

The first part of the document discusses the importance of maintaining accurate records of all transactions. It emphasizes that every entry, no matter how small, should be recorded to ensure the integrity of the financial statements. This includes not only sales and purchases but also expenses, income, and transfers between accounts.

The second part of the document provides a detailed breakdown of the accounting cycle. It outlines the ten steps involved in the process, from identifying the accounting entity to preparing financial statements. Each step is explained in detail, with examples provided to illustrate the concepts.

The third part of the document discusses the various types of accounts used in accounting. It distinguishes between assets, liabilities, equity, revenue, and expense accounts, and explains how they are classified and balanced. It also covers the concept of debits and credits, and how they are used to record transactions.

The fourth part of the document discusses the importance of internal controls in accounting. It explains how internal controls help to prevent errors and fraud, and ensure the accuracy and reliability of financial information. It provides examples of internal controls and discusses how they should be implemented.

The fifth part of the document discusses the various methods used to value inventory. It compares the first-in, first-out (FIFO) method, the last-in, first-out (LIFO) method, and the weighted average cost method, and discusses the advantages and disadvantages of each.

The sixth part of the document discusses the various methods used to depreciate fixed assets. It compares the straight-line method, the declining balance method, and the sum-of-the-years'-digits method, and discusses the advantages and disadvantages of each.

The seventh part of the document discusses the various methods used to allocate joint costs. It compares the physical measure method, the market value method, and the sales value method, and discusses the advantages and disadvantages of each.

The eighth part of the document discusses the various methods used to allocate overhead costs. It compares the direct method, the step method, and the full cost method, and discusses the advantages and disadvantages of each.

The ninth part of the document discusses the various methods used to allocate common costs. It compares the direct method, the step method, and the full cost method, and discusses the advantages and disadvantages of each.

The tenth part of the document discusses the various methods used to allocate joint costs. It compares the physical measure method, the market value method, and the sales value method, and discusses the advantages and disadvantages of each.

kokoda

BAR + GRILL

lunch

Available Tuesday to Saturday between 12pm and 2pm

Garlic Bread

\$5.90

Oven Fresh Cob Loaf

Served with Pesto Dip for 2

\$8.50

Bruschetta

Made fresh daily and served on toasted Italian Batard with fetta cheese

\$8.90

Homemade Soup of the Day

Served with crusty bread

\$7.50

Fresh Oysters ^{hc} ^{lg}

Served naturally on a bed of ice with citrus wedges and a wasabi mayonnaise

Half dozen \$12.90 Dozen \$20.90

Oysters Kilpatrick

Fresh oysters lightly grilled with bacon, Worcestershire sauce and Tabasco.

Half dozen \$13.90 Dozen \$22.90

Antipasto Plate (serves two) ^v *vegetarian option available*

Smoked salmon, marinated vegetables, Prosciutto, parmesan and olive tapenade, with toasted Italian Batard.

\$14.90

Beer Battered Barramundi

Served with homemade tartare sauce, chips and salad

\$11.90

Calamari Greek Salad

Mesculin, tomato, cucumber, feta and olives topped with crumbed calamari rings.

\$11.90

Leg Ham Steak

Fresh off the bone ham char grilled and topped with fresh pineapple slice with garden salad and chips

\$11.90

LEGEND

^{hc} Healthy Choice Option

^v Vegetarian

^{lg} Low Gluten Content

kokoda

BAR + GRILL

lunch

Available Tuesday to Saturday between 12pm and 2pm

Chicken Schnitzel Parmigiana

Topped with Napoli and shaved parmesan, baby salad and fries
\$13.90

Shredded Thai Chicken Salad (hc) (lg)

With julienne vegetables, bean sprouts, cucumber and cherry tomatoes
\$11.90

Fettuccine Chili Prawns

Ocean King prawns, garlic, spinach and chili tossed with fettuccine in a Napoli sauce
\$14.90

Haloumi & Roasted Vegetable Stack (v) (lg)

Served on a bed of fresh spinach
\$12.90

Atlantic Salmon Fillet (hc) (lg)

Grilled and served with tarragon butter, citrus cheeks, on a steamed vegetable medley
\$19.90

Pork Loin Chop

Topped with gravy and homemade apple sauce, chips and salad
\$11.90

Chicken Laksa (hc) (lg)

