

STARTERS

GARLIC or HERB BREAD 🍴

7

Oven baked baguette, topped with garlic butter or mixed herbs and cut into 4 pieces.

Add Cheese 1

SOUP OF THE DAY

7

Homemade soup, please see our wait staff for today's selection. (#GF)

TRIO OF DIPS 🍴

14

Toasted grilled pita bread and served with Tzatziki, Hummus and Olive (V)

VEGETABLE SPRING ROLLS 🍴

12

3 Asian style vegetable spring rolls served on mixed greens with sweet chilli/soy dipping sauce. (VG)

PEKING DUCK SPRING ROLLS

14

3 Duck Spring rolls served with spicy plum sauce.

VEGETARIAN GYOZA DUMPLINGS 🍴

14

Vegetarian gyoza dumplings (6) served with dipping sauces (VG).

KOREAN FRIED CHICKEN

18

Boneless chicken pieces served with slaw and spicy mayo .

ENTREE CALAMARI

18

Lemon pepper calamari served with a salad garnish.

CREAMY GARLIC & CHILLI PRAWNS

Main (8 serves) Entrée (4 serves)

26

17

Prawns coated in a garlic and chilli cream sauce served with steamed rice.

PASTA & RISOTTO

PAN DISHES

CARBONARA FETTUCCHINE

Main Entrée

26 19

Sautéed bacon pieces with garlic, spring onions and cream topped with parmesan cheese.

CHICKEN & CHORIZO RISOTTO

Main Entrée

27 19

Poached chicken pieces and chorizo with sautéed mushrooms, semi dried tomatoes, tossed with Italian risotto rice, chilli, baby spinach and red peppers, finished with shaved parmesan cheese. (#GF)

BEEF RAGU WITH PAPPARDELLE

Main

34

Slow cooked beef ragu with vegetable brunoise, pappardelle, baby spinach, cherry tomatoes and finished with parmesan.

CLASSIC VEGETABLE STIR FRY

Main

24

Assorted vegetables tossed with hokkien noodles and dressed in a sweet chilli soy sauce (V).

Add Chicken 6 Add Prawns 8 Add Beef 8

THAI RED CURRY

Main

24

Fragrant medium heat Thai red curry made with assorted vegetables and coconut cream served with steamed rice and a lime wedge.

Add Chicken 6 Add Prawn 8 Add Confit Duck Leg (chefs recommendation) 9

(GF = Gluten free) (#GF = Gluten Free on Request) (V = Vegetarian)

CLUB FAVOURITES

M A I N S

LEMON PEPPER CALAMARI

27

Lightly dusted lemon pepper calamari with tartare and choice of sides. (#GF)

CLUB FISH AND CHIPS

26

Lightly battered or grilled Hake fillets with tartare, lemon and a choice of sides. (#GF).

CLASSIC CHICKEN PARMIGIANA

27.50

300g panko crumbed chicken breast topped with Virginia ham, Napoli sauce, melted cheese and a choice of sides.

CARVERY ROAST

26

Roast of the day served with roast vegetables and accompaniments. (#GF)

LEMON GARLIC BUTTER BARRAMUNDI FILLET

28

Barramundi served grilled, topped with a lemon garlic butter sauce served with a choice of sides. (#GF)

BATTERED CHICKEN WITH PLUM SAUCE

28

Tempura battered chicken tenderloins coated in a sweet plum sauce, served with your choice of sides.

LAMBS FRY & BACON

25

Served with gravy and your choice of sides. (#GF)

PORTERHOUSE STEAK

42

300g prime Porterhouse served with a choice of sides and sauce; red wine jus, mushroom, peppercorn, gravy, garlic butter or hollandaise. (#GF)

BLACK ANGUS BEEF RIB EYE

52

450g Grass fed black angus beef rib eye served with your choice of sauce and sides.

SIDE CHOICES : Chips and Salad, Chips and Vegetables, Mash and Vegetables or Roast and Steamed Vegetables. (extra sides \$4.00 each) Add steamed rice \$4

SAUCES : Gravy, Red Wine Jus, Peppercorn, Mushroom, Hollandaise (extra sauce \$2.00 each)

Creamy Garlic Prawn Sauce Topper \$8

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SALADS, BURGERS & SANDWICHES

CLASSIC MONTY BEEF BURGER 23

Seasoned beef pattie topped with cheddar cheese, mixed salad, sliced tomato, pickle, bacon and tomato relish served with house chips.

Add extra beef patty 6

STEAK SANDWICH 28

Prime char grilled Porterhouse with salad greens, tomato, cheese, bacon and mustard mayo on grilled Turkish bread, served with house chips.

SOUTHERN FRIED CHICKEN SANDWICH 26

Southern fried chicken sandwich with mixed salad, pickled cucumber, cheddar cheese, chipotle mayo on Turkish bread served with a side of chips.

GRILLED CHICKEN, ROAST PUMPKIN & WALNUT SALAD 28

Grilled chicken tenders with oven baked pumpkin, potato, onion, feta and served on a rocket salad, topped with walnuts and cranberries, drizzled with a balsamic vinegar dressing.

THAI BEEF SALAD • 28

Marinated beef strips tossed with Asian style coleslaw, coriander, mint, cherry tomatoes, finished with bean shoots, shallots and peanuts, drizzled with a lime and chilli dressing.

