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 10

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

HOMEMADE FOCACCIA 20

House made focaccia with olives, garlic, rosemary and cheese (V).

VEGETABLE SPRING ROLLS 12

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

SCALLOP DUMPLINGS 18

Pan fried scallop dumplings (5) served with dipping sauces.

PRAWN & GINGER DUMPLINGS 18

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, tartare, lemon wedge.

CREAMY GARLIC & CHILLI PRAWNS

Entree	Main
20	28

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

MAINS

PASTA & RISOTTO PAN DISHES

CARBONARA FETTUCCINE

Main 29 Entrée 24

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

CHICKEN & CHORIZO RISOTTO

Main 30 Entrée 26

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 29

Assorted vegetables tossed with hokkien noodles and dressed in a sweet chilli soy sauce (V).
Add Chicken 6 Add Prawns 8

RICOTTA, PUMPKIN AND SPINACH CANNELLONI (V)

Main 29

Tube shaped pasta sheets filled with ricotta, pumpkin and spinach, topped with Napoli and mozzarella blend, served with house chips and salad.

PAN-FRIED POTATO GNOCCHI (V)

Main 29

Served with pumpkin, sage, sun-dried tomato, baby spinach, parmesan, walnuts.

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

MAINS

CLUB FAVOURITES

LEMON PEPPER CALAMARI 34

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

CLUB FISH AND CHIPS 34

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

CLASSIC CHICKEN PARMIGIANA 34

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

CARVERY ROAST 33

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

LEMON PEPPER BARRAMUNDI FILLET 36

Lemon pepper seasoned Barramundi grilled, served with a choice of sides. (#GF)

BATTERED CHICKEN WITH PLUM SAUCE 30

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

LAMBS FRY & BACON 29

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

BLACK ANGUS SCOTCH FILLET 300g 49

300g Grass-fed Beef Scotch Fillet served with your choice of sides and sauce; red wine jus, mushroom, creamy peppercorn, gravy, garlic butter or hollandaise (#GF).

PORTERHOUSE STEAK 47

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)

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 option)

MAINS

SALADS, BURGERS & SANDWICHES

CLASSIC MONTY BEEF BURGER 32

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.

Add Fried Egg 4

SOUTHERN FRIED CHICKEN BURGER 30

Southern fried chicken burger with cheddar cheese, iceberg lettuce, pickled cucumber, peri peri mayo, milk bun, served with house chips.

STEAK SANDWICH 34

Prime char-grilled Porterhouse with grilled capsicum, onion, salad greens, tomato, cheese, bacon, mustard mayo, grilled Turkish bread served with house chips.

Add Fried Egg 4

GRILLED CHICKEN, ROAST PUMPKIN & WALNUT SALAD 34

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.**

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

SPECIALS

SUMMER SPECIALS

WEEKLY SPECIALS

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

HERB PARMESAN CRUMBED VEAL SCHNITZEL 39

Herb parmesan crumbed veal schnitzel served with house chips, salad, lemon wedge, garlic butter, red wine jus.

Add Parmigiana topping 3

GARLIC CHILLI PRAWN FETTUCCINE 38

Garlic, chilli, cherry tomato, baby spinach, red capsicum, parmesan sauteed with cooked prawns, tossed with white wine, olive oil.

SMOKED SALMON SALAD 35

Radicchio, orange segment, snow pea tendrils, red onion, avocado, cherry tomato, lemon dressing topped with smoked salmon.

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).

VG = Vegan V = Vegetarian #V - Vegetarian Option #GF - Gluten Free Option

VEGETARIAN

VEGAN

VEGETABLE SPRING ROLLS (VG) 12

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

VEGETARIAN

HOMEMADE FOCACCIA (V) 20

House made focaccia with olives, garlic, rosemary and cheese.

VEGETARIAN STIR-FRY (V) Main 29

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

RICOTTA, PUMPKIN AND SPINACH CANNELLONI (V) Main 29

Tube shaped pasta sheets filled with ricotta, pumpkin and spinach, topped with Napoli and mozzarella blend, served with house chips and salad.

PAN-FRIED POTATO GNOCCHI (V) Main 29

Served with pumpkin, sage, sun-dried tomato, baby spinach, parmesan, walnuts.

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 #V - Vegetarian Option

SENIORS MEALS

SENIORS

SOUP OF THE DAY 5
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 a plum sauce, sesame seeds, 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

PAN-FRIED POTATO GNOCCHI (V) 22
Served with pumpkin, sage, sun-dried tomato, baby spinach, parmesan, walnuts.

SENIORS PORTERHOUSE STEAK 26
200g Prime steak, cooked to your liking, served with choice of sides and sauce.

DESSERT OF THE DAY 6
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.

KIDS

KIDS MEALS

FISH & CHIPS BASKET (#GF) 12
(Grilled or battered)

NUGGETS & CHIPS 12

CALAMARI & CHIPS (#GF) 12

FETTUCCINI NAPOLI (V) 12

KIDS CHICKEN PARMA / SCHNITZEL 14
Served with your choice of sides.

GRILLED CHICKEN (#GF) 14
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.

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