



MENU

MONDAY TO THURSDAY

11:30am-2:30pm

5:00pm-9:00pm

FRIDAY TO SUNDAY

11:30am-9:00pm

BREADS

All Baked in our Wood Fired Pizza Oven

Garlic Bread **NM/M**
11/9.9

Garlic & Herb Butter Ciabatta (V)

Garlic & Cheese Pizza **22/19.8**

Confit Garlic, Italian Herbs, Melted Mozzarella (V)

Loaded Cob Loaf **21/18.9**

Bacon, Shallots, Mozzarella, Mediterranean Olive Tapenade

Fire Roasted Bone Marrow & Sourdough **26/23.4**

Bone Marrow, Confit Garlic, Eschalots, Herbs, Cultured Butter, Smoked Salt, Toasted Sourdough

SHARING PLATES

Crispy Fried Popcorn Cauliflower **19/17.1**

Deep Fried Cauliflower Florets, Zatar, Sweet & Spiced Ricotta (V)

Butternut Pumpkin & Crispy Bacon Soup **18/16.2**

Artisan Bread Roll, Cultured Butter, Chilli Oil

Potato Wedges **19/17.1**

Sour Cream, Sweet Chilli Sauce (V)

Loaded Pulled Pork Nachos **28/25.2**

Slow Cooked Pork Shoulder, Melted Mozzarella, Pico De Gallo, Sour Cream, Guacamole, Jalapenos, Coriander

Char Grilled Chicken Souvlaki (4) **21/18.9**

Pickled Onion, Pita Bread, Tzatziki Sauce

Pea & Bolognese Arancini (4) **20/18.0**

Napoli Sauce, Grano Padano, Basil Pesto

Dry Spiced Lamb Riblets **30/27.0**

Sticky Asian Tamari & Soy Glaze, Toasted Sesame

Salt & Pepper Squid **21/18.9**

Flash Fried Squid, Chilli, Coriander, Crispy Shallots, Thai Chilli Aoili, Lemon (GF)(I)
Squid | *Bay of Islands, New Zealand*

Sizzling Garlic Prawn Hot Pot (6) **29/26.1**

Garlic & Herb Butter, Olive Oil, Crusty French Baguette, Lemon (A)
King Prawns | *Yamba, New South Wales*

Lobster Spring Rolls (4) **26/23.4**

Citrus-Chilli & Ginger Dipping Sauce (M)

SALADS

Classic Caesar Salad **24/21.6**

Cos Lettuce, Parmesan, Streaky Bacon, Boiled Egg, Garlic Crouton, Caesar Dressing

 *Tatachilla Chardonnay*

Add Char Grilled Chicken (GF) **9/8.1**

Add Grilled Garlic Prawns (GF) **10/9**

Winter Vegetable **28/25.2**

& Halloumi Winter Salad

Tuscan Kale, Radicchio, Romaine Lettuce, Heirloom Beetroot, Roasted Pumpkin, Spanish Onion, Walnuts, Gorgonzola, Champagne Herb Emulsion (V)(GF)

 *Tatachilla Sauvignon Blanc*

Macro Power Chicken Bowl **29/26.1**

Poached Chicken Breast, Brown Rice, Roasted Root Vegetables, Chickpeas, Quinoa, Avocado, Persian Feta, Walnuts, Baby Spinach, Tomatoes, Cucumber, Lemon Yoghurt Dressing (GF)

 *Tatachilla Sauvignon Blanc*



SNITZELS

Served with Choice of 2 Sides
(Chips, Salad, Mash or Veg) & Sauce

NM/M

Classic Chicken Schnitzel

29/26.1

 Grant Burge Benchmark Pinot Grigio

1824 Wagyu Beef Schnitzel MBS3+

42/37.8

Austral Downs, Northern Territory

 Grant Burge Benchmark Shiraz

ADD TOPPER

Parmigiana

9/8.1

Double Smoked Ham,
Napolitana Sauce, Mozzarella

Godfather

10/9.0

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

Aussie

10/9.0

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

Hawaiian

9/8.1

Napoletana Sauce,
Double Smoked Ham,
Pineapple, Mozzarella

FROM THE CHAR GRILL

Served with Choice of 2 Sides (Chips, Salad, Mash or Veg) & Sauce

200g Pasture Fed Eye Fillet

52/46.8

Riverine Region, New South Wales (GF)

