kinkawooka black mussels, spicy Napoletana sauce, served with sourdough.	
<b>Singapore Chilli Mussels</b> .....	\$35
Kinkawooka black mussels in Singapore chilli sauce, served with sourdough.	
<b>Lobster Fettucine</b> .....	\$41
½ WA lobster, cherry tomatoes, chilli.	
<b>Cream Prawn Fettucine</b> .....	\$36.5
Fettucine with XL Australian prawns, cherry tomatoes, white wine & cream sauce.	
<b>Lobster Mac &amp; Cheese</b> .....	\$34
Macaroni baked in Creamy Swiss cheese sauce with Lobster, topped with golden cheese crust.	
<b>Squid Inc. Spaghetti Marinara</b> .....	\$39
Squid ink Spaghetti, sliced baby squid, Kinkawooka black mussels, seared scallops, nduja, parmesan, white wine, napolitana sauce.	
<b>Rib Eye Cutlet</b> .....	\$39
Chargrilled rib eye cutlet, sweet potato mash, seasonal vegetables & mushroom sauce.	
<b>Sirloin</b> .....	\$37
300g Grass feed MBS2+ Riverina NSW Sirloin, potato gratin, sauté seasonal veggies, mushroom sauce.	

<b>Pork Ribs</b>	\$38.5
Chargrilled pork ribs, glazed with homemade smoky BBQ sauce, served with chips.	
<b>Lamb/Chicken Skewers</b>	\$26.5
Chargrilled lamb or chicken skewers served with Greek salad, pita bread & homemade tzatziki. <b>(GF option available).</b>	
<b>Squid Inc. Burger</b>	\$24.5
Chuck & brisket burger patty, cheddar cheese, lettuce, tomato, pickles & onion, with homemade sauce on a potato bun, served with chips.	
<b>Barra Burger</b>	\$24.5
Crumbed Humpty Doo barramundi (NT) with slaw & cheddar cheese on a potato bun, served with chips.	
<b>Southern Fried Chicken Burger</b>	\$22
Buttermilk southern fried chicken fillet, slaw & chipotle mayo on a potato bun, served with chips.	
<b>Barramundi Fillet</b>	\$28
NT barramundi fillet, sweet potato mash, Dutch carrots & broccolini, served with ginger & soy sauce. <b>(GF option available).</b>	
<b>Salmon Fillet</b>	\$29
Tasmanian salmon fillet, paired with mash potato & broccolini, finished with lemon garlic butter.	
<b>Murray Cod Fillet</b>	\$32
Murray cod fillet with sautéed Brussels sprouts & potato wedges, finished with lemon caper sauce.	

## Kids Menu

<b>Nuggets &amp; Chips</b>	\$13
<b>Fettucine Napolitana</b>	\$13
<b>Calamari Rings &amp; Chips</b>	\$15
<b>Fish &amp; Chips</b>	\$15
Grilled or Battered Fish.	

## Desserts

<b>Affogato</b>	\$7.5
48g of fresh espresso / Decaf, vanilla ice cream. <b>Frangelico (+ \$8.5).</b>	
<b>Tiramisu</b>	\$14
Traditional Italian dessert, mascarpone cheese, coffee syrup infused sponge cake.	
<b>Caramel Baked Cheesecake</b>	\$14
A decadent creamy baked caramel cheesecake on buttery biscuit base topped with a choc cigar.	
<b>Limoncello Gelato</b>	\$14
Refreshing lemon gelato infused with limoncello liquor.	

# Drinks

## COLD DRINKS

**Filtered Water** ..... \$5.0

Premium filtered still or sparkling water by Pureza 750ml.

**Soft Drinks** ..... \$5.5

Coke, Coke No Sugar, Fanta, Lift, Sprite, Lemon Lime & Bitters, Cascade Ginger Beer.

**Juice** ..... \$5.5

Apple, Orange, Pineapple, Cranberry.

## SMOOTHIES

No artificial sweeteners or preservatives

**Evergreen** ..... \$13

Kiwi, kale, mango, pineapple, milk of your choice.

**Amazonian** ..... \$13

Acai, blueberry, raspberry, banana, milk of your choice.

**Bahama** ..... \$13

Mango, passionfruit, pineapple, banana, milk of your choice.

**Strawberry Kiss** ..... \$13

Strawberry, banana, dragonfruit, dates, milk of your choice.

## FRAPPES

**Tropical** ..... \$13

Mango, pineapple, passion fruit blended w/ crushed ice.

**Strawberry & Mint** ..... \$13

Strawberry, mint blended w/ crushed ice.

**Watermelon** ..... \$13

Seedless watermelon blended w/ crushed ice.

## HOT DRINKS

**Coffee** ..... Sml \$4.5 / Lrg \$5.5

By Coffee & Co Roasters. Extra shot, soy/almond/oat milk +0.80.

**Tea** ..... Sml \$4.5 / Lrg \$5

Organic teas by Ovvio. English breakfast, peppermint, chamomile, earl grey, lemon & ginger, green tea.

