

BREADS

Garlic Bread Garlic & Herb Butter Ciabatta (V)	M/NM 9.0/10
Cheesy Garlic Bread Garlic & Herb Butter Ciabatta, Melted Mozzarella (V)	11.7/13
Add Bacon	2.7/3.0
Pan Fried Prawn Toast Golden Sesame, Shallots, Cantonese Chilli Dipping Sauce	17.1/19
Italian Flatbread Piadina Wild Rocket, Prosciutto, Heirloom Tomatoes, Stracciatella, Balsamic Glaze, Extra Virgin Olive Oil	18.9/21

STARTERS/ SHARES

Sweet Potato Wedges Sweet Chili & Sour Cream (V)	15.3/17
Loaded Angus Cheeseburger Fries Angus Beef Mince, Spanish Onion, Dill Pickles, Cheddar, Tomato Relish, American Mustard	18.0/20
Korean Corn Ribs Manuka Honey & Soy Glaze, Spring Onions, Sesame, Gochujang Sauce (V)	18.0/20
Mushroom & White Truffle Arancini (4) Served with Truffle & Black Garlic Aioli, Grano Padano (V)	17.1/19
Fried Chicken Wings Your Choice of Buffalo, Spicy Korean, Smokey BBQ, Memphis Gold Honey or Naked with a Ranch Dipping Sauce	HALF KG 17.1/19 FULL KG 27.9/31
Calamari Fritti Flash Fried Calamari, Oregano, Lemon & Caper Mayonnaise	18.9/21
BBQ Yamba King Prawns Native Lemon Myrtle & Black Garlic Mayonnaise, Mango Chilli Salsa (GF)	26.1/29
Yakitori Chicken Skewers (4) Bonito, Shallots, Teriyaki, Yuzu Aioli	17.1/19
Slow Cooked Pulled Pork Nachos Melted Mozzarella, Pico De Gallo, Sour Cream, Jalapeno, Guacamole, Coriander	24.3/27
Lobster Spring Rolls (4) Served with Citrus-Chilli & Ginger Dipping Sauce	21.6/24

SALADS

Smoked Salmon & Prosciutto Salad Smoked Salmon, Prosciutto, Heirloom Tomatoes, Crispy Capers, Watercress, Cucumber Ribbons, Pistachio Dill Yoghurt Cream	27.9/31
Winter Vegetable & Feta Salad Selection of Winter Vegetables, Persian Feta, Cranberries, Baby Spinach, Red Wine Poached Pear, Basil Pesto Dressing (V) (VGO)	24.3/27
Classic Caesar Salad Cos Lettuce, Parmesan, Streaky Bacon, Poached Egg, Garlic Crouton, Caesar Dressing	20.7/23

ADD ONS

Char Grilled Chicken	6.3/7	Smoked Salmon	9/10
Grilled Garlic Prawns	9/10	Halloumi	7.2/8

PASTAS

Pappardelle Lamb Ragu Slow Cooked Lamb Shoulder, San Marzano Tomatoes, Shaved Grano Padano, Fresh Basil <i>Wine Pairing Suggestion: David Hook Shiraz</i>	M/NM 28.8/32
Wild Mushroom Tortellini Butternut Squash Puree, Wild Mushrooms, Chestnuts, Fresh Sage, Truffled Pecorino (V)	27.9/31
Morton Bay Bug Mac & Cheese Morton Bay Bug, Blue Swimmer Crab, Old Bay Seasoning, Gruyere Cheese, Pangrattato	33.3/37
Prawn & Nduja Risotto Tiger Prawns, Baby Spinach, Spicy Nduja, Zucchini Crème, Saffron & Dill Broth (GF) <i>Wine Pairing Suggestion: La Bohème Pinot Gris</i>	31.5/35