*Please note that whilst we endeavour to provide for all dietary requirements and needs, we source produce from multiple suppliers whose products are produced on equipment that may contain traces of nuts and/or gluten and other allergens. Also, products produced in this kitchen could also contain the above. If you have any special dietary needs please ensure that the kitchen is aware and we will try our best to accommodate your needs, but the decision to consume a meal remains the responsibility of the diner.

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M A I N S

WINTER SPECIALS

VEAL SALTIMBOCCA

34

Pan fried prosciutto wrapped sliced veal served with steamed greens, roasted potato and pumpkin topped with a creamy garlic mushroom sauce.

BEEF CHEEKS LASAGNA

34

Slow braised beef cheeks lasagna topped with creamy bechamel, fior di latte and served with chips and salad.

GRILLED TASMANIAN SALMON FILLET

34

Grilled Tasmanian salmon fillet with lime and dill hollandaise, served on a potato rosti with steamed broccolini.

BANGERS AND MASH

28

Ask our staff about todays sausage selection served over mash potato and steamed vegetables and topped with red wine jus.

LAMB SHANK

29

Braised lamb shank served with mash potato and steamed vegetables.

WEEKLY SPECIALS

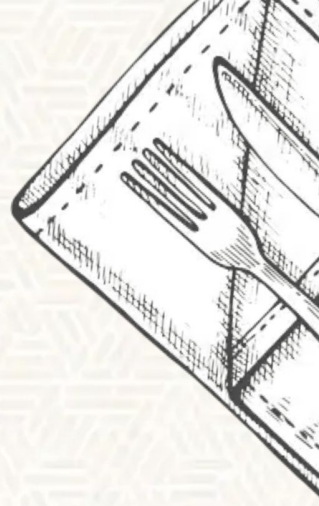
Please check our boards or ask our staff for our weekly specials crafted by our chefs.

EXTRAS: Basket of Chips \$8 or Wedges \$9

EXTRA SIDES: Steamed Vegetables, Mashed Potato, Salad or Side Chips \$4
(when purchased as an extra side).



Vegan & Vegetarian Menu



Vegan

VEGETABLE SPRING ROLLS

3 Asian style vegetable spring rolls served on mixed greens with sweet chilli/soy dipping sauce (VG).

12

VEGETARIAN GYOZA DUMPLINGS

Vegetarian gyoza dumplings (6) served with dipping sauces (VG).

14

VEGETABLE RISOTTO

Assorted vegetables tossed with Arborio rice reduced in a vegetable stock topped with parmesan cheese. (V) (#Vegan on request).

26

Vegetarian

TRIO OF DIPS

Toasted Turkish bread sliced and served with Tzatziki, Hummus and Olive (V)

14

CHAR GRILLED VEGETABLE LASAGNE (V)

Char grilled eggplant, zucchini and pumpkin layered with pasta, Napoli sauce, baby spinach and basil pesto (V).

M 24

VEGETARIAN STIR-FRY (V)

Assorted vegetables served with hokkien noodles, tossed in sweet chilli soy dressing and finished with shallots and crushed peanuts (V).

M 24

VEGETABLE THAI RED CURRY (V)

Medium heat red Thai curry served with vegetables over rice and salad (V).

M 24

VG = Vegan, V = Vegetarian, #VG = Vegan on request

Add shaved Parmesan \$2



SENIORS MEALS

SENIORS

SOUP OF THE DAY 4

Please see staff for today's soup. Soup must be ordered with a seniors meal.

DUSTED CALAMARI 18

Served with tartare sauce and your choice of sides. (GF)

BATTERED OR GRILLED HAKE FILLET 18

Hake fillet, served battered or grilled, with tartare sauce and your choice of sides.
(#GF grilled)

LAMBS FRY & BACON 18

Served with gravy and your choice of sides. (GF)

ROAST OF THE DAY 18

Served with a choice of roast vegetables or mashed potato and seasonal vegetables. (GF)

BATTERED CHICKEN WITH PLUM SAUCE 18

Tempura battered chicken tenderloins, topped with an sweet plum sauce, served with your choice of sides.

CHICKEN SCHNITZEL 18

Served with gravy and your choice of sides.

Add Parmigiana topping 3

HOMEMADE SMOKEY BBQ RISSOLES 18

Served with gravy and your choice of sides

SENIORS PORTERHOUSE STEAK 24

200g Prime steak, cooked to your liking, served with choice of sides and sauce.

VEGETABLE RISOTTO (V) 18

Assorted vegetables tossed with Arborio rice reduced in a vegetable stock topped with parmesan cheese. (#Vegan on request)

DESSERT OF THE DAY 5

Please ask our friendly staff for today's selection, served with double cream.

Choice of Sides: Chips & Salad, Chips & Vegetables or Mashed Potato & Vegetables. Extra sides: \$4 each. (GF = Gluten free)

Please let a staff member know if you have any allergies or intolerance's.

K I D S

KIDS MEALS

FISH & CHIPS BASKET (#GF) 10
(Grilled or battered)

NUGGETS & CHIPS 10

CALAMARI & CHIPS (#GF) 10

FETTUCCINI NAPOLI (V) 10

CHEESEBURGER & CHIPS 10

KIDS CHICKEN PARMA / SCHNITZEL 12
Served with your choice of sides.

GRILLED CHICKEN (#GF) 12
Served with your choice of sides.

Add an extra salad or veg side for \$4.00

Kids meals come with a complimentary soft drink or juice
and ice cream with chocolate or strawberry topping.
Please ask our staff to order.

Meals only offered to kids 12 years of age and under.

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