

ENTRÉE

STARTERS

GARLIC or HERB BREAD 9

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

Add cheese 1

SOUP OF THE DAY 8

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 & GINGER DUMPLINGS 16

Pan fried prawn and ginger 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

Entree Main

20 28

Prawns coated in a garlic and chilli cream sauce served with steamed rice. Main (8 prawns)

M A I N S

PASTA & RISOTTO PAN DISHES

CARBONARA FETTUCCHINE

Main Entrée

29 24

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

CHICKEN & CHORIZO RISOTTO

Main Entrée

30 25

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)

CLASSIC VEGETABLE STIR FRY

Main

28

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

Add Chicken 6 Add Prawns 8

BASIL PESTO GNOCCHI (V) ♣

Main

29

Potato gnocchi tossed in basil pesto, sun-dried tomatoes, char-grilled zucchini, baby spinach, grana padano.

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

CLUB FAVOURITES

M A I N S

LEMON PEPPER CALAMARI

32

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

CLUB FISH AND CHIPS

30

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

CLASSIC CHICKEN PARMIGIANA

32

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

CARVERY ROAST

30

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

HERB BUTTER BARRAMUNDI FILLET

34

Grilled Barramundi topped with garlic herb butter, served with choice of sides. (#GF)

BATTERED CHICKEN WITH SWEET AND SOUR SAUCE

30

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

LAMBS FRY & BACON

28

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

PORTERHOUSE STEAK

46

300gm 120 day grain fed Black Angus Porterhouse served with a choice of sides and sauce; red wine jus, mushroom, creamy peppercorn, gravy, garlic butter or hollandaise. (#GF)

BLACK ANGUS SCOTCH FILLET

52

300g Grass fed black angus beef scotch fillet served with your choice of sides and sauce; red wine jus, mushroom, creamy 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

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M A I N S

SALADS, BURGERS & SANDWICHES

CLASSIC MONTY BEEF BURGER 30

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

STEAK SANDWICH 32

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 28

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 32

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 (#GF).

*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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SPECIALS

AUTUMN SPECIALS

VEAL SCALLOPINI

34

Thinly sliced veal topped with creamy mushroom white wine sauce, sage, served with chips and salad.

GRILLED PRAWN AND CALAMARI SALAD ♦

34

Grilled prawn and calamari with Asian salad, cabbage, peanuts, spring onion, chilli jam.

GRILLED TASMANIAN SALMON FILLET ♦

36

served with baby spinach, avocado, cherry tomato, red onion, cucumber, parmesan, salad, pomegranate molasses, slivered almonds.

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).**

V E G E T A R I A N

VEGAN

VEGETABLE SPRING ROLLS (VG) ♣ 12
 3 Asian style vegetable spring rolls served on mixed greens with sweet chilli/soy dipping sauce (VG).

VEGETARIAN

TRIO OF DIPS (V) ♣ 14
 Toasted grilled pita bread and served with Tzatziki, Hummus and Olive.

VEGETARIAN STIR-FRY (V) ♣ Main
28
 Assorted vegetables served with hokkien noodles, tossed in sweet chilli soy dressing and finished with shallots and crushed peanuts.

BASIL PESTO GNOCCHI (V) ♣ Main
29
 Potato gnocchi tossed in basil pesto, sun-dried tomatoes, char-grilled zucchini, baby spinach, grana padano.

RICOTTA, PUMPKIN AND SPINACH CANNELLONI ♣ Main
26
 Tube shaped pasta sheets filled with ricotta, pumpkin and spinach, topped with napoli and mozzarella blend, served with house chips and salad (V)

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). Add Shaved Parmesan \$2**

VG = Vegan V = Vegetarian

SENIORS MEALS

SOUP OF THE DAY

4

Please see staff for today's soup.

Soup must be ordered with a seniors meal as a two course.

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 a sweet and sour sauce, served with your choice of sides.

CHICKEN SCHNITZEL

18

Served with gravy and your choice of sides.

HOMEMADE SMOKEY BBQ RISsoles

18

Served with gravy and your choice of sides

BASIL PESTO GNOCCHI

20

Potato gnocchi tossed in basil pesto, sun-dried tomatoes, char-grilled zucchini, baby spinach, grana padano.

SENIORS PORTERHOUSE STEAK

26

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

DESSERT OF THE DAY

5

Pavlova served with double cream, passionfruit and raspberry coulis.

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.

SENIORS

K I D S

KIDS MEALS

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