

V Vegetarian

GF Gluten Free

M Member Price

G Guest Price



SALADS

CLASSIC CAESAR SALAD (GFO)

Baby cos, bacon, boiled egg, croutons,
Parmesan & dressing

M 18 G 21.5

MANGO AND PRAWN SALAD (GF)

Grilled prawns, mixed lettuce, cucumber,
avocado, cherry tomatoes, radish,
ginger-lime dressing

M 25 G 29.5

ADD TO ANY SALAD:

Chicken: **M 8 G 9.5**
Grilled Salmon: **M 8 G 9.5**
Prawns (5) : **M 10 G 12**

STARTERS

DINNER ROLLS (2)

With butter

M G

5 6

GARLIC BREAD (4)

10 12

ADD HERB & CHEESE

4 5

ADD BACON & CHEESE

6 7

TOMATO, FETA & BASIL BRUSCHETTA 14 16.5

On Turkish bread

LOADED CORN CHIPS 16 19

Crispy bacon, jalapeño, cheese,
guacamole, sour cream, tomato salsa

SALT & PEPPER SQUID 17 20

With garlic aioli & lemon

SZECHUAN CHICKEN BITES (5) 20 23.5

Stir-fried with onion, capsicum,
spring onion and Szechuan sauce

HANDHELDS

ALL BURGERS SERVED WITH CHIPS

VEGETARIAN BURGER (V)

Grilled halloumi, roasted vegetables, baby cos,
pickles, pesto mayo on toasted milk bun

M 22 G 26

WAGYU BEEF BURGER

Homemade wagyu beef patty, baby cos, tomato,
pickles, cheese smokey BBQ mayo on a toasted milk bun

M 23 G 27

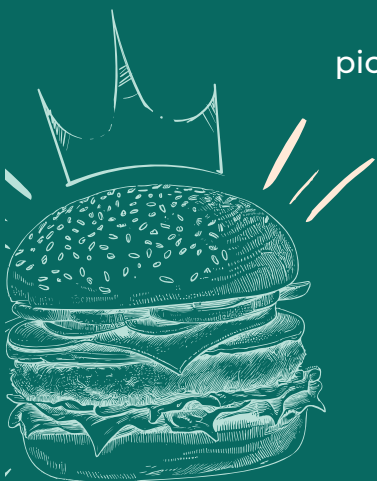
CRISPY CHICKEN BURGER

Deep-fried chicken, coleslaw, cheese,
homemade tangy sauce on toasted milk bun

M 24 G 28.5

ADD

	M	G
Bacon	5	6
Fried Chicken	10	12
Beef Patty & Cheese	10	12



MAINS

PAN-SEARED BARRAMUNDI (GF)

With a refreshing green apple and fennel salad tossed with citrus dressing, mango and avocado salsa

M 36 G 42.50



BATTERED FISH & CHIPS

Chips, salad, tartare & lemon

M 24 G 28.5



SALT & PEPPER SQUID

Chips, salad, aioli & lemon wedge

M 25 G 29.5

PANKO CRUMBED CHICKEN SCHNITZEL

With gravy & your choice of two sides:
Chips | Salad | Mash | Vegetables

M 25 G 29.5

UPGRADE YOUR SCHNITZEL *with a topper*

MAKE IT A PARM **M 5 G 6**

Double-smoked ham, Napolitana & mozzarella

MAKE IT A SURF & TURF **M 10 G 12**

Grilled prawns & béarnaise

FROM THE PAN

LINGUINE BOSCAIOLA

Bacon, mushrooms, cream & Parmesan

M 28 G 33



LINGUINE MARINARA

A coastal-style seafood mix of prawns, octopus, clams and fish simmered in a bright Napoli sauce with garlic, chilli and white wine

M 32 G 38

GARDEN VEGETABLE LINGUINE (V)

Fresh seasonal vegetables, olives, onion and cherry tomatoes cooked in a light Napoli sauce with a touch of chilli

M 24 G 28.5



ADD

CHICKEN

M

8

G

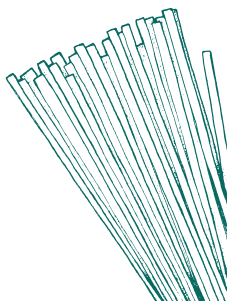
9.5

PRAWNS (5PCS)

10

12

GLUTEN-FREE PASTA: **M 4 G 5**



THE GRILL

Served with choice of sauce & two sides
Chips | Salad | Mash | Vegetables

300G SCOTCH FILLET MB4+ (GFO)

M 52 G 61

320G PORTERHOUSE STEAK MB4+ (GFO)

M 50 G 59

UPGRADE TO SURF & TURF: **M 10 G 12**

With grilled prawns (4) & béarnaise sauce

BBQ PORK RIBS

HALF M 28 G 33

FULL M 50 G 59

SIDES

	M	G
BOWL OF CHIPS	12	14.5
SWEET POTATO WEDGES	14	16.5
STEAMED SEASONAL VEGETABLES	8	9.5
MASHED POTATO	7	8.5
GARDEN SALAD	10	12

SAUCES

	M	G
PEPPER MUSHROOM DIANNE	3	3.5
GRAVY BÉARNAISE AIOLI	2	2.5

FOR THE KIDS

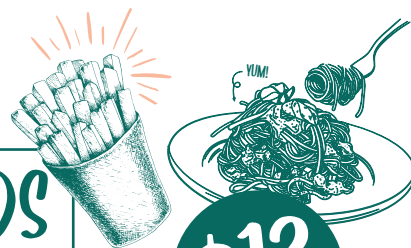
CHEESEBURGER & CHIPS

BATTERED FISH & CHIPS

CHICKEN NUGGETS & CHIPS

LINGUINE NAPOLITANA WITH PARMESAN

All kids meals come with a choice of vanilla, chocolate or strawberry ice cream



\$13

15.5 GUEST

Kitchen
**OPENING
HOURS**

LUNCH
11:30AM - 2:30PM

DINNER
5:00PM - 9:00PM

OPEN 7 DAYS

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*15% Surcharge on Public Holidays