

ALL DAY MENU | OPEN FOR LUNCH & DINNER

SOMETHING TO START

GARLIC BREAD (V)	12
With house made garlic butter, sea salt	
Add cheese	3
FRESHLY SHUCKED OYSTERS	
Half-dozen natural with lemon	35
Or half-dozen Kilpatrick with BBQ sauce, bacon	35

SALAD

CAESAR SALAD	19
Crispy cos lettuce, double smoked speck, poached egg, anchovies, parmesan and garlic croutons	
Add Chicken	8
Add Prawns	10
CHICKEN SALAD (GF)	19
Grilled chicken, mixed leaves, cherry tomatoes, cucumber, onion, feta cheese, citrus dressing	

BURGER BAR

VEGAN BURGER (VG)	24
Cauliflower steak, beetroot hummus, coleslaw, vegan aioli, seasoned fries	
CHICKEN BURGER	25
Grilled chicken, avocado, bacon, cheddar cheese, seasoned fries	
ANGUS BEEF BURGER	26
Char-grilled Angus beef patty, lettuce, tomato, bacon, cheese, truffle aioli, seasoned fries	
Gluten free bun	2

FROM THE GRILL

RIB FILLET	55
300g Rib fillet served with seasoned fries, rocket and parmesan salad. Your choice of either port jus, pepper jus, mushroom jus, béarnaise sauce or garlic butter	

MAINS

BOLOGNAISE	26
Fettuccine, beef and pork bolognaise, parmesan	
PRAWN AND CHILLI PASTA	28
Fettuccine, prawn cutlets, onion, capers, chilli, garlic, fennel, parmesan, EVOO	
CHICKEN SCHNITZEL	28
Chicken breast schnitzel, fries and a rocket and parmesan salad	
Your choice of port jus, pepper jus, mushroom jus, béarnaise sauce or garlic butter	
Parmigiana – pomodoro sauce, cheese	6
PORCINI MUSHROOM TORTELLINI	30
Mixed mushrooms, mushroom cream sauce, onion, garlic, spinach, walnuts, parmesan	
Add Chicken	8
FISH AND CHIPS	30
Beer battered fish, garden salad, fries, zesty lemon tartare	
SALMON	34
Grilled salmon, truss tomatoes, broccolini, parmesan risotto cake, citrus butter	
PORK CUTLET	36
King rib cutlet, potato puree, baby carrots, broccolini, apple compote, port wine jus	
LAMB SHANK	38
Red wine braised lamb shank, potato puree, broccolini, jus	

SIDES

ROCKET AND PARMESAN SALAD, POTATO PURÉE, BROCCOLINI, GARDEN SALAD,	11 each
SEASONED FRIES, THIN FRIES	11 each
Both served with aioli	

PIZZA

MARGHERITA (V)	27
Pomodoro sauce, basil, cherry tomatoes mozzarella	
HAM AND PINEAPPLE	27
Pomodoro sauce, ham, pineapple, onion, mozzarella	
PEPPERONI	27
Pomodoro sauce, pepperoni, chilli flakes, mozzarella	
Gluten free base	5

ALL DAY BREAKFAST

VEGETARIAN BIG BREAKFAST (V)	28
Two free-range eggs, cooked to your liking, tomato, halloumi, hash brown, spinach, seasonal mushrooms, toast	
BIG BREAKFAST	30
Streaky bacon, two free-range eggs cooked to your liking, sausages, tomato, hash brown, mushroom, toast	

DESSERT

A SELECTION OF CAKES, SLICES AND TARTS	from 9
KITCHEN SUNDAE	14
With chocolate brownie, ice cream, whipped cream, chocolate topping, peanuts	

(V) = Vegetarian (GF) = Gluten Free (VG) = Vegan | Our food may contain traces of milk, egg, wheat, nuts, soybean, fish and shellfish. Not all ingredients are listed. Please let us know about any allergies before placing your order. A 0.8% service fee will apply to all Visa, Mastercard, American Express and Diner's Club transactions. A 1.85% service fee will apply to all UnionPay transactions. A 15% surcharge applies on public holidays. The Star Club Member discounts and Seniors discount are available on presentation of a current Membership Card or Seniors Card. Guests must be 18 or over to enter Kitchen at Treasury and the casino. BET WITH YOUR HEAD, NOT OVER IT. KATB08388/091123

