

## STARTERS

## **Bread**

grilled garlic and herb bread cheese and bacon garlic bread 11/14

23/26 **Crumbed Camembert** 

truffle honey, Turkish bread, whiskey bacon jam, smoked paprika butter

Paprika Dusted Calamari (GF) 18/21

rocket, pickled onion, fried shallots, lime mayo 24/27 Cajun Butter King Prawns (4)

brioche panzanella salad, macadamia romesco sauce

**Crispy Fried Chicken Wings (GF)** 

17/20

choice of sauce - truffled honey - honey mustard or garlic sweet chilli

Creamy Garlic Prawns (GF) 21/24

garlic cream sauce, rice

20/23 Sticky Pork Belly Skewers (GF) (DF)

mild chilli caramel, fried shallots





## **Angus Beef Burger**

Add on

24/29

bacon and onion jam, lettuce, tomato, American cheese, onion rings, mustard mayo, toasted milk bun

24/29 **Snitty and Bacon Turkish Roll** chicken schnitzel, bacon, melted cheese,

26/31 Steak Sandwich on Turkish Roll

sirloin steak, caramelized onions, smoked cheddar cheese, rocket, tomato relish, roasted garlic aioli

Egg (\$2), Bacon (\$3), Pineapple (\$1), Egaplant schnitzel (\$3)

tomato, lettuce, ranch mayo

Add on

Signature Dish

Bacon and Brie Wrapped Chicken Supreme 35/40

buttermilk mash, charred zucchini, red pepper pesto, charred broccolini, bush tomato & dill cream sauce

Available all day

29/34 Tempura Battered Fish of the Day chips, salad and house made tartare

**Crumbed Chicken Schnitzel** 

27/32

choice of chips and salad, or veg and mash, choice of sauce

Chicken Parmi 29/34

Napoli sauce, smoked ham, mozzarella cheese, choice of chips and salad or veg and mash

29/34 Eggplant Parmi (V) crumbed egaplant steak, Napoli sauce,

melted mozzarella, choice of chips and salad, or veg and mash

**USA Full Rack Pork Ribs** 46/51 smokey BBQ sauce, slaw, chips, onion rings

Creamy Garlic Prawns (GF) garlic cream sauce, rice

Ginger Honey and Soy Stir Fry 29/34

hokkien noodles, marinated chicken breast, Asian vegetables, honey soy sauce, fried shallots, spring onions

Mediterranean Vegetable Salad (V)

roasted vegetables, rocket, Persian feta, cous cous, pomegranate pearls, balsamic Caesar Salad (GFO)

cos lettuce, bacon, parmesan, croutons, homemade Caesar dressing, poached egg

Thai Noodle Salad (V) mixed leaves, mint, cherry tomatoes, red onion, crunchy noodles, Nam Jim dressing,

Chicken (GF) (DF) \$8, Squid (GF) (DF) \$8, Pork belly skewer (GF) (DF) \$8

candied cashews, spring onion



## MAINS Available from 5.30pm

Pan fried Humpty Doo Barramundi (GF) 39/44 romesco tossed chats, baby leeks, citrus butter

sauce, seasonal greens, charred lemon **Five Spice Rubbed Pork Belly** 

coconut rice, ginger stir fried veg, char sui sauce

38/43 Crispy Skinned Salmon Fillet (DF)

couscous and pomegranate salad, pickled cauliflower, broccolini, chimichurri sauce

**Crumbed Australian Lamb Cutlets** 38/43

Mediterranean vegetables, buttered mash, pistachio dukkah, whipped feta, port jus

**Seafood Platter for One** 38/43

fresh tiger prawns (3), smoked salmon, battered market fish, crumbed scallops, calamari, panko prawns, chips, salad, house made tartare

## **PASTA**

Fettucine Carbonara

27/32

37/42

Chicken Bacon & Pesto Tagliatelle 29/34

34/39 Chilli Crab & Prawn Fettuccine

pickled red chili, paprika butter

Three Mushroom Truffled Risotto (V) (GF) 29/34 crisp kale, toasted hazelnuts, shaved parmesan

# MEMBERS PRICE/NON

**MEMBER PRICE** 

## GRILL

250GM Rump Steak 29/34 300GM Rib Fillet Steak 44/49 350GM Porterhouse Steak 42/47

ALL GRILL ITEMS ARE GF, DF & INCLUDE CHOICE OF CHIPS, SALAD OR MASH, VEG & SAUCE

# SIDES

Seasonal Vegetables (GF) (DF) / 9
Garden Salad, Dijon Viniagrette (GF) (DF) /12
Paris Mash (GF) / 9
Herb Butter Chat Potatoes (GF) / 9
Bowl of Chips & Gravy (GF) (DF) 13/16

# **TOPPERS**

Creamy garlic prawns (5) (GF) /16
Onion Rings (7) / 9
Paprika Dusted Squid (GF) (DF) / 9
Chicken Wings (3) (GF) (DF) / 9

## LITTLE DINERS

100g sirloin steak, chips, salad 17/20 Kids cheeseburger, American 17/20 cheese, chips, tomato sauce

Mini carbonara, bacon, parmesan 14/17

Chicken nuggets, chips, salad, 14/17 tomato sauce

Battered fish, chips, salad, aioli 14/17



Diane, French Pepper, Forest Mushroom, Garlic Cream, Gravy

3.50



V - VEGETARIAN VE - VEGAN

**GF - GLUTEN FREE DF - DAIRY FREE** 

\*It is important to note that our kitchen handles gluten-containing ingredients in various preparations. While we make every effort to prevent cross-contamination, we cannot guarantee that our gluten-free options are entirely free of trace amounts. For guests with severe gluten allergies or sensitivities, we recommend informing our staff so that we can take extra precautions during the preparation of your meal.