 Petaluma White Label Pinot Noir

250g Grain Fed Rump, True North Angus MBS2+

39/35.1

Darling Downs, Queensland (GF)

 Grant Burge Benchmark Shiraz

250g Pasture Fed Sirloin

53/47.7

Gippsland, Victoria (GF)

 St Hugo 'Signature' Shiraz

300g Grain Fed Scotch Fillet, True North MBS2+

62/55.8

Darling Downs, Queensland (GF)

 Margan Cabernet Sauvignon

400g Free Range

43/38.7

Pork Tomahawk

Byron Bay, Northern New South Wales (GF)

 La Boheme Pinot Gris

ADD ONS

Surf & Turf

13/11.7

Creamy White Wine Reduction with Garlic Prawns (GF)(I)

Fire Roasted Bone Marrow

12/10.8

Bone Marrow, Eschalots, Smoked Salt (GF)

Sauces

4/3.6

Mushroom Sauce, Peppercorn Sauce, Diane Sauce, Gravy,
Creamy White Wine Garlic (GF), Red Wine Jus (GF), Bearnaise

Sides

Creamy Mashed Potato (GF)

10/9

Seasoned Chips & Aioli (V)

10/9

Garden Salad & House Vinaigrette (V) (GF)

13/11.7

Seasonal Vegetables & Extra Virgin Olive Oil (V) (GF)

14/12.6

Roasted Chat Potatoes & Confit Garlic (V) (GF)

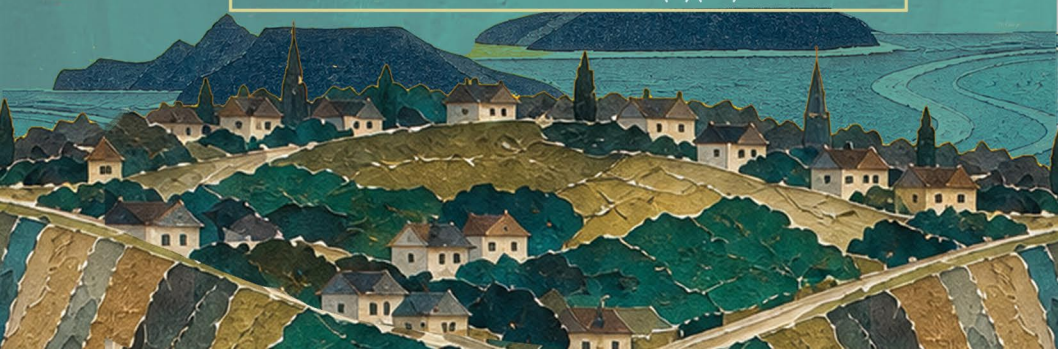
12/10.8

Honey & Balsamic Glazed Baby Carrots (V) (GF)

15/13.5

Steamed Broccolini & Silvered Almonds (V) (GF)

15/13.5



WINGS

Chicken Wings Cooked with
our Special Spice Blend,
served with Ranch Dipping Sauce

NM/M
HALF KG 21/18.9
FULL KG 33/29.7

Original Buffalo

Tangy Hot Buffalo Sauce

Texan Smokey BBQ

Slow Cooked Smokey

Texan BBQ Glaze

Spicy Korean

Spicy Gochujang Glaze, Toasted Sesame

MAINS

Roasted Cauliflower Steak 30/27.0

Sweet Potato Puree, Charred Broccolini, Roasted Chickpeas,
Crispy Tuscan Kale, Chimichurri Sauce (V)(VGO)(GF)

 Grant Burge Benchmark Shiraz

Beer Battered Barramundi 35/31.5

Garden Salad, Seasoned Chips, Tartare Sauce, Lemon (A)
Barramundi | Port Douglas, Queensland

 Stone & Wood Pacific Ale

Green Thai Chicken Curry 31/27.9

Steamed Coconut & Lemongrass Jasmine Rice,
Prawn Crackers, Thai Herbs, Lime

 Petaluma Riesling

Pan Fried Tasmanian Salmon 42/37.8

Roasted Celeriac Puree, Steamed Broccolini, Swiss Chard,
Salsa Verde, Pistachio & Lemon Myrtle Crumb (GF)(I)