## ICE DRINKS

**Iced Long Black** ..... \$7

**Iced Latte** ..... \$8

**Iced Mocha** ..... \$8.5

**Iced Matcha Latte** ..... \$8.5

**Iced Coffee** ..... \$9.5

# Sparkling & Champagne

<b>Deakin Estate Sparkling Chardonnay</b> (Riverina, AUS)	\$9.5 / \$38
<b>Craigmoor Cuvée Rosé</b> (Australia)	\$10 / \$40
<b>Cantine Vedova Wine Art Prosecco DOC</b> (Veneto, IT)	\$15 / \$60
<b>Piper-Heidsieck Champagne Cuvée Brut</b> (Reims, FR)	\$99
<b>Charles Heidsieck Blanc de Blancs</b> (Reims, FR)	\$212

# White Wine

<b>Folklore Sauvignon Blanc Semillon</b> (South West, WA)	\$9.5 / \$38
<b>LaLa Land Pinot Gris</b> (Riverina, AUS)	\$11 / \$44
<b>Ara 'Single Estate' Sauvignon Blanc</b> (Marlborough, NZ)	\$12 / \$48
<b>Whipbird Chenin Blanc</b> (Margaret River, WA)	\$13.5 / \$54
<b>Robert Oatley Signature Series Chardonnay</b> (WA)	\$14.5 / \$58
<b>Hentley Farm Riesling</b> (Eden Valley, SA)	\$15 / \$60
<b>Penfolds Bin 51 Riesling 2025</b> (Eden Valley, SA)	\$15 / \$70
<b>Penfolds Cellar Reserve Chardonnay 2024</b> (Tumbarumba, NSW)	\$17 / \$80
<b>La Vis Pinot Grigio</b> (Trentino, IT)	\$18 / \$72
<b>J. de Villebois AOP Sancerre Blanc</b> (Loire, FR)	\$144
<b>Josef Chromy Riesling</b> (Tasmania)	\$79
<b>La Chablisienne Chablis "La Pierrelee"</b> (Chablis, FR)	\$129
<b>Penfolds Bin A Chardonnay 2019</b> (Adelaide Hills, SA)	\$205

# Rosé & Moscato

<b>NV Beach Hut Pink Moscato</b> (South-East Australia)	\$9 / \$36
<b>Gerard Bertrand 'Gris Blanc' Grenache Rosé</b> (France)	\$11.5 / \$46
<b>Miraval Studio Rosé</b> (Méditerranée, FR)	\$79

# Red Wine

<b>Deakin Estate Merlot</b> (South-East Australia)	\$9.5 / \$38
<b>Ara 'Single Estate' Pinot Noir</b> (Marlborough, NZ)	\$11.5 / \$46
<b>Mitolo Jester Series Shiraz</b> (McLaren Vale, SA)	\$14 / \$56
<b>Penfolds Bin 28 Shiraz 2023</b> (South Australia)	\$85
<b>Penfolds St Henri Shiraz 2019</b> (South Australia)	\$220

# Stubbies

<b>Heineken Zero</b>	\$7
<b>James Boag's "Light"</b>	\$7.5
<b>James Squire Apple Cider</b>	\$9
<b>Tsingtao Premium Lager</b>	\$10
<b>Byron Bay Premium Lager</b>	\$10
<b>Guinness Draught Stout</b>	\$13

# Beer On Tap

<b>Heineken</b> .....	Schooner \$11 / Pint \$14
<b>Kirin Ichiban Lager</b> .....	Schooner \$11 / Pint \$14
<b>James Squire Lashes</b> .....	Schooner \$11 / Pint \$14
<b>Stone &amp; Wood Easy Pale Ale</b> .....	Schooner \$11 / Pint \$14

## Signature Cocktails

<b>Whisky in the Garden</b> .....	\$22
Whisky, lemon, pandan, coconut water, coconut, cucumber.	
<b>Matcha Made in Heaven</b> .....	\$21
Gin, lemon, matcha, lychee, cream, popcorn.	
<b>Yuzu Spritz</b> .....	\$19
Elderflower, yuzu, mint, Prosecco, soda.	
<b>Type Rider</b> .....	\$22
Gin, Dom Bénédicte, lemon, passionfruit, raspberry.	
<b>Trixie</b> .....	\$21
Rum, passionfruit, lime, pineapple, raspberry.	

## Mocktails

<b>Crimson Breeze</b> .....	\$14
Mango, cucumber, lime, and cranberry, finished with sparkling soda.	
<b>Mango Mirage</b> .....	\$14
Mango, passionfruit, cranberry, lemon, and jalapeño.	
<b>Tropix</b> .....	\$14
Coconut water, orange, lemon, and passionfruit, with homemade whipped cream.	

## Classic Cocktails

<b>Mimosa</b> .....	\$15	<b>Margarita</b> .....	\$20
<b>Aperol Spritz</b> .....	\$17	<b>Pina Colada</b> .....	\$20
<b>Whiskey Sour</b> .....	\$18	<b>Mojito</b> .....	\$20
<b>Negroni</b> .....	\$18	<b>Passionfruit Mojito</b> .....	\$20
<b>Old Fashioned</b> .....	\$18	<b>Lychee Martini</b> .....	\$20
<b>Amaretto Sour</b> .....	\$19	<b>Bloody Mary</b> .....	\$21
<b>Espresso Martini</b> .....	\$20		