Homemade broth with shredded chicken, vegetables and rice noodles
\$14.90

MSA Grade T-Bone Steak (lg) *without chips or sauce*

Char grilled and served with salad and chips with your choice of sauce
\$16.90

Grain Fed Rump Steak (lg) *without chips or sauce*

Cooked to your liking and served with salad, chips and your choice of sauce

200gram	\$11.90
300gram	\$20.90

Sauces - Pepper, Mushroom, Red Wine or Gravy

Reef & Beef Upgrade for Steaks

Add Grilled Moreton Bay Bug and chili Napoli sauce
\$7.00



Kedron-Wavell Services Club Inc operates a certified HACCP food safety system an international standard in food safety to assure our members and guests a healthy and enjoyable dining experience.

kokoda

BAR + GRILL

dinner

Available Tuesday to Thursday between 5.30pm and 8.30pm
And Friday and Saturday between 5.30pm and 9pm

BREADS

Garlic Bread

\$5.90

Olive and Semi Dried Tomato Cob Loaf (Serves Two)

Served with olive tapenade and butter

\$8.50

ENTREES

Fresh Oysters

Served naturally on a bed of ice with citrus wedges and a wasabi mayonnaise

Half dozen \$12.90 Dozen \$20.90

Oysters Kilpatrick

Fresh oysters lightly grilled with bacon, Worcestershire sauce and Tabasco.

Half dozen \$13.90 Dozen \$22.90

Greek Salad

Mesculin, feta, olives, sundried tomatoes and Greek dressing

\$9.90/\$15.90

MAINS

Fettuccine Chili Prawns

Ocean King prawns, garlic, spinach and chili tossed with fettuccine in a Napoli sauce

\$19.90

Prawn and Avocado Salad

Ocean King prawns with lettuce, Spanish onion, cherry tomato, strawberries and avocado in a raspberry vinaigrette.

\$26.90

Slow Braised Beef

Slow braised beef and root vegetables, served with steamed greens and garlic mash

\$18.90

Kokoda's Special Curry of the Day

Please ask your wait staff for todays choice of house made curry

\$19.90

Haloumi & Roasted Vegetable Stack

Served on a bed of fresh spinach

\$17.90

kokoda

BAR + GRILL

dinner

Available Tuesday to Thursday between 5.30pm and 8.30pm
And Friday and Saturday between 5.30pm and 9pm

Lamb Fillets (lg) *without sauce*

Marinated in fresh herb oil, cooked on the char and served on a bed of ratatouille with duchesse potato and rosemary jus.

\$26.90

Chicken Breast

Crispy skinned breast of chicken wrapped in Prosciutto served on a garlic mash with baby spinach and a wild mushroom ragout

\$21.90

Atlantic Salmon Steak (hc) (lg)

Served on a bed of potato mash with fresh asparagus spears, wilted greens and beurre blanc

\$24.90

Loin of Pork (lg)

Oven baked loin of pork, sliced and served with seeded mustard cream on a sweet potato bake, with a baked apple pocketed with camembert.

\$22.90

350gm Sirloin Steak—150 day Grain Fed (lg) *without chips*

Prime 350gm sirloin of beef, char grilled to your taste, topped with fresh tarragon butter, served on chunky chips with fresh salad

\$26.90

Eye Fillet Steak (lg) *without sauce*

250gm Eye fillet of beef, char grilled and plated on a pontiac and sweet potato bake with broccolini and red wine reduction

\$26.90

300gm Grain Fed Rump Steak (lg) *without chips*

Topped with Moreton Bay Bug and chilli Napoli sauce on a bed of chunky chips

\$29.90

Beer Battered Barramundi

with homemade tartare sauce, chips and salad

\$19.90

Tortellini Salami

Beef tortellini tossed in sauce of salami, pepperoni, onion, basil, olives, mushrooms and Napoli. Topped with shaved grana padano cheese

\$18.90

SIDES

Spicy Potato Wedges with Sweet Chilli and Sour Cream

Bowl of Chips with Tomato Sauce

Garden Salad with Vinaigrette, Potato Mash or Steamed Vegetables

\$5.90

\$5.90

\$5.90

kokoda

BAR + GRILL

kids

Chicken Nuggets & Chips

Crumbed Fish & Chips

Steak & Chips

Potato Gnocchi with Napoli Sauce

All kids meals \$7.50 each*

*All kids meals are served with a complimentary soft drink and ice block.

dessert

Lemon Myrtle Brulee (lg) *without wafer*

Served with a trio of berry compote and an Anzac wafer

\$7.50

Tiramisu

Traditional Italian dessert with coffee liqueur soaked sponge, marsala cream and choc bits

\$7.50

Poached Pear and Passionfruit with Macadamia Crumble

Served with vanilla bean ice cream

\$6.90

Housemade Raspberry Swirl Baked Cheesecake

Served with double cream

\$7.50

Kokoda Kiss

Pistachio nut brownie pieces, crushed pavlova, double cream, dark chocolate ice cream and hot chocolate fudge sauce