Wagyu Bangers & Mash 31/27.9

Wagyu Beef Sausage, Mashed Potato, Broccolini,
Caramelised Onion, Red Wine Gravy, Toasted Herb Crumb

 Tyrrells Hunter Valley Shiraz

Slow Cooked Lamb Shank 40/36.0

Braised Lamb Shank, Garlic Mashed Potato,
Rosemary Jus, Sweet Potato Curls (GF)

Add Lamb Shank 10/9.0

 St Hugo 'Signature' Shiraz

Preserved Lemon & Harissa Roast Chicken 40/36.0

Roasted Half Chicken, Herb & Garlic Potatoes,
Sautéed Swiss Chard, Chicken Jus (GF)

 Scarborough Chardonnay

Beef Bourguignon Pot Pie 32/28.8

Creamy Mashed Potato, Buttery Green Beans,
Red Wine Gravy

 Stone & Wood Pacific Ale

SHARED MAINS

Recommended for 3-4 people | We appreciate your patience
as some sharing options may require additional cooking time

Slow Cooked Lamb Shoulder 132/118.8

Tzatziki Sauce, Roasted Chat Potatoes,
Honey Glazed Baby Carrots, Melot Jus (GF)
Organic Lamb Shoulder | Southern Highlands, NSW

 St Hugo 'Signature' Shiraz

1.2kg True North OP Rib Fillet 215/193.5

Cultured Butter, Roasted Chat Potatoes,
Steamed Broccolini, Bone Marrow Jus, Smoked Salt (GF)
Black Onyx MBS3+ | Darling Downs, Queensland

 Margan Cabernet Sauvignon

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

(VG) VEGAN by Request (V) Vegetarian (GF) Gluten Free
Seafood Origin

(A) Australia (I) Imported (M) Mixed

NM/M – Non-Members Price | Members Price

WOOD FIRED PIZZAS

<i>All Baked in our Wood Fired Pizza Oven</i>		NM/M
<i>Gluten Free Bases Available Upon Request</i>		
Margherita		24/21.6
Tomato Base, Mozzarella, Fresh Basil (V)		
🍷 <i>Da Luca Prosecco</i>		
Pulled Pork		31/27.9
Smokey BBQ Base, Slow Cooked Pork Shoulder, Caramelised Pineapple, Mozzarella		
🍷 <i>Tatachilla Shiraz Cabernet</i>		
Garlic Chilli Prawn		34/30.6
Tomato Base, Tiger Prawns, Chilli, Confit Garlic, Spanish Onion, Cherry Tomato, Mozzarella (I)		
🍺 <i>Stone & Wood Pacific Ale</i>		
Chicken Supreme		30/27.0
Smokey BBQ Base, Chicken Breast, Spanish Onion, Capsicum, Bacon, Mozzarella, Ranch Sauce		
🍷 <i>Grant Burge Benchmark Pinot Grigio</i>		
Classic Hawaiian		29/26.1
Tomato Base, Mozzarella, Double Smoked Ham, Pineapple		
🍺 <i>Somersby Apple Cider</i>		
Double Pepperoni		29/26.1
Tomato Base, Pepperoni, Mozzarella, Oregano		
🍷 <i>Greasy Fingers Shiraz Grenache</i>		
Carnivore		31/27.9
Smokey BBQ Base, Beef Bolognaise, Chicken, Ham, Pepperoni, Bacon, Mozzarella		
🍷 <i>Tyrrells Hunter Valley Shiraz</i>		
Mediterranean Lamb		32/28.8
Tomato Base, Slow Cooked Lamb Shoulder, Kalamata Olives, Baby Spinach, Sundried Tomato, Mozzarella, Feta Crumble		
🍷 <i>Grant Burge GB43 Merlot</i>		

