

# Menu



## Entree

<b>CHEESY GARLIC BREAD</b>	<b>\$6.9 M</b>
Thick Cut Foccacia with Garlic Herb Butter & Mozzarella Cheese	<b>\$7.9 NM</b>
<b>COB LOAF</b>	<b>\$8.9 M</b>
Herb Butter, Olive Oil & Dukkah	<b>\$9.9 NM</b>
<b>SALT &amp; PEPPER SQUID</b>	<b>\$10 M</b>
Dusted Tenderised Squid (6) , Lightly Fried served with Lemon & Aioli (GF)	<b>\$12 NM</b>
<b>SOUP OF THE DAY</b>	<b>\$10.5 M</b>
Refer to Specials Board, Served with Toasted Sourdough	<b>\$12.5 NM</b>
<b>ARANCINI BALLS</b>	<b>\$9.5 M</b>
(3) Vegetarian with Wild Rocket, Aioli & Tomato Relish.	<b>\$11.5 NM</b>
<b>DUCK SPRING ROLLS</b>	<b>\$8.5 M</b>
(3) Duck & Vegetable Spring Rolls served with Spicy Plum Dipping Sauce	<b>\$10.5 NM</b>
<b>ANTIPASTO PLATE</b>	<b>\$12 M</b>
Char Grilled Vegetables, Chorizo, Haloumi, Wild Rocket, Tomato Relish & Toasted Sourdough	<b>\$14 NM</b>

## Main Meals

<b>CHICKEN SCHNITZEL</b>	<b>\$17.9 M</b>
Crumbed Chicken Breast	<b>\$19.9 NM</b>
<b>CHICKEN PARMIGIANA</b>	<b>\$21 M</b>
Crumbed Chicken Breast topped with Napoli, Smoked Ham & Cheese (GF on request)	<b>\$23 NM</b>
CHOICE OF CHIPS & SALAD OR VEGETABLES	
<b>CHICKPEA CURRY</b>	<b>\$16.9 M</b>
Indian Style Vegetable Curry served with Steamed Rice & Naan Bread (VE)	<b>\$18.9 NM</b>
Add Chicken \$3.5 or Add Prawns	\$5.5
<b>LAMB KORMA</b>	<b>\$23.9 M</b>
Indian Spiced Curry, Sweet Potato, Beans served with Steamed Rice & Naan Bread	<b>\$25.9 NM</b>
<b>HONEY SESAME PORK</b>	<b>\$26 M</b>
Grilled Glazed Pork Fillet on Jasmine Rice with Stir Fried Vegetables	<b>\$28 NM</b>
<b>ROAST OF THE DAY</b>	Sml <b>\$14.5 M</b> <b>\$16.5 NM</b>
Per specials board	Lge <b>\$17.5 M</b> <b>\$19.5 NM</b>

## Seafood

<b>GARLIC PRAWNS</b>	<b>\$25 M</b>
Creamy Garlic Prawns (8) served with Steamed Rice & Vegetables	<b>\$27 NM</b>
<b>SEAFOOD BASKET</b>	<b>\$24 M</b>
Fish (1), Prawn Cutlets (3), Crumbed Scallops (2), Salt & Pepper Squid (4) with Chips & Salad	<b>\$26 NM</b>
<b>SALT &amp; PEPPER SQUID</b>	<b>\$19 M</b>
Dusted Tenderised Squid (10), Lightly Fried served with Chips, Salad, Lemon & Aioli (GF)	<b>\$21 NM</b>
<b>SEAFOOD CHOWDER</b>	<b>\$24.5 M</b>
Creamy Mixed Seafood served with Toasted Sourdough	<b>\$26.5 NM</b>
<b>CRUMBED FISH</b>	
Small (1 piece fish)	<b>\$15.9 M</b> <b>\$17.9 NM</b>
Large (2 pieces of fish)	<b>\$19 M</b> <b>\$21 NM</b>
Served with Chips & Salad	
<b>BATTERED BARRAMUNDI</b>	
Small (2 pieces fish)	<b>\$16.9 M</b> <b>\$18.9 NM</b>
Large (3 pieces of fish)	<b>\$21.9 M</b> <b>\$23.9 NM</b>
Served with Chips & Salad	
<b>GRILLED FISH OF THE DAY</b>	
Per Specials Board	

## The Grill

<b>200g Rump</b>	<b>\$20 M</b>
	<b>\$22 NM</b>
<b>250g Sirloin</b>	<b>\$24.5 M</b>
	<b>\$26.5 NM</b>
<b>400g Angus Rump</b>	<b>\$32 M</b>
	<b>\$34 NM</b>
<b>Lamb Cutlets (3)</b>	<b>\$23.5 M</b>
	<b>\$25.5 NM</b>
<b>Chicken Breast</b>	<b>\$17.95 M</b>
	<b>\$19.95 NM</b>
CHOICE OF CHIPS & SALAD OR VEGETABLES	
SAUCE : Gravy, Mushroom, Pepper, Dianne or Garlic Cream	
<b>ADD TOPPER \$7.95</b>	
Garlic Prawns or Salt & Pepper Squid	

