



MENU

Bookings Recommended
Function Room Available – Birthdays,
Anniversaries, Farewells,
Meetings, Conferences, Training or Just For...
Menu catered to suit you.

TO START

LOCAL WEST COAST OYSTERS - when available

Natural (gf)	15. (6)	25. (12)
Kilpatrick (gf)	18. (6)	29. (12)
Wedges (ve)		9.
with sweet chilli sauce & sour cream		
Battered Onion Rings with aioli (ve)		9.
Garlic Bread (4) (vegan option available)		6.
Cheesy Garlic Bread (4) (v)		7.
Bowl of fries with tomato sauce/gravy (ve)		5.
Kira's bowl of fries, Gravy & Cheese (ve)		7.
Soup of the Day		8.

MAINS

MSA Rib Eye Steak on the Bone 400g (gf)	33.
Chargrilled to your liking	
MSA Rump Steak 250g (gf)	19.
Chargrilled to your liking	
722 Mixed Grill (gf)	27.
Featuring 250g Rump steak, sausage, bacon, grilled tomato & egg	
Lamb Back Strap	28.
Marinated lamb, flat grilled (med/rare) served with warm chickpea mediterranean warm salad, with yoghurt & cucumber dressing	
Pie of the Day	18.
Served with mash potato	
Curry of the day	19.
Featuring curries from four corners of the world	
Chicken Dicasa (gf)	25.
S.A. Gourmet Chicken Breast	
Filled with bacon, leek, sundried tomato & cream cheese, baked & served on a field mushrooms & finished with a lemon mustard cream	
Chicken Newberg (gf)	26.
Grilled S.A. Gourmet Chicken breast topped with prawns, bacon & finished with sherry cream sauce	
Lemon Chicken Risotto	26.
A classic risotto dish tossed with garlic, mushrooms, baby spinach & topped with parmesan	
Lamb Shanks	27.
Braised Lamb Shanks in a red wine, roma tomato & onion gravy over creamy mash potato	

SCHNITTIES

House Crumbed Chicken Breast Schnitzel 300g	18.
House Crumbed Beef Schnitzel 300g	18.

SAUCES & TOPPINGS

Gravy, Mushroom, Pepper, Dianne complimentary	
Extra Jug	1.5
Parmigiana	3.
Hawaiian	4.
Avocado Ham and Mozzarella	4.
Creamy Garlic Prawn	7.

FROM THE SEA

Lemon-garlic Salmon Fillets Baked (gf)	22.
Served with aioli & steamed rice	
S.A. Garfish fillets battered crumbed or grilled	15 / 20.
Served with fresh lemon & tartare	
Salt & Pepper Squid	15 / 20.
Served with fresh lemon & tartare	
Crumbed Prawns	16 / 26.
Succulent crumbed prawns with tartare & fresh lemon	
Seafood Basket	26.
Lightly crumbed piece of hake & prawns, salt & pepper squid, tartare & fresh lemon	
James Squire Beer Battered Fish & Chips	12. / 17.
Crumbed or grilled with tartare & fresh lemon	

SALADS

Classic Greek Salad	18.
Garden salad tossed with cucumber, red onion, feta, tomato, red capsicum & pitted olives dressed with lemon garlic dressing	
Warm Quinoa & Brown Rice Salad (ve)	18.
With cherry tomatoes, onion, capsicum, peas, zucchini, mushroom, wild rice & orzo pasta with a hint of garlic & oregano	
Hokkien Vegetable Stir - Fry (v)	17.
Sautéed celery, onion, carrots, zucchini, mushrooms, green capsicum, tossed in hokkien noodles with sweet chilli & soya topped with crispy leeks	
Add Chicken (3 tenders)	5.
Add Salt & Pepper Squid (4 pieces)	5.
Add Seared Prawns (4 prawns)	7.



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BURGERS / PIZZA

The Ultimate 722 18.

Homemade 150g beef pattie, bacon, cheese, tomato, caramelised onion, lettuce, egg & finished with bbq sauce on a brioche bun & fries

Chicken Caesar Burger 17.

Grilled chicken breast, bacon, egg, tomato, lettuce with caesar dressing on a brioche bun & fries

Veggie Chick Pea Burger (v) 17.

Home-made veggie chick pea pattie, tomato, caramelised onion, cucumber, lettuce with tomato relish on a brioche bun & fries

Add cheese or sweet chilli 2.

Lot 722 Pizza 12" 25.

Chorizo, salami, ham, onion, mushroom, olives & roasted capsicum

Hawaiian Pizza 12" 19.

Double smoked leg ham, pineapple and mozzarella cheese

Margherita Pizza (v) 17.

Napolitano sauce, mozzarella cheese and basil

Add chicken 5.

BBQ Chicken 24.

Marinated chicken with spanish onion, sundried tomatoes & mushrooms

All pizza bases are with napolitano sauce & topped mozzarella cheese

PASTA

Spaghetti or Penne

Carbonara 19.

Pan fried leg ham, onion, parmesan cheese tossed in cream, & egg

Chicken Sicilian 19.

Chicken strips tossed in pesto, sundried tomatoes & chilli in a olive oil & balsamic glaze

Vegetarian (ve) 16.

Roasted capsicum, pan fried zucchini, onion, mushroom, olives, napolitano sauce

Homemade Beef Lasagne 19.

Classic Italian favourite made with italian herbs, napolitano & béchamel sauce

FOR THE LITTLE ONES

(12 years & under) 9.

Includes a drink & ice cream with chocolate, strawberry or caramel topping

Chicken Nuggets, chips & tomato sauce

Beef Schnitzel, chips & gravy

Chicken Schnitzel, chips & gravy

Fish & Chips with tomato sauce

Penne Napolitano

DESSERT

Ice Cream Sundae 6.

Topped with chocolate, strawberry or caramel, crushed nuts & wafer

Sticky Date Pudding 7.

Served with a toffee sauce & pouring cream

Bread & Butter Pudding 7.

Finished with a warm custard & pouring cream

Double Chocolate Pudding 7.

Served with warm chocolate sauce & double cream

Affogato 7.

Add shot of Baileys, Frangelico, Tia Maria or Kahlua 4.

Gluten free dishes available on request

(v) denotes a vegetarian dish (gf) denotes a gluten free dish

(ve) denotes a vegan dish

Please let staff know of any allergies.

Please allow 30 minutes for a well done steak.