

ENTRÉE

STARTERS

GARLIC or HERB BREAD 8

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.

PRAWN GYOZA DUMPLINGS 14

Prawn gyoza dumplings (6) served with dipping sauces.

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.

CLUB FAVOURITES

M A I N S

LEMON PEPPER CALAMARI 28

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

CLUB FISH AND CHIPS 28

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

CLASSIC CHICKEN PARMIGIANA 28

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

CARVERY ROAST 28

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

LEMON GARLIC BUTTER BARRAMUNDI FILLET 30

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

BATTERED CHICKEN WITH SWEET & SOUR SAUCE 28

Tempura battered chicken tenderloins coated in a sweet and sour 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 SCOTCH FILLET 48

300g 100 day grain fed scotch fillet served with a choice of sides and sauce; red wine jus, mushroom, peppercorn, gravy, garlic butter or hollandaise. (#GF)

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

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

M A I N S

PASTA & RISOTTO PAN DISHES

CARBONARA FETTUCCHINE

Main Entrée

27 21

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

CHICKEN & CHORIZO RISOTTO

Main Entrée

28 22

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)

GARLIC CHILLI PRAWN FETTUCCHINE

Main

32

Garlic, chilli, spring onions, cherry tomato sauteed with cooked prawns, tossed with white wine, olive oil and fettuccine.

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

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

M A I N S

SALADS, BURGERS & SANDWICHES

CLASSIC MONTY BEEF BURGER 28

200g beef pattie made in house, topped with cheddar cheese, caramelised onion, mixed salad, sliced tomato, pickle, bacon and spicy tomato relish on a milk bun served with house chips.

STEAK SANDWICH 29

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 29

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.

KANGAROO BACKSTRAP SALAD 34

Medium cooked kangaroo backstrap, with roasted eggplant, beetroot, slivered almonds, rocket topped with balsamic 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.**

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

M A I N S

SPRING SPECIALS

VEAL SCHNITZEL

34

Thyme and parmesan crumbed veal schnitzel served with choice of sides and topped with red wine jus and lemon wedge.

LOCAL CRUMBED SNAPPER FILLET

34

Served with roasted spring vegetables, chat potato, hollandaise sauce.

GRILLED TASMANIAN SALMON, KALE AND QUINOA SALAD • 34

Grilled Tasmanian salmon fillet with chat potatoes, kale, quinoa and cherry tomatoes, finished with a pomegranate dressing and topped with walnuts.

RACK OF LAMB

38

Three point rack of lamb with pearl cous cous, pumpkin, baby spinach, mint, pepita seed salad topped with red wine jus.

WEEKLY SPECIALS

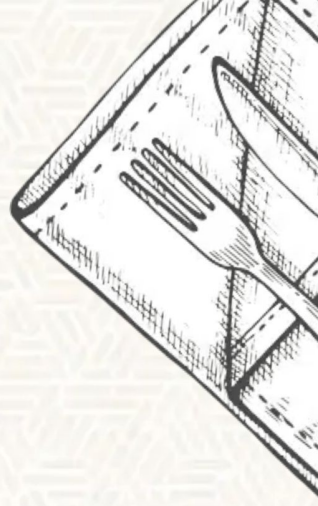
Please check our boards or ask our staff for our weekly specials crafted by our chefs.

EXTRAS: Bowl of Chips \$10 or Wedges \$14

**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

QUINOA, KALE AND WALNUT SALAD•

Roast pumpkin, chat potatoes, kale, quinoa and cherry tomatoes, finished with a pomegranate dressing and topped with walnuts (VG).

Add Falafels 6

24

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

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 SWEET AND SOUR SAUCE

18

Tempura battered chicken tenderloins, topped with an sweet and sour 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.

**S
E
N
I
O
R
S**

K I D S

KIDS MEALS

FISH & CHIPS BASKET (#GF) (Grilled or battered)	10
NUGGETS & CHIPS	10
CALAMARI & CHIPS (#GF)	10
FETTUCCHINI NAPOLI (V)	10
KIDS CHICKEN PARMA / SCHNITZEL Served with your choice of sides.	12
GRILLED CHICKEN (#GF) Served with your choice of sides.	12

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.

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