

Slipway Bar and Restaurant

Starters

Garlic Cob Loaf (V) 10
Baked loaf with a garlic and herb butter glaze

Bruschetta (V) 12
Garlic sourdough topped with tomato, red onion, basil and fetta drizzled with balsamic vinegar and olive oil

Entrees

Oysters

Natural (GF) (minimum of 6) 4.5
Plump Coffin Bay oysters

Mornay (GF) (minimum of 6) 5
Plump Coffin Bay oysters covered in mornay sauce sprinkled with grated parmesan and grilled until golden brown

Kilpatrick (GF) (minimum of 6) 5
Plump Coffin Bay oysters topped with bacon and Slipway's tangy Worcestershire sauce

Sizzling Chicken Hotpot 18
With mushroom, garlic and ginger in a cast iron pot served with bread

Sizzling Garlic Prawns 22
King prawns sizzling in a garlic cream sauce in a cast iron pot served with bread

BBQ Prawn and Haloumi Skewers (3) (GF) 22

Salt & Pepper Seasoned Calamari 22
Served with a creamy garlic aioli and a wedge of lemon

Spring Rolls

Served with an Asian plum dipping sauce (3 per serve)

Duck 18

Vegetarian (V) 12

Main Fare

From the paddock to the char grill

350gram Northern Rivers Grain-Fed Black Angus Rib Fillet (GF) 48
100 day grain fed, cooked to your liking, served with your choice of sides and sauce

300gram Darling Downs Grain-Fed Black Angus Porterhouse (GF) 38
100 day grain fed, cooked to your liking, served with your choice of sides and sauce

400gram Grass-Fed 'Little Joes' Rump (GF) 38
Cooked to your liking, served with your choice of sides and sauce

250gram Grass-Fed 'Little Joes' Rump (GF) 29
Cooked to your liking, served with your choice of sides and sauce

Turn your steak into a reef & beef (load your steak with prawns and bug in a creamy garlic sauce) 16

Turn your steak into a rib combo (not for the faint hearted, load your steak with BBQ honey and bourbon pork ribs) 16

How would you like your steak cooked?

Blue, rare, medium rare, medium, medium well, well done, cremated

BBQ Honey and Bourbon Pork Ribs 44
Cooked low and slow over 18 hours and drowned in a sweet Tennessee bourbon whiskey sauce, served with your choice of sides

Lamb

Saltbush Lamb Twice Cooked (GF) 44
Served with baby potatoes, Asian greens, red wine jus

Poultry

Confit Duck (GF) 44
Slow cooked for 36 hours. Drizzled with a beautiful cherry and port glaze. Served with baby potatoes and bok choy

Chicken Scallopini (GF) 39
Grilled chicken breast in a creamy scallopini sauce
Served with baby potatoes and Asian greens

Crumbed Chicken Breast 25

Chicken Parmigiana 29

All of the above meals come with your choice of sides and sauce:

Butter mash or chips, Slipway salad or seasonal fresh vegetables

Red wine jus, pepper sauce, mushroom sauce, creamy garlic sauce

Pasta

Seafood Marinara	44
Al dente linguine tossed through prawns, calamari, reef fish and Moreton Bay bug in a tomato Napoli and creamy garlic sauce	
Boscaiola	32
Creamy garlic linguine with chicken, mushroom, pan fried bacon, shallots and a splash of white wine topped with parmesan	
Vegetarian Pasta (V) (Vegan option)	22
A sun-dried tomato oil linguine with roasted capsicum, kalamata olives, Spanish onion and fresh herbs finished with baby spinach and shaved parmesan	
Risotto	32
Chicken, mushroom, spinach topped with parmesan and fetta	

From the Ocean

At Slipway we pride ourselves in ONLY serving wild caught seafood supporting the commercial fishing industry!

Beer Battered Fish and Chips	36
Beer battered reef fish served with chips, salad and chilli lime mayo	
Coral Trout (GF)	39
Australian wild caught served with sauteed baby potatoes and broccolini, drizzled in a creamy lime and caper sauce	
Add prawns	
Seafood Chowder	42
A flavour packed dish full of all your favourites in a creamy white wine broth served with crusty bread	
Garlic King Prawns (GF)	44
King prawns sauteed in a garlic white wine cream sauce served with a tower of steamed jasmine rice topped with bug	
Salt & Pepper Seasoned Calamari (GF)	30
Served with a creamy garlic aioli and your choice of sides	
<i>(Chef's recommendation is beer battered chips and salad)</i>	
Fisherman's Catch	42
Tempura battered fish, crumbed oysters, calamari, prawn skewer, fresh prawns and mussels, chips and salad	
Seafood Platter for two	149
Three tiers of pure bliss	
Tier 1: Garlic Prawns, Moreton Bay Bug, sauteed mussels in dill butter and fresh herbs	
Tier 2: Battered and crumbed fish pieces, breaded oysters, calamari and fries	
Tier 3: Fresh Red Spot King Prawns, your choice of Natural or Kilpatrick Coffin Bay Oysters	

Salads

Caesar Salad	23
Crisp baby cos leaves, pan-fried bacon, garlic croutons, shaved parmesan cheese and a coddled egg tossed through a light Caesar dressing	
Add king prawns (3)	10
Add chicken tenderloins	8
Add anchovies	4
Thai Style Salad	25
Asian style salad with fried shallots and coated in a soy and ginger dressing	
With beef	25
With chicken	25
With prawns	35

Extra Sides

Slipway garden salad	9
Sweet potato fries	10
Crunchy fries	10

Desserts

Chocolate Mud Cake (V)	12
Sticky Date Pudding (V)	12
Carrot Cake (V)	12
Crème Brulée (V)	17
Homemade	
Cheesecake of the Day (V)	12
Homemade	

All desserts are served with your choice of vanilla ice cream or whipped cream

V = Vegetarian VG = Vegan GF = Gluten Free

Chefs Notes –

**If you like your salad or vegetables without dressing or butters, please let your wait staff know so we can accommodate this for you.*

**If you have any allergies or dietary requirements, please let your wait staff know so we can adjust to what works for you.*

Above all we hope you enjoy your meal and look forward to seeing you again!