M= Members Price NM= Non Member V= Vegetarian VE= Vegan GF= Gluten Free

# Pasta & Salads

<b>VEGETARIAN PASTA</b>	<b>\$17 M</b>
Creamy Garlic Spaghetti with Pumpkin, Mushroom, Capsicum, Spinach, Pine Nuts & a hint of Chilli (V)	<b>\$19 NM</b>
<b>SPAGHETTI BOLOGNESE</b>	<b>\$17.5 M</b>
Traditional Slow Cooked Bolognese topped with Parmesan Cheese & Parsley	<b>\$19.5 NM</b>
<b>CARBONARA</b>	<b>\$19 M</b>
Creamy Garlic Sauce with Fettuccine, Bacon, Mushroom & Spring Onion	<b>\$21 NM</b>
Add Chicken \$3.5 or Add Prawns \$5.5	
<b>PRAWN &amp; CHORIZO FETTUCCHINE</b>	
Napoli Sauce with Cherry	<b>\$22.5 M</b>
Tomatoes, Garlic & hint of Chilli	<b>\$24.5 NM</b>
<b>SEAFOOD SPAGHETTI</b>	<b>\$23 M</b>
Fish, Prawns, Squid, Scallop & Rocket tossed in Confit Garlic & Olive Oil	<b>\$25 NM</b>
<b>GRILLED VEGETABLE SALAD</b>	
Char Grilled Vegetables with Rocket, Pine Nuts & Balsamic Glaze (VE)	<b>\$17.5 M</b>
	<b>\$18.5 NM</b>

## GARDEN SALAD

Small \$5.5  
Large \$12 (GF) (VE)

<b>CAESAR SALAD</b>	<b>\$18 M</b>
Cos Lettuce, Bacon, Parmesan Cheese, Croutons, Boiled Egg, Caesar Dressing topped with Anchovies	<b>\$20 NM</b>
Add Chicken \$3.5 or Add Prawns \$5.5	

# Kids Meals

12 years & under

**\$10.95 M    \$11.95 NM**

Complimentary Kids Activity Pack with Kids Meal

## CHICKEN NUGGETS

## CRUMBED FISH

## RIB STEAK

## ROAST OF THE DAY

## CRUMBED CALAMARI RINGS

All above Kids Meals Served with Chips ONLY.  
Vegetables or Salad on Request

## SPAGHETTI BOLOGNESE\*

No Chips with Pasta Meal

# Lounge Snacks

10am until 8pm

<b>STEAK SANDWICH</b>	<b>\$17.5 M</b>
120g Rib Fillet, Caramelized Onion, Tomato, Cheese, Lettuce, BBQ Sauce & Mayo on Thick Toasted Bread served with Chips	<b>\$19.5 NM</b>
<b>CHICKEN BURGER</b>	<b>\$17 M</b>
Crumbed OR Grilled Chicken Breast with Swiss Cheese, Tomato, Lettuce, Mayo on a Brioche Bun served with Chips	<b>\$19 NM</b>
<b>VEGETARIAN BURGER</b>	<b>\$15 M</b>
Vege Pattie with Cheese, Tomato, Lettuce & Tomato Relish on a Brioche Bun (V) (VE on request)	<b>\$17 NM</b>
<b>CLUB BURGER</b>	<b>\$16.5 M</b>
Beef Pattie, Bacon, Egg, Onion, Cheese, Tomato, Lettuce, Tomato Relish & Mayo on a Burger Bun served with Chips	<b>\$18.5 NM</b>
<b>BLT</b>	<b>\$12.5 M</b>
White Thick Cut Toast with Bacon, Tomato, Lettuce & BBQ Sauce served with Chips	<b>\$14.5 NM</b>
<b>VEGETARIAN NACHOS</b>	<b>\$15 M</b>
Corn Chips topped with Beans, Corn, Capsicum & Cheese finished with Sour Cream, Salsa & Guacamole	<b>\$17 NM</b>
Add Slow Cooked Mexican Beef \$2	
<b>WEDGES</b>	<b>\$7.5 M</b>
With Sour Cream & Sweet Chilli Sauce	<b>\$9.5 NM</b>
<b>LOADED FRIES</b>	<b>\$7.5 M</b>
Thick Cut Chips loaded with Bacon, Melted Cheese & Spring Onions	<b>\$9.5 NM</b>
<b>THICK CUT CHIPS &amp; GRAVY (GF)</b>	<b>\$5.5 M</b>
	<b>\$7.5 NM</b>
<b>TOASTED SANDWICHES</b>	<b>\$6.5 M</b>
Only Available until 5pm	<b>\$7.5 NM</b>
Ham & Cheese	<b>GF +\$1</b>
Ham, Cheese & Tomato	
Ham, Cheese & Red Onion	
Chicken, Cheese & Avocado	
Cheese & Tomato	
Tomato, Red Onion & Cheese	

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