PASTAS

Beef Ragu Pappardelle		34/30.6
Slow Cooked Beef Brisket, San Marzano Tomatoes, Shaved Grano Padano, Hazelnut Crumble		
🍷 <i>Tyrrells Hunter Valley Shiraz</i>		
Spicy Prawn Tagliatelle		36/32.4
Tiger Prawns, Chilli, Garlic, Sundried Tomato, Baby Spinach, San Marzano, Lemon Panagratto (I)		
🍷 <i>Mud House 'Rapura' Sauvignon Blanc</i>		
Sun Dried Tomato & Ricotta Ravioli		31/27.9
Goats Curd, Burnt Sage Butter, Toasted Hazelnuts, Baby Spinach, Grana Padano (V)		
🍷 <i>Stoneleigh Pinot Gris</i>		
Seafood Risotto		42/37.8
Morton Bay Bug, Blue Swimmer Crab, Cloudy Bay Clams, King Prawns, Creamy White Wine Reduction, Parmesan (M)(GF)		
🍷 <i>Scarborough Chardonnay</i>		

KIDS

<i>Includes Juice Popper & Vanilla Ice Cream</i>		17/15.3
Cheeseburger & Chips	Steak & Chips	
Chicken Nuggets & Chips	Fish & Chips	
Chicken Schnitzel & Chips	Fettuccini Bolognaise	

BURGERS

All served with seasoned chips

Mushroom & Halloumi Burger

NM/M
28/25.2

Mushroom, Halloumi, Wild Rocket,
Caramelised Spanish Onion, Dill Pickles,
Sundried Tomato Aoili (V)

 *Grant Burge Benchmark Pinot Grigio*

Nashville Chicken Burger

26/23.4

Spicy Marinated Fried Chicken, House Slaw,
Pickles, American Cheese, Chipotle Mayo

 *Balter Easy Hazy*

WATB Beef Burger

28/25.2

Angus Beef Patty, Caramelized Onions, Dill Pickles,
Tomato, Gem Lettuce American Cheese, Burger Sauce

ADD ONS

Patty 6/5.4 | Bacon 4/3.6 | Egg 3/2.7

 *Grant Burge Benchmark Shiraz*

Ocean Catch Burger

29/26.1

Beer Battered Barramundi, Spanish Onions, Rocket,
Pickled Cucumber, Tartare Sauce (A)

Barramundi | Port Douglas, North Queensland

 *Stone & Wood Pacific Ale*

Steak Sandwich

29/31.9

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

 *Tatachilla Shiraz Cabernet*

DESSERTS

Chocolate Fondant Cake

17/15.3

Vanilla Bean Gelato, Drunken Raspberries,
Chocolate Soil (V)

Warm Apple & Rhubarb Pie

17/15.3

Vanilla Bean Gelato, Rhubarb Compote,
Seasonal Berries (V)

Ice Cream Sundae

15/13.5

Assorted Italian Gelato, Seasonal Fruit,
Chocolate Sauce, Italian Wafers (V)

Double White Chocolate Pizza

22/19.8

White Chocolate Ganache, Strawberry Compote,
Seasonal Berries (V)



CHEF SPECIALS

Scan to view
today's Specials



EXCLUSIVE MEMBER PRICING

Scan to join for free

NM/M – Non-Members Price | Members Price





LUNCH SPECIALS

Monday to Friday
11:30am - 2:30pm

NM/M
20/18

Chicken Caesar Wrap

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

Classic Chicken Schnitzel

Seasoned Chips
& Garden Salad

Cheeseburger

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

Thai Basil Chicken Stir Fry

Tender Marinated Chicken,
Asian Vegetables, Rice Noodles,
Chilli, Thai Herbs, Cashews,
Special Sauce

Wagyu Bangers & Mash

Wagyu Beef Sausage,
Mashed Potato, Broccolini,
Caramelised Onion,
Red Wine Gravy,
Toasted Herb Crumb

Macro Power Bowl

Brown Rice,
Roasted Root Vegetables,
Chickpeas, Quinoa,
Avocado, Persian Feta,
Walnuts, Baby Spinach,
Tomatoes, Cucumber,
Lemon Yoghurt Dressing (V)(GF)

**Not Available on Public Holidays.
Dine In Only (No Takeaway)*

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(VG) VEGAN by Request (V) Vegetarian (GF) Gluten Free
Seafood Origin
(A) Australia (I) Imported (M) Mixed

Beer Battered Barramundi & Chips

Garden Salad, Seasoned Chips,
Tartare Sauce, Lemon (A)
Barramundi
Port Douglas, North Queensland