\$7.50

Trio of Gourmet Ice Cream (lg)

Served with chocolate wafer cigar and caramel sauce

\$6.90

kokoda

BAR + GRILL

wine list

Sparkling	Glass	Bottle
Yellowglen Yellow 200ml	5.70	
Yellowglen Pink 200ml	5.70	
Redbank Emily N.V.	N/A	19.90
Yarra Burn Vintage	N/A	29.90

Whites	Glass	Bottle
Hardys Nottage Hill Semillon Sauv Blanc	4.50	16.90
Lindemanns Reserve Chardonnay	4.90	17.90
Brown Brothers Crouchen Riesling	5.50	21.90
Moondah Brook Verdelho	5.90	22.90
Nobilo Sauvignon Blanc	6.50	24.90
West Cape Howe Semillon Sauv Blanc	6.50	24.90
Wirra Wirra Riesling (Dry Style)	6.90	26.90
Flinders Bay Chardonnay	6.90	26.90
Taylors Jaraman Sauv Blanc	N/A	39.90

Red	Glass	Bottle
Hardys Nottage Hill Merlot	4.50	16.90
Lindemanns Reserve Cabernet Merlot	4.90	17.90
Grant Burge Cabernet Shiraz	5.50	19.90
Barwick Estate Shiraz	6.50	24.90
Leasingham Magnus Cab Sauv	6.50	24.90
Grant Burge Hillcott Merlot	6.90	26.90
Glen Eldon Shiraz Cabernet	6.90	26.90
Wirra Wirra Church Block	N/A	29.90
Vasse Felix Cab Sauv	N/A	44.99
Peter Lehmann Eight Songs Shiraz	N/A	49.99

kokoda

BAR + GRILL

beverage list

Packaged Beer

Heineken	5.70	Crown Lager	4.90
Corona	5.70	Boags Premium	5.50
Becks	5.70	Boags St George	5.50
Tooheys White Stag	4.90	Tooheys Extra Dry	4.80
Hahn Super Dry	4.90	Tooheys New	3.95
Pure Blonde	4.90	Tooheys Old	3.95
Crown Gold	4.40	XXXX Bitter	3.95
Pure Blonde Naked	4.40	Victoria Bitter	3.95
XXXX Gold	3.40	Hahn Premium Light	3.40
Carlton Mid	3.40	Cascade Premium Light	3.40

Ready To Drink

Bundaberg Rum & Cola	7.90	Jim Beam & Cola	7.90
Johnnie Walker & Cola	7.90	Slate & Cola	7.90
Midori Splice	7.70	Raspberry Cruiser	7.80
Smirnoff Red	7.90	Smirnoff Ice Double Black	8.95
Strongbow Sweet, Original or Dry	3.90	West Coast Cooler	3.90

Spirits

Johnnie Walker Black	5.40	Bundaberg Distillers No. 3	4.95
Chivas Regal	5.70	Tanqueray Gin	5.10
Johnnie Walker Green (Malt)	7.10	Smirnoff Black Vodka	5.10
Jim Beam Small Batch Bourbon	5.20	Jagermeister	5.10

We carry a large range of spirits and liqueurs. Please ask for your favourite. Prices based on 30ml pour.

Port

Penfolds Club Port - 50ml	2.20
Galway Pipe Port 50ml	4.50

Coffee and Tea

Fresh steamed full cream, skim or soy milk available

Flat White	3.40 Cup 3.90 Mug
Cappuccino	3.40 Cup 3.90 Mug
Café Latte	3.90
Short Black	2.30
Specialty Teas - Earl Grey, English Breakfast, Jasmine Green Tea, Chamomile, Lemon or Peppermint	2.25 Cup

Other coffee and tea selections available, please ask your friendly wait staff.

Liqueur Coffee

Coffee with your choice of Jameson Whiskey, Kahlua, Galliano, Frangelico or Baileys	7.50
---	------

Cold Drinks

Soft Drink - Coke, Sprite, Fanta, Diet Coke, Coke Zero 250ml	2.90 ea
Fresh Orange Juice	1.95 sml 2.60 lge

kokoda

BAR + GRILL

cocktail list

Midori Avalanche

A tropical taste of cool melon, pineapple & orange

Baileys Martini

A martini without the punch

Black Cherry

Raspberry infused with Irish coffee cream
& a dash of fizz

Casablanca

An ice blended tropical cream cocktail

Koala Bear

Smooth creamy after dinner chocolate &
banana liqueur cocktail

Long Tall Cowboy

The ever famous shooter, now in a cocktail

All cocktails only \$10 each