



Entrée/starters

Garlic bread 8

Cheesy garlic bread 9

Oysters

Natural 3.5 ea | Kilpatrick 4.5 ea | Thai style 4 ea

Elote Bruschetta 14

Corn, coriander, lime, parmesan cheese and chipotle mayo

Pulled beef nachos GF 15

House made tortilla chips, Diogos queso fundido, guacamole, sour cream, black beans and salsa.

Pulled chicken nachos GF 15

House made tortilla chips, Diogos queso fundido, guacamole, sour cream, black beans and salsa

Refried bean nachos GF 15

House made tortilla chips, chef Diogos queso fundido, guacamole, sour cream, black beans and salsa

Bowl of chips GF 9

Tomato sauce

Wedges 12

Sweet chili and sour cream

Sweet potato chips VGO 12

House made aioli

Pork belly bites GF 19

Sweet and spicy pork belly pieces with chili plum dipping sauce

Corn Ribs GF VGO 12

Smoked paprika, garlic butter, chipotle dipping sauce

Whipped fetta 15

Whipped fetta with dried figs, rosemary infused honey and pistachios. Served with crusty bread

Fried chicken wings

½ kg or 1 kg tossed in your choice of:

House made buffalo sauce with blue cheese dipping sauce

BBQ sauce with Chipotle dipping sauce

Chili lime sauce with aioli

½ kg 17 | 1 kg 26

Platters

Grazing board GFO 60

Cured meats, whipped fetta, olives, Italian pickled vegetables, selection of soft and hard cheese, dried fruit, nuts, crackers and crusty bread

Lockleys tasting platter 70

Pork belly bites, BBQ chicken wings, salt and pepper squid, corn ribs, oysters Kilpatrick, wedges and a selection of dipping sauces

Seafood platter GFO 65

Crumbed prawns, Salt and pepper squid, oysters Kilpatrick, crumbed fish bites, smoked salmon, chips, salad and tartare sauce

Salads

Lockleys classic Caesar salad GFO 24

Cos lettuce, bacon, parmesan, croutons, anchovies, poached egg and creamy Caesar dressing

Greek salad VGO V GF 23

Mesclun lettuce, olives, tomatoes, cucumber, red onion, marinated fetta and oregano, olive oil dressing

Add Chicken 7

Add squid 6

Add Haloumi 6

Burrito bowl GF VGO 25

Choice of beef, chicken or refried beans.

Lettuce, rice, black beans, cheese, guacamole, sour cream, house made salsa, chipotle and corn chips

Check out our daily specials board

Mains

Lockleys mixed grill	40
Pork loin, minute steak, Chicken tender, beef chipolata, bacon, egg, tomato. Served with chips and salad	
Pork belly GF	36
Slow cooked pork belly with fresh orange, fennel and rocket salad. Served with chat potatoes and pork jus	
Lamb cutlets GF	45
Pistachio crusted lamb cutlets with red wine and pomegranate sauce, mash potato and greens	
Chicken breast	35
Pancetta, provolone cheese and herb filled chicken breast with roasted baby potatoes, pesto and greens	
Roast of the day GF	26
Please check special board (All roasts are carved to order and served with roasted pumpkin, potato, green peas and gravy)	
Butcher's cut	Market price
Please check special board	
300g Scotch fillet GF	44
Cooked to your liking served with chips and salad	
250g Porterhouse steak GF	33
Cooked to your liking. Chips and salad	
Lambs fry and bacon GF	25
Classic rich lambs fry, bacon and mash potato	

Schnitzels

Chicken schnitzel	Full 25 Half 20
Chips and salad	
Beef schnitzel	Full 27 Half 21
Chips and salad	
Eggplant schnitzel VE	22
Chips and salad	

Seafood

Fish and chips	26
Battered, crumbed or grilled. Chips, salad and tartare sauce	
Salt and Pepper squid GFO	26
Chips, salad and tartare sauce	
Crumbed prawns	30
Chips salad and tartare sauce	
Ceviche GF	34
Summery Kingfish ceviche with radish, shallots, orange, chili, cherry tomato, pomegranate and lime juice. Served with house made tortilla chips	
Salmon GF	33
Pan fried Atlantic salmon, salsa verde, garlic herb potatoes and greens	
Garfish	36
Battered, grilled or crumbed, chips, salad and tartare sauce	
Fisherman's catch	Market price
Please check special board	

Burgers

All burgers served with chips or upgrade to sweetpotato fries \$4

Beef	26
House made beef patty, bacon, American cheese, caramelized onion, pickles, lettuce and bbq sauce on brioche bun	
Southern fried chicken burger	26
Cheese, bacon, chipotle, pickles and lettuce on brioche bun	
Lockleys Steak Sanga	26
Lettuce, tomato, caramelized onions, bacon, egg, tender steak and tomato sauce on thick sliced toast	
Vego VE	23
Crumbed eggplant, roasted capsicum, lettuce, caramelized onion and vegan pesto aioli on brioche bun	

Gluten free and vegan buns available \$5

Gluten free burgers available - grilled chicken or steak

Toppings and sauces

Parmigiana VGO (vegan cheese)	5
Nap sauce melted cheese	
Hawaiian	5
Nap sauce, ham, pineapple and melted cheese	
Mexican	7
Salsa sauce, cheese, guacamole, sour cream, fresh salsa and corn chips	
Aussie	7
Bacon, caramelized onion, BBQ sauce, cheese and fried egg	
Red wine glaze	4
Garlic prawns & squid	12
Creamy garlic sauce	5
Mushroom, Dianne, Pepper and gravy	3

GF - Gluten Free
 VE - Vegan
 V - Vegetarian
 VGO - Vegan Option
 GFO - Gluten Free Option

Please alert wait staff to allergies or dietary requirements. We take these very seriously but cannot guarantee meals without traces of allergens.

