



MENU

BREADS & STARTERS

GARLIC BREAD (V) M 9 NM 10

LEMON, PEPPER & GARLIC PRAWN SKEWERS (I)

slaw, aioli & lemon wedges

M 18 NM 20

SALT & PEPPER SQUID (I)

garlic aioli & lemon

M 18 NM 20

FRIED FISH TACOS (3 Pcs) (I)

lettuce, tomato salsa, chipotle mayo, slaw & coriander

M 20 NM 22

FETTA & TOMATO BRUSCHETTA (4 Pcs)

fetta, tomato salsa, onion, basil & balsamic glaze
on turkish bread

M 16 NM 18

BURGERS

served with chips

CLASSIC SMASH BEEF BURGER

onion, lettuce, tomato, cheese & smoky bbq aioli

M 24 NM 26

CHICKEN SCHNITZEL BURGER

crumbed chicken breast, lettuce, tomato, onion, cheese & garlic mayo

M 26 NM 28

VEGETABLE BURGER (V)

chickpea & lentil pattie, lettuce, avocado, tomato, onion & tomato relish

M 20 NM 22

add beef pattie \$10, add bacon \$5, add egg \$4

SCHNITZEL

served with choice of two sides, chips, salad, mash, vegetables
& your choice of sauce

PANKO CRUMBED CHICKEN SCHNITZEL

M 26 NM 28

CHICKEN SCHNITZEL HAM PARMIGIANA

sliced ham, napolitana sauce & cheese

M 31 NM 33

**CHICKEN SCHNITZEL PRAWN & AVOCADO
PARMIGIANA (I)**

prawns, avocado, cheese & bearnaise sauce

M 35 NM 37

PASTA

CHICKEN & BROCCOLI PASTA

creamy garlic & white sauce, spring onion & almond flakes

M 28 NM 30

VEGETABLE LINGUINE PASTA

mixed vegetables, mushrooms, olives, eggplant,
napolitana sauce & cheese

M 24 NM 26

PASTA BOSCAIOLA

linguine pasta, creamy bacon & mushroom sauce, parmesan cheese

M 26 NM 28

PASTA BOLOGNESE

bolognese sauce cooked with napolitana sauce & parmesan cheese

M 28 NM 30

MAINS

GARLIC PRAWNS (I)

tiger prawns (10), cooked with garlic white wine sauce or creamy
napolitana sauce, served with steamed rice & garlic bread

M 33 NM 35

PANKO CRUMBED LAMB CUTLETS (2 Pcs)

served with choice of two sides, mash, veg, chips or salad

M 32 NM 34

BATTERED WHITING FILLET (2 Pcs) (I)

chips, salad, tartare sauce & lemon

M 26 NM 28

PAN SEARED BARRAMUNDI (A)

fresh barramundi, creamy mash, seasonal greens,
bearnaise sauce & lemon

M 36 NM 38

SALT & PEPPER SQUID (I)

chips, salad, aioli & lemon

M 26 NM 28

LAMB SKEWERS (3 Pcs) (GFO)

chips, greek salad, pita bread & tzatziki

M 32 NM 34

BUTTER CHICKEN

steamed rice, naan & papadum

M 30 NM 32

M = MEMBERS PRICE | NM = NON MEMBERS PRICE | VG = VEGETARIAN | LG = LOW GLUTEN | GFO = GLUTEN FREE OPTION
SEAFOOD: (A) – AUSTRALIAN (I) – IMPORTED (M) – MIXED ORIGIN

We understand that many people are affected by food allergies and while we take all possible precautions to minimise the risk of cross contact, customers need to be aware that as a high volume, fully operational working kitchen, we cannot guarantee the absence of peanut, free nut, soy, milk, egg, wheat or specific herbs and spices in our meals.



FROM THE GRILL (GFO available)

all steaks 150 days grain fed and (MBS 3-4)

served with choice of two sides, chips, salad, mash, vegetables & your choice of sauce

320G ANGUS RUMP STEAK

M 36 NM 38

300G ANGUS PORTERHOUSE STEAK

M 42 NM 44

SALADS

CHICKEN CAESAR SALAD

baby cos, bacon, parmesan, croutons & anchovy dressing

M 26 NM 28

PRAWN & AVOCADO SALAD (I)

prawns (8), mixed leaf, cucumber, capsicum, tomato & green sprouts

M 28 NM 30

MIXED GARDEN SALAD BOWL

add grilled chicken \$8, add prawns (5) \$10

M 12 NM 14

SIDES

BOWL OF CHIPS & GRAVY

SMALL M 8 NM 10

LARGE M 14 NM 16

POTATO WEDGES

sweet chilli & sour cream

M 14 NM 16

SEASONAL VEGETABLES

M 8 NM 10

MASHED POTATO & GRAVY

M 6 NM 8

STEAMED RICE

M 5 NM 7

KIDS MEALS

CHEESEBURGER

chips & tomato sauce

M 12 NM 14

CHICKEN NUGGETS

chips & tomato sauce

M 12 NM 14

CHICKEN SCHNITZEL

chips & gravy

M 12 NM 14

BATTERED FISH (I)

chips & tartare

M 12 NM 14

PASTA BOLOGNESE

parmesan cheese

M 12 NM 14

OPEN 7 DAYS

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LUNCH 11:30AM - 2PM

DINNER

SUN - TUES 5PM - 8:30PM

WED - SAT 5PM - 9PM

ORDERS TO
BE PLACED
IN THE
FUNCTIONS
ROOM

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