BURGERS

<i>All served with seasoned chips</i>	
Mushroom & Halloumi Burger Mushroom, Halloumi, Wild Rocket, Caramelised Spanish Onion, Dill Pickles, Truffle Aioli (V)	25.2/28
Korean Fried Chicken Burger Crispy Korean Chicken, Kimchi-Style Slaw, Pickled Cucumber, Gochujang Sauce	24.3/27
Pulled Pork Burger Slow Cooked Pulled Pork, Red Cabbage Slaw, Jalapenos, Coriander, Honey & Smokey BBQ Sauce	24.3/27
Cheeseburger Angus Beef Pattie, Caramelised Onions, Dill Pickles, American Cheese, Mustard, Tomato Relish	21.6/24
Double Angus Beef Burger Double Angus Beef Pattie, Gem Lettuce, Tomato, Dill Pickles, Caramelised Onion, American Cheese, Burger Sauce	27.0/30
Steak Sandwich Toasted Sourdough, Char Grilled Scotch Fillet, Wild Rocket, Caramelised Onion, Smokey Tomato Relish, American Cheese	26.1/29

SCHNITZEL & TOPPERS

<i>All Served with Choice of Two Sides & Sauce</i>	
Classic Chicken Breast Schnitzel	26.1/29
1824 Wagyu Beef Schnitzel MBS3+ Austral Downs, Northern Territory	36.0/40

Add Schnitzel Topper

Parmigiana Double Smoked Ham, Napolitana Sauce, Mozzarella	6.3/7	Aussie Streaky Bacon, Caramelised Onions, Fried Egg, Smokey BBQ Sauce, Mozzarella	8.1/9
Godfather Smokey BBQ Sauce, Pepperoni, Bacon, Chorizo, Spanish Onion, Mozzarella	8.1/9	French Avocado, Streaky Bacon, Camembert Cheese, Bearnaise Sauce	9/10
Ocean Garlic Prawns, White Wine Cream Reduction, Parmesan, Parsley	9/10		

FROM THE CHAR GRILL

<i>All Served With Choice of Two Sides & Sauce</i>	M/NM
300gm Grain Fed Rump, True North Angus MBS2+ Darling Downs, Queensland	34.2/38
300gm Grain Fed Sirloin, True North Angus MBS2+ Darling Downs, Queensland	45.0/50
300gm Grain Fed Scotch Fillet, Angus MSA Riverine, New South Wales	48.6/54
400gm 1824 Wagyu OP Rib on Bone Mable Score 4+ Austral Downs, Northern Territory	65.7/73
Add Surf & Turf Creamy White Wine Reduction with Garlic Prawns & Morton Bay Bug (GF)	14.4/16

Sauces	3.6/4
Mushroom Sauce, Peppercorn Sauce, Diane Sauce, Gravy, Creamy White Wine Garlic (GF), Red Wine Jus (GF), Bearnaise	
Sides	8.1/9
Garden Salad & House Vinaigrette Seasonal Vegetables tossed in Extra Virgin Olive Oil Roasted Kipfler Potatoes & Confit Garlic	Creamy Mashed Potatoes Seasoned Chips & Aioli

MAINS

Roasted Cauliflower Steak Curried Yoghurt, Nuts & Seeds, Golden Raisins, Coriander Gremolata, Crispy Kale Chips (V) (GF)	25.2/28
Beer Battered or Crumbed Snapper Goldband Snapper – South Coast, NSW Choice of Two Sides, Tartare Sauce, Lemon	27.9/31
18 Hour Slow Cooked Wagyu Blade Marble Score 7+ Darling Downs, Queensland Garlic Mashed Potato, Roasted Baby Carrots, Seeded Mustard Crust, Shiraz Jus (V) (GF) <i>Wine Pairing Suggestion: Katnook 'Founders Block' Cabernet Sauvignon</i>	36.9/41
Crispy Skin Pork Belly Roasted Pumpkin, Grapes, Burnt Sage Butter, Vin Cotta, Crumbled Feta	34.2/38
Pan Fried Tasmanian Salmon Lemon & Herb Roasted Kipfler Potatoes, Broccolini, Almond & Pistachio Crumble, Sauce Vierge <i>Wine Pairing Suggestion: Rolf Binder Riesling</i>	33.0/36
Rosemary Lamb Pot Pie Floater Puff Pastry, Creamy Mashed Potato, Green Peas, Red Wine Gravy	27.0/30
Indian Beef Korma Slow Braised Angus Beef, Steamed Saffron Basmati Rice, Naan Bread, Minted Yoghurt	28.8/32
Chicken Breast Supreme Stuffed with Bacon & Brie Cheese, Roasted Herbed Potatoes, Baby Spinach, Mustard & Herb Cream Sauce	31.5/35

Our menu contains allergens and is prepared in a kitchen that handles nuts and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free

(VGO) VEGAN BY REQUEST (V) VEGETARIAN (GF) GLUTEN FREE

M/NM – Members Price | Non-Members Price

PIZZA

M/NM

Margherita

Tomato Base, Buffalo Mozzarella, Fresh Basil

20.0/22

Spicy Veggie Supreme

Tomato Chilli Base, Cherry Tomatoes, Mushrooms, Capsicum, Baby Spinach, Spanish Onion, Pineapple, Black Olives, Mozzarella (V)

24.3/27

Chilli & Garlic Prawn

Tomato Base, Mozzarella, Chilli, Confit Garlic, Spanish Onion, Cherry Tomato, Tiger Prawns

27.9/31

Tandoori Chicken

Tandoori Tomato Base, Chicken Breast, Spanish Onion, Capsicum, Minted Yoghurt, Coriander

26.1/29

Classic Hawaiian

Tomato Base, Mozzarella, Double Smoked Ham, Pineapple

24.3/27

Mediterranean Lamb

Tomato Base, Slow Cooked Lamb Shoulder, Kalamata Olives, Fire Roasted Peppers, Spanish Onion, Feta, Tzatziki

27.9/31

The Carnivore

Smoky BBQ Base, Beef Bolognaise, Mozzarella, Ham, Pepperoni, Bacon

27.0/30

Ranch Supreme

Tomato Base, Mozzarella, Capsicum, Spanish Onion, Mushroom, Ham, Pepperoni, Black Olives, Ranch Sauce

27.0/30

KIDS MENU

Served with Vanilla Ice Cream with a choice of topping – strawberry, chocolate, caramel or sprinkles

13.5/15

Cheeseburger & Chips

Steak & Chips

Chicken Schnitzel & Chips

Chicken Nuggets & Chips

Fish & Chips

Linguine Bolognaise or Napolitana

Ham & Pineapple Pizza

DESSERT

Nutella Pizza

Caramelised Banana, Strawberries, Hazelnut Crumble, Vanilla Bean Gelato

20.0/22

Limoncello Cheesecake

Passionfruit Coulis, Strawberries, Rose Fairy Floss

13.5/15

Ice Cream Sundae

Assorted Italian Gelato, Seasonal Fruit, Chocolate Sauce, Italian Wafers

13.5/15

M/NM – Members Price | Non-Members Price

LUNCH SPECIALS \$16

MONDAY TO FRIDAY * | 11:30AM-2:30PM

Classic Chicken Schnitzel

Seasoned Chips & Garden Salad, Choice of Sauce

Beer Battered Flathead & Chips

Garden Salad, Seasoned Chips, Tartare Sauce, Lemon

Chicken Caesar Wrap

Cos Lettuce, Bacon, Parmesan, Caesar Dressing, Seasoned Chips

Cheeseburger

Angus Beef Pattie, Dill Pickles, Caramelised Onion, American Cheese, Mustard, Tomato Relish, Seasoned Chips

Aussie Angus Beef Pie

Hearty Angus Beef Pie, Creamy Mashed Potato, Dark Ale Gravy, Tomato Relish

Thai Basil Beef Stir Fry

Tender Marinated Beef Strips, Seasonal Vegetables, Hokkien Noodles, Chilli, Asian Herbs, Cashews, Spicy Nam Jim Dressing

CHEF SPECIALS



Scan QR Code to see what Chef Specials are on the board today!

WHAT'S ON



Scan QR code to check out our upcoming events and current specials



MENU

Monday & Tuesday

11:30am-2:30pm | 5:30pm-9:00pm

Wednesday to Sunday

11:30am-9pm