

ENTREES/STARTERS	NM	М
Garlic Bread (V) Our signature garlic bread	10.5	9
Cheesy Bread (V) Add on some melty cheese	12.5	10.5
Loaded Garlic Bread It gets better! Garlic bread loaded with cheese, bacon & spring onion	16	14
Pan Seared Garlic Prawn Skewers (GF) Served on a bed of mixed lettuce with a lemon wea	15 lge	13
Satay Chicken Skewers (GF) Served with steamed rice	15	13
Mushroom Arancini (V) Mushroom, herb, and cheese arancini, served with aioli	13	12
Wedges (V) Served with sweet chilli sauce and sour cream	14	13

SMALL MEALS

Chicken Schnitzel Golden panko-crumbed chicken breast with your choice of sauce	21	19
Chicken Parma Schnitzel topped with Napoli sauce, ham & melted mixed cheese	22	20
Beer Battered Whiting Juicy whiting fillets, with lemon wedges & tartare sauce	22	20
Calamari (GFO) Freshly made calamari, lightly dusted with our house-made seasoning & served with aioli	22	20
Bangers & Mash Gourmet sausages, with creamy mash & steamed veg	22	22
Roast of the Day (GF) With roast potatoes & pumpkin, steamed veg & house-made pan gravy	22	20

MAIN MEALS
Chicken Schnitzel Golden panko-crumbed chicken breast with your choice of sauce
Chicken Parma Schnitzel topped with Napoli sauce, ham & melted

mixed cheese		
Grilled Barramundi (GFO) Tender flaky barramundi fillet served with creamy garlic butter	35	32
Beer Battered Whiting Juicy fillets of whiting with lemon & tartare sauce	28	25
Calamari (GFO) Freshly made calamari, lightly dusted with our house-made seasoning & served with aioli	31.5	28.5
Bangers & Mash Gourmet sausages, with creamy mash & steamed v	27 eg	24
Roast of the Day (GF) With roast potatoes, steamed veg & pumpkin	30	27
Confit Chicken (GF) Served with seasoned roast vegetable, grilled asparagus, spinach, drizzled with a buttery dukkah s	30 sauce	27
Pan-Seared Herb Crusted Lamb Served with roasted chats, steamed beans with grill asparagus, on a bed of pea puree & drizzled with re		29 JS
Pan Seared Ocean Salmon (GF) Crispy pan seared ocean salmon served on a bed o	35 f	32

cauliflower mash, grilled asparagus, roasted chats drizzled with lemon myrtle butter

NM - NON MEMBERS PRICE M - CLUB MEMBER PRICE

GFO - GLUTEN FREE OPTION GF - GLUTEN FREE

VO - VEGETARIAN OPTION V - VEGETARIAN

While we take steps to minimise risk & safely handle the foods that contain potential allergens, please be advised that cross contamination may occur.

FROM THE

NM

28

33

Μ

25

30

Porterhouse 3

Cooked to your & veg and your

Scotch Fillet Cooked to your & veg and your

Sticky BBQ R Served with chip For 1 Person For 2 People

Steak Sandwi 150g porterhous tomato relish, eg beer battered ch

Texas Smoke Beef patty, crispy with lettuce & sm

TOPPERS

Sauces/butters 3 (GF)



GRILL	NM	Μ
300g (GFO) liking, with chips & salad or potato choice of sauce/butter	39	36
280g (GFO) liking, with chips & salad or potato choice of sauce/butter	44	41
t ibs & Wings (GFO) os & salad	-	
	38	35
	70	67
ch se with bacon, grilled onion, cheese		30
ggs, & lettuce on a Turkish bun serv iips	ed with	
house Burger y bacon, onion rings & melted chee noked mayo on a toasted sesame b		24

Grilled prawns 9 | Onion rings 3 | Fried eggs 3

Mushroom, pepper, pan gravy, garlic butter, smoked butter

PASTAS	NM	М
Brisket Ragu (GFO) Slow cooked beef brisket, served in a tomato ragu s Small Serve	27 sauce 20	24 18
Cajun Chicken Alfredo (GFO) Cajun spiced chicken breast tossed with spring onio & garlic in a cream and white wine sauce	27	24
Small Serve	20	18
Carbonara (GFO) Bacon, cream, & grana padano cheese tossed with pasta	26	23
Small Serve	20	18
Traditional Bolognese (GFO) Rich mince sauce slowly simmered with aromatic soffritto of onions, carrots, & celery, topped with sha	26 aved pari	23 mesan
Small Serve	20	18
Pumpkin, Spinach and Pinenut (GFO)(VO) Pumpkin, spinach, & pinenuts in a creamy white wir Add chicken	28 ne sauce +6	25 9
Small Serve	24	22
Creamy Mushroom & Spinach (GFO)(VO) Earthy mushrooms & spinach in a cream based wh Add Chicken	26 ite wine : +6	23 sauce
Small Serve	20	18

Choice of Spaghetti, Fettuccine, or Risotto

SIDE DISHES

7.5

House Potato (GF) | Steamed Vegetables (GF) House Salad (GF) | Hot Chips

ASIAN STYLE MEALS

Honey Chicken Served with steamed rice & veg	25	22
Thai Coconut Prawns (GF) Served with rice noodles & fresh Asian veg	31	28
Sticky Tofu Bowl (GF)(VO) Tofu tossed with mushrooms served with steamed cucumber with sticky Asian sauce Add Chicken, Beef or Prawns	24 I rice, slic +6	21 ed

TEEN MEALS (under 16)

Chicken Parma Schnitzel topped with Napoli sauce, ham & melt	21 ed mixed cheese
Battered Whiting Juicy fillets of whiting with lemon & tartare sauce	22.5 e
Fettuccine Carbonara (GFO) Bacon, cream, grana padano cheese tossed with fettuccine	18
Sweet Chilli Chicken Burger Crisp chicken schnitzel, lettuce, tomato, spanish melted cheese & sweet chilli sauce on a toasted	
Roast of the Day (GF) With roast potatoes, steamed veg & pumpkin	20
Wings (GFO) BBQ sauced chicken wings served with chips &	18 salad
KIDS' MEALS (12 and under) Spaghetti Bolognese (GFO)	13
Traditional Bolognese with spaghetti	
Chicken Dino Nuggets Fun shaped golden chicken breast with chips	
Fish & Chips Whiting fillet with chips	

Roast of the Day Served with roast pumpkin & potato, and steamed veg

Cheeseburger & Chips A kid-sized burger with chips

Kids meals come with a free kids' dessert & small soft drink

SOMETHING SPECIAL

To finish the night off, why not select from ...

- Freshly made Cappuccino or Latte
- A range of specialty Teas
- Choose a Cocktail from our range of favourites
- Sip on a local Fortified Wine

DESSERTS

Cheesecake Made fresh with s House Made A

Served with ice c

Choc Brownie Smothered in cho topped with biscu

Banana Fritter Served with caran

Gluten Free optic

HOUSE DRIN

BEERS ON TA SOFT DRINKS RED, WHITE &



WHAT'S ON ...

MONDAY **Bingo & Indoor Bowls TUESDAY** Free Trivia in the Bistro **WEDNESDAY** Humpday Specials & Raffles **FRIDAY Promotions & Raffles SATURDAY Social Bowls**

am,
ım,
am,
n berries
TY HIP

Scan me