RED BILL
RESTAURANT

DINNER MENU

Entrées

Soup, rosemary focaccia	9
Half shell scallops, pickled fennel and caper salsa (GF)	16
Goats cheese & onion tartlet, beetroot puree, roquette (V)	16
Crumbed mushroom arancini, tomato basil sauce (V)	13.5
Smokey BBQ chicken wings, grilled corn cob	15
Crispy pork belly, red cabbage coleslaw, apple puree	15
Salt & pepper squid, aioli	14
Oysters Kilpatrick	3.5 each

Share Plates

Pork belly bites, BBQ chicken wings, bowl of hand cut chips	33.5
Seafood platter, roasted scallops topped with wakame seaweed salad, Kilpatrick oysters, garlic prawns, whole Exmouth bugs, salt & pepper squid, tempura fish fillets	78.5

Mains

Crispy skinned gold band snapper, blood orange, pickled fennel & caper salsa (GF)	34
Red wine braised osso bucco, spinach, ricotta gnocchi	32
Braised lamb shank, mash potato, brocollini (GF)	30
Spaghetti, roasted eggplant, tomato, onion, garlic, chili & white wine sauce, parmesan cheese (V)	14/26
Ricotta gnocchi, bolognaise ragu, parmesan cheese	15/28
Tempura fish, hand cut chips, salad & tartare sauce	25
Chicken parmigiana, hand cut chips & salad	25
400g T-bone steak, roasted baby potatoes, brocollini (GF)	36
250g Sirloin steak, roasted baby potatoes, brocollini (GF)	30
300g Pork cutlet, apple sauce, roasted zucchini (GF)	30

Steak and cutlets served with your choice or red wine or pepper jus

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Burgers

Spicy crumbed chicken, Asian slaw, mozzarella cheese & aioli on a brioche bun	19
Steak sandwich, beetroot, tomato, roquette, mozzarella cheese aioli & BBQ sauce on Turkish bread	20
200g Beef patty, grilled onions, tomato, roquette, mozzarella cheese, chili jam on a brioche bun	19

**All burgers served with hand cut chips & salad*

Pizzas

Fresh basil, tomato herb sauce base, mozzarella cheese (V)	17
Sopressa salami, chili, tomato herb sauce base, mozzarella cheese	18
Roast chicken, mushroom, red onion, tomato herb sauce base, BBQ sauce mozzarella cheese	19
BBQ pulled pork, capsicum, tomato herb sauce base, BBQ sauce, mozzarella cheese	18

Sides & Salads

Garden salad (V,GF)	9
Seasonal vegetables (V,GF)	9
Hand cut chips (V,GF)	9
Creamy Mash potato (V,GF)	9
Garlic bread	8.5

Desserts

Semolina cake, white chocolate mousse, toasted almonds	10
Vanilla crème brûlée, fresh berries	10
Nutella calzoncino, vanilla ice-cream	10
Cheese board, selection of local and imported cheeses, sesame lavosh, apple & tomato chutney, fresh berries	23.5

RED BILL
RESTAURANT

WINE MENU

White Wine

	Bottle	Glass
Heathridge Sauvignon Blanc Semillion, Margaret River, WA Attractive, grassy aromas followed by tropical notes and soft citrus flavours with a fine crisp finish	29	7.5
Moore Creek Chardonnay, Hunter Valley, NSW Peach & Stone Fruit aromas with the subtle use of oak combined for a refreshing mouth feel	29	7.5
Hilbille Semillon Savignon Blanc, Blackwood Valley, WA Aromatic, fruity, fresh bouquet of lemon zest & pears with a balanced & refined finish	38	N/A
Wignalls Sauvignon Blanc, Albany, WA Refreshing with intense aromas of tropical fruits, underlying gooseberries & custard apple on the palate	37	9
Oyster Bay Chardonnay, Hawke's Bay, New Zealand Fragrant white peach & melon, with a delicate lemon zest & lingering creaminess	39	N/A
Wild Earth Riesling, Central Otago, New Zealand Citrus on the nose, nectarine & citrus flavours come through on the palate	40	N/A
Oyster Bay Pinot Gris, Hawke's Bay, New Zealand Fragrant pear & jasmine with delicate white peach & refreshing citrus backdrop	39	9.5

Red Wine

Heathridge Shiraz, Margaret River WA Bouquet of fine spicy notes combine with rich dark fruit & silky tannins to provide good length & complexity	29	7.5
Moore Creek Cabernet Sauvignon, Hunter Valley, NSW Aromas of black cherries, berries & spice, rich with dark plum & firm tannins	29	7.5
Hilbille Shiraz, Blackwood Valley, WA Aromas of bright, briary fruits lead to an intense silky smooth palate of fresh plum & spice	38	N/A
Oyster Bay Merlot, Hawke's Bay, New Zealand Scented red summer berries with plum richness & elegant, gently lingering spice	39	9.5
Long Lunch Pinot Noir, Albany, WA Medium bodied, velvety dark fruits & strong varietal characteristics such as truffle & forest floor. Silky tannins on a long finish	47	N/A
Wignalls "Albany Dew" Rose, Albany, WA The lifted aromatics of strawberry, red cherry and raspberry slide over the senses before being joined by hints of orange flesh on the palate	45	11.5

Sparkling

Yellowglen piccolo	11	N/A
Oyster Bay Sparkling Cuvee Brut	45	N/A
Tesabella Chardonnay Pinot Noir	32	N/A

RED BILL
RESTAURANT

DRINKS MENU

Bottled Beer / Cider

LOCAL

Cascade Light	6
Carlton Mid	6.5
Carlton Draught	7
Carlton Dry	7
Victoria Bitter	7
Crown Lager	7

PREMIUM

Corona	8
Stella	8
Heineken	8
Fat Yak Pale Ale	8
Peroni Leggera	7
Peroni Nastro	8
Matso's Ginger Beer	9

CIDER

Somersby Pear OR Apple Cider	8

Draught Beer

	Middy	Pint
Wild Yak	6.5	11
Carlton Dry	6	10
Carlton Mid	5.5	10
Carlton Draught	6	9
Great Northern Super Crisp	5.5	9
Pure Blonde Cider	6	10

Juices & Soft Drinks

Soft Drink Bottles	3.5
Juice	4
Water	2.5
Red Bull	4.5
Powerade	4

Spirits

RUM

Bacardi	8
Bundaberg	8
Kracken	10

BRANDY

St Agnes	8

LIQUOR

Kahlua	8
Malibu	8
Midori	8
Southern Comfort	8
Bailey's	8
Cointreau	10

VODKA/GIN/TEQUILA

Smirnoff	8
Gordons	8
Sauza Blanco	8

WHISKEY/BOURBON

Jack Daniels	9
Jim Beam	8
Johnny Walker Red Label	8
Jamesons	8
Canadian Club	8
Johnny Walker Black Label	10

PRE-MIX

Bundaberg & Cola	10
Jack Daniels & Cola	10
Johnny Walker & Cola OR Dry	10
Wild Turkey Honey & Cola	10
UDL Vodka, Lime & Soda	10
Canadian Club & Dry	10