



MENU

Monday & Tuesday

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

Wednesday to Sunday

11:30am-9pm

BREADS

	M/NM
Garlic Bread Garlic & Herb Butter Ciabatta (V)	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 Chilli & 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

M/NM

Pappardelle Lamb Ragu 28.8/32

Slow Cooked Lamb Shoulder, San Marzano Tomatoes, Shaved Grano Padano, Fresh Basil

 *Wine Pairing Suggestion: David Hook Shiraz*

Wild Mushroom Tortellini 27.9/31

Butternut Squash Puree, Wild Mushrooms, Chestnuts, Fresh Sage, Truffled Pecorino (V)

Morton Bay Bug Mac & Cheese 33.3/37

Morton Bay Bug, Blue Swimmer Crab, Old Bay Seasoning, Gruyere Cheese, Pangrattato

Prawn & Nduja Risotto 31.5/35

Tiger Prawns, Baby Spinach, Spicy Nduja, Zucchini Crème, Saffron & Dill Broth (GF)

 *Wine Pairing Suggestion: La Boheme Pinot Gris*

BURGERS

All served with seasoned chips

Mushroom & Halloumi Burger 25.2/28

Mushroom, Halloumi, Wild Rocket, Caramelised Spanish Onion, Dill Pickles, Truffle Aioli (V)

Korean Fried Chicken Burger 24.3/27

Crispy Korean Chicken, Kimchi-Style Slaw, Pickled Cucumber, Gochujang Sauce

Pulled Pork Burger 24.3/27

Slow Cooked Pulled Pork, Red Cabbage Slaw, Jalapenos, Coriander, Honey & Smokey BBQ Sauce

Cheeseburger 21.6/24

Angus Beef Pattie, Caramelised Onions, Dill Pickles, American Cheese, Mustard, Tomato Relish

Double Angus Beef Burger 27.0/30

Double Angus Beef Pattie, Gem Lettuce, Tomato, Dill Pickles, Caramelised Onion, American Cheese, Burger Sauce

Steak Sandwich 26.1/29

Toasted Sourdough, Char Grilled Scotch Fillet, Wild Rocket, Caramelised Onion, Smokey Tomato Relish, American Cheese

SCHNITZEL & TOPPERS

All Served with Choice of Two Sides & Sauce

Classic Chicken Breast Schnitzel 26.1/29

1824 Wagyu Beef Schnitzel MBS3+ 36.0/40

Austral Downs, Northern Territory

Add Schnitzel Topper

Parmigiana 6.3/7

Double Smoked Ham, Napolitana Sauce, Mozzarella

Godfather 8.1/9

Smokey BBQ Sauce, Pepperoni, Bacon, Chorizo, Spanish Onion, Mozzarella

Ocean 9/10

Garlic Prawns, White Wine Cream Reduction, Parmesan, Parsley

Aussie 8.1/9

Streaky Bacon, Caramelised Onions, Fried Egg, Smokey BBQ Sauce, Mozzarella

French 9/10

Avocado, Streaky Bacon, Camembert Cheese, Bearnaise Sauce

FROM THE CHAR GRILL

M/NM

All Served With Choice of Two Sides & Sauce

300gm Grain Fed Rump, 34.2/38

True North Angus MBS2+ | Darling Downs, Queensland

300gm Grain Fed Sirloin, 45.0/50

True North Angus MBS2+ | Darling Downs, Queensland

300gm Grain Fed Scotch Fillet, 48.6/54

Angus MSA | Riverine, New South Wales

400gm 1824 Wagyu OP Rib on Bone 65.7/73

Mable Score 4+ Austral Downs, Northern Territory

Add Surf & Turf 14.4/16

Creamy White Wine Reduction with Garlic Prawns & Morton Bay Bug (GF)

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 Creamy Mashed Potatoes
Seasonal Vegetables tossed in Extra Virgin Olive Oil Seasoned Chips & Aioli
Roasted Kipfler Potatoes & Confit Garlic

MAINS

Roasted Cauliflower Steak 25.2/28

Curried Yoghurt, Nuts & Seeds, Golden Raisins,
Coriander Gremolata, Crispy Kale Chips (V) (GF)

Beer Battered or Crumbed Snapper 27.9/31

Goldband Snapper – South Coast, NSW
Choice of Two Sides, Tartare Sauce, Lemon

18 Hour Slow Cooked Wagyu Blade 36.9/41

Marble Score 7+ Darling Downs, Queensland
Garlic Mashed Potato, Roasted Baby Carrots, Seeded Mustard Crust, Shiraz Jus (V) (GF)

🍷 *Wine Pairing Suggestion: Katnook 'Founders Block' Cabernet Sauvignon*

Crispy Skin Pork Belly 34.2/38

Roasted Pumpkin, Grapes, Burnt Sage Butter, Vin Cotta, Crumbled Feta

Pan Fried Tasmanian Salmon 33.0/36

Lemon & Herb Roasted Kipfler Potatoes, Broccolini,
Almond & Pistachio Crumble, Sauce Vierge

🍷 *Wine Pairing Suggestion: Rolf Binder Riesling*

Rosemary Lamb Pot Pie Floater 27.0/30

Puff Pastry, Creamy Mashed Potato, Green Peas, Red Wine Gravy

Indian Beef Korma 28.8/32

Slow Braised Angus Beef, Steamed Saffron Basmati Rice, Naan Bread, Minted Yoghurt

Chicken Breast Supreme 31.5/35

Stuffed with Bacon & Brie Cheese, Roasted Herbed Potatoes,
Baby Spinach, Mustard & Herb Cream Sauce

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

20.0/22

Tomato Base, Buffalo Mozzarella, Fresh Basil

Spicy Veggie Supreme

24.3/27

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

Chilli & Garlic Prawn

27.9/31

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

Tandoori Chicken

26.1/29

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

Classic Hawaiian

24.3/27

Tomato Base, Mozzarella, Double Smoked Ham, Pineapple

Mediterranean Lamb

27.9/31

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

The Carnivore

27.0/30

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

Ranch Supreme

27.0/30

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

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

20.0/22

Caramelised Banana, Strawberries, Hazelnut Crumble, Vanilla Bean Gelato

Limoncello Cheesecake

13.5/15

Passionfruit Coulis, Strawberries, Rose Fairy Floss

Ice Cream Sundae

13.5/15

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

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