

MENU

MONDAY - SUNDAY
LUNCH
12pm to 3pm

MONDAY - SUNDAY
DINNER
5.30pm to 8.30pm

GRAZE

GRAZE	M	V
Continental loaf toasted with garlic butter V	7	8
Continental loaf toasted with garlic butter and mozzarella cheese V	9	10
Tuscan seasoned chips with your choice of sauce V	7	8
Housemade salt & pepper squid, sweet chilli aioli	17	19
Spicy polenta chips with sweet tomato chutney V	15	17
Crispy chicken rib dippers, smoky BBQ sauce, liquid cheese and buffalo sauce	16	18
Soft fish tacos (3) with tempura flathead fillet, wild rocket, coleslaw, roast garlic and lemon aioli and wasabi fly fish roe	18	20

BURGERS

SERVED WITH FRIES

BURGER BAR	M	V
New Yorker Angus beef pattie, jacks' cheese, cos lettuce, smoky bacon, pickled mustard, ketchup and aioli	18	20
Beef & Rib Wagyu beef pattie, slow cooked beef rib, maple bacon, hi-melt cheese and ranch sauce	25	27
Surf & Turf Burger Wagyu beef pattie topped with salt & pepper squid, jacks' cheese, cos lettuce, tomato and béarnaise sauce	19	21
Buffalo Chicken Crispy chicken thigh fillet, cos lettuce, tomato, hi-melt cheese and hot spicy buffalo sauce	19	21

V
VEGETARIAN

GF
GLUTEN FREE

M - Member
V - Visitor

If you have any serious allergies, please let us know and we will try our best to serve you something delicious.

GARDEN

FROM THE GARDEN	M	V
Caesar salad with baby cos lettuce, crispy bacon, garlic croutons, soft boiled egg and shaved parmesan	16	18
Traditional Greek salad, cos lettuce, cucumber, tomato, red onion, kalamata olives, feta cheese and balsamic vinaigrette V GF	16	18
Roasted chickpea salad with cherry tomato, cucumber, wild rocket, baby spinach, Spanish onion, baby beans, avocado, smoked paprika, honey and yoghurt dressing V GF	17	19
Roast vegetable and pearl cous cous salad, Spanish onion, pumpkin, cauliflower, rocket, cherry tomatoes, Danish feta and balsamic glaze V	17	19
Power bowl with avocado, dragon fruit, wakame seaweed, pickled ginger, pickled onion, crispy capers and red radish V	17	19

PIMP YOUR SALAD

and add one of the following:

King prawns (4) V	9	10
Poached chicken V	7	8
Smoked salmon V	7	8
Duck Prosciutto	7	8

CLASSICS

CLASSICS	M	V
Chicken schnitzel 300grams served with chips, house salad and gravy <i>Make your schnitzel a parmigiana with Napoli sauce and mozzarella cheese</i>	20	22
Housemade beer battered market fish served with chips, house salad and tartare sauce	22	24
Housemade salt and pepper squid, Greek salad, chips and sweet chilli aioli	28	30
Chicken Kiev with mash potato, broccolini and garlic cream sauce	26	28
Crumbed lamb cutlets (2) served with creamy mash potato, broccolini and merlot gravy	25	27
Smoky cheese kranisky sausages, potato puree, sauerkraut, shallots and stout gravy	24	26

SIGNATURE

SIGNATURES

	M	V
Slow cooked crispy pork knuckle 1kg, creamy mash potato, sauerkraut and stout gravy	39	41
Kangaroo rump crusted in pink peppercorns with sweet potato jacket with cinnamon butter, broccolini, baby beans, caramelised onion and merlot jus	28	30
6 hour slow cooked plum and hoisin pork belly, served with tