



LUNCH 12-2 wednesday-saturday DINNER 5-8 tuesday-saturday

### BREAD

	MEMBERS	GUESTS
CHEESY GARLIC BREAD	6	7
CHEESE & BACON GARLIC BREAD	8	9

### STARTERS

	MEMBERS	GUEST
SWEET POTATO CHIPS [GF] [V] [VGO] w/ sour cream & sweet chilli	8	9
CRISPY STRAIGHT CUT CHIPS [GF] [V] [DF] [VGO] W/ chipotle aioli	6	7
SALT & PEPPER SQUID [GF] [DF] atop a crisp salad w/ aioli	14	16
SMOKY BBQ CHICKEN WINGS BASKET [GF] southern fried smoky bbq chicken wings served w/ chipotle aioli	5 14	16
SPRING ROLLS [VG] 4 crispy vegetarian spring rol with side salad & viet dipping sauce		14

# SALADS

	MEMBERS	GUESTS
PEAR & GOATS CHEESE [GF] [V] pear, goast cheese (chèvre) walnuts & mixed leaves	20	23
GRILLED PUMPKIN SALAD [GF] [V] [VGO] grilled pumpkin w/ pumpkin, pinenuts, feta cheese, spanis onion & sundried tomatoes	18 :h	20
SALAD TOPPERS  *karaage chicken  *halloumi  *asian braised pork belly	5 5 5	

# BURGERS

	MEMBERS	GUESTS
GRILLED WAGYU BEEF BURGER w/ cheddar cheese, smoked bacon, lettuce, tomato beetroot w/ house made bbq sauce & aioli	18	20
CHICKEN SCHNITZEL CAESAR BURGER w/ lettuce, smoked bacon, parmesan cheese, tomato, & Caesar sauce	18	20
VEGAN BURGER [VG] w/ vegan burger pattie, lettuce, tomato, avocado, tomato chutney & vegan aioli	18	20
HALUMI & GRILLED PUMPKIN BURGER [v] grilled halumi, grilled pumkin, sundried tomato, slaw, aioli	16	18
*GLUTEN FREE BUN [GF] 4		
THECLASSICS		

# THE CLASSICS

		MEMBERS	GUESTS
[GF] [D braise	SED MOROCCAN LAMB SHANKS  of moroccan lamb shank w/ golden jewelled cranberry & pistachio	30	34
[GF] [D	& PEPPER SQUID IF] a pepper Squid w/ salad, chips & aioli	22	25
	KEN SCHNITZEL bed chicken schnitzel served w/ salad, chips avy	20	23
<sup>[DF]</sup> stone	BATTERED FISH  2 & wood beer battered fish served w/ I, chips, tartare & lemon	20	23
	KEN PARMIGIANA ken parmigiana served w/ salad &	25	28
[GF] mexic	NACHOS can beef nachos served with salsa, camole & sour cream	16	18
[GF] braise	SED BEEF CHEEKS  ed in a beef master stock & served with mash sa verde	33	37

## \*ADD mash and veg





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#### RICE BOWL

N	IEMIDEK2	GUESTS
JAPANESE RICE BOWLS [GF] served on a bed of golden rice, crispy sesame slaw, asian pickled veg & kewpie mayo choice of: *KARAAGE CHICKEN *PORK BELLY	20	23

#### SIDES

	MEMBERS	GUESTS
BOWL OF MASHED POTATO [GF] [v]	6	7
BOWL OF HOUSE SALAD [GF] [VG]	6	7
BOWL OF SEASONAL VEG [GF] [VG]	6	7



# FROM THE GRILL

	MEMBERS	GUESTS
250G BLACK ANGUS RUMP [GF] [DF] grain fed served w/ salad & chips	25	28
PREMIUM STEAK [GF] [DF] chef choice of premium grain feed steak served w/ salad & chips	35	39
180G CRISPY SKINNED BARRAMUNDI [GF] w/ garlic butter served w/ salad & chips	28	31
ASIAN BRAISED PORK BELLY [GF] [DF] on a bed of sesame wok fried greens w/ golden rice	26	29
*ADD mash and veg 5		

SAUCES				
*diane*	*pepper*	*gravy*	*mushroom*	

#### KIDS

under 12 years only

	MEMBERS	GUESTS
KIDS CHEESE BURGER served w/ chips & tomato sauce	10	12
CHICKEN TENDERS house crumbed chicken tenders served w/ chips & tomato sauce	10	12
CRUMBED WHITING panko crumbed whiting served w/ chips & tomato sauce	10	12
KIDS PIZZA ham, pineapple and cheese on a tomato base	10	12
BANGERS & MASH [GF] pork and fennel chipolatas served w/ mash potato & gravy	10	12
all kids meals come with a choice of:  *vanilla ice cream cup		

\*cadbury dairy milk chocolate freddo frog

#### KIDS ACTIVITY BOOK

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, funghi and dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.