BEVERAGE MENU

NON-ALCOHOLIC BEVERAGES

POST-MIX SOFT DRINK <i>Coca-Cola, Coke No Sugar, Sprite, Lift, soda water, ginger ale, tonic water lemon</i>	5.5
LEMON, LIME AND BITTERS	6
SOFT DRINK BOTTLE 330ml <i>Coca-Cola, Sprite, Diet Coke, Lift, Coke No Sugar, Orange Fanta</i>	5.5
GINGER BEER	7
CHILLED JUICE <i>Orange, apple, pineapple, tomato, cranberry</i>	7
RED BULL	9.5
WATER <i>Mt Franklin still (400ml)</i>	4
<i>Santa Vittoria sparkling or still</i>	
<i>500ml Bottle</i>	6.5
<i>1L Bottle</i>	11.5
SHAKES <i>Chocolate, vanilla, caramel, strawberry, banana, malt</i>	
<i>Milkshake</i>	7.5
<i>Thickshake</i>	9.5
ICED <i>Chocolate, coffee or mocha</i>	8
HOT CHOCOLATE <i>Served with marshmallows</i>	5
COFFEE <i>Your choice of full cream, skim, soy, oat, almond or lactose free milk</i>	
<i>Espresso</i>	3.8
<i>Latte, flat white, cappuccino, vienna, macchiato</i>	
<i>Cup</i>	4.8
<i>Mug</i>	6.8
<i>Syrups: Caramel, vanilla or hazelnut</i>	0.65
TAKEAWAY SIZES AVAILABLE	
<i>Small</i>	4.5
<i>Medium</i>	5.5
<i>Large</i>	6.5
TEA <i>Choose from English Breakfast, Earl Grey, green, peppermint, chamomile, lemon and ginger</i>	4.8
TAKEAWAY SIZES AVAILABLE	
<i>Small</i>	4.8
<i>Medium</i>	5.2
<i>Large</i>	5.8

WHITE WINE

TALKING POINT SAUVIGNON BLANC <i>Yarra Valley, VIC</i>
821 SOUTH SAUVIGNON BLANC <i>Marlborough, NZ</i>
SKILLOGALEE SKILLY RIESLING <i>Clare Valley, SA</i>
MOUNTADAM 550 CHARDONNAY <i>Eden Valley, SA</i>
CREDARO FIVE TALES PINOT GRIS <i>Margaret River, WA</i>
DOG POINT SAUVIGNON BLANC <i>Marlborough, NZ</i>

SPARKLING WINE

TALKING POINT SPARKLING <i>Yarra Valley, VIC</i>
DAL ZOTTO PROSECCO <i>King Valley, VIC</i>
T'GALLANT PINK MOSCATO <i>Mornington Peninsula, VIC</i>
CHANDON NV <i>Yarra Valley, VIC</i>
MOËT & CHANDON BRUT IMPERIAL <i>Champagne, France</i>

ROSÉ

LEFTFIELD ROSÉ <i>Hawkes Bay, NZ</i>
PHILIP SHAW PINK BILLY SAIGNEE ROSÉ <i>Orange, NSW</i>

RED WINE

TALKING POINT SHIRAZ CABERNET <i>Yarra Valley, VIC</i>
WYNNS THE GABLES CABERNET SAUVIGNON <i>Coonawarra, SA</i>
WOLF BLASS PRIVATE RELEASE MERLOT <i>Yarra Valley, VIC</i>
TAR & ROSES TEMPRANILLO <i>Heathcote, VIC</i>
FICKLE MISTRESS PINOT NOIR <i>Marlborough, NZ</i>
ST HALLETT GARDEN OF EDEN SHIRAZ <i>Barossa Valley, SA</i>

DRAUGHT BEER

STONE & WOOD GREEN COAST CRISP LAGER
VICTORIA BITTER
STONE & WOOD PACIFIC ALE
HEINEKEN

BOTTLED BEER & CIDER

JAMES BOAGS PREMIUM LIGHT T
XXXX GOLD
TOOHEYS EXTRA DRY
STONE AND WOOD PACIFIC ALE
CROWN LAGER
5 SEEDS CRISP APPLE CIDER
CORONA
KIRIN ICHIBAN

PRE-MIXED

BUNDABERG AND COLA
JIM BEAM AND COLA
JACK DANIELS AND COLA