

Garlic Bread (serves 2)	9
Soup of the Day V GF DF options	9
Fried Polenta Fingers with a seasonal salad & blue cheese dipping sauce GF	14
Beef Croquettes seasoned with wholegrain mustard & mozzarella served with a seasonal salad & spiced aioli	16
Thai Fish Cakes with a seasonal salad, lemon wedge & passionfruit nam jim GF DF	16
<u>Coffin Bay Oysters</u>	
Natural (6) GF DF	24
Tempura (6) with wakame & wasabi aioli DF	26
Kilpatrick (6) GF DF	26
Galliano & Chilli (6) natural oyster topped with Galliano gel infused with chilli oil GF DF	28
Trilogy of Oysters (9) select 3 of our oyster styles (maximum 3 of each style)	39

*We celebrate local produce & suppliers,
in keeping with seasonal availability!*

V - Vegetarian | GF - Gluten Free | DF - Dairy Free

KELLY'S
BAR & GRILL

entrée

Chargrilled Halloumi Salad 26
roasted rainbow beetroot, red onion & cherry tomatoes tossed with baby
spinach & watercress, finished with a lemon vinaigrette
| V GF DF Option
with Chicken Breast 34

Mushroom Risotto 28
Asian style mushrooms sautéed with garlic & spring onion finished
with toasted dukkha & a parmesan crisp
| V DF GF Option
with Chicken Breast 36

Threadfin Laksa 30
wild caught threadfin salmon with fresh chilli, mint, coriander
& vermicelli noodles
| DF

Beef Cheeks 36
served in a rich tomato concasse on a
bed of garlic mash | GF Option

Chargrilled Pork Loin 38
with sweet potato-chickpea puree, steamed broccolini &
an orange-sweet chilli glaze | GF

Crispy Skin Barramundi 39
with seasoned duck confit chips, Asian herb salad
& a lemon pepper butter | GF DF Option

Scallop & Prawn Squid Ink Linguini 40
with a creamy garlic white wine sauce
topped with parmesan crisp

Kelly's Steaks
with potato gratin, steamed broccolini and your choice of sauce
choose your steak

250g Scotch Fillet 39

350g Dry Aged Sirloin 44

choose your Kelly's homemade sauce
mushroom, pepper, garlic, blue cheese or red wine jus

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dessert

Kelly's Cheesecake Ask our staff about the current flavour.	12
Dark Chocolate Brulee with white chocolate dirt & a mango-white chocolate parfait GF	12
Strawberry & Red Wine Poached Pear with toasted bircher muesli & mango puree DF VE	12
Cheese & Fruit Share Plate delicious duo of Blue Cow cheeses with a selection of Australian crackers, fresh fruit & quince paste	16
Affogato espresso, vanilla ice cream with your choice of liqueur Cane Royale Bailey's Irish Cream Frangelico Kahlua	6.5 14.5
Liqueur Coffee Ord River Rum or Cane Royale, espresso, topped with cream	from 13
Espresso Martini Cane Royale, vanilla vodka, crème de cacao, espresso	18
Espresso, Piccolo Latte, Short Macchiato	4
Cappuccino, Flat White, Latte, Long Black, Long Macchiato	4.5
Hot Chocolate	4.5
Chai Latte, Mocha, Double Espresso	5
Flavoured Latte (Caramel, Hazelnut, Irish Cream, Vanilla)	5.5
Vienna	6
Pot of Tea for One	5.5
Pot of Tea for Two (Chai, Earl Grey, English Breakfast, Green, Chamomile)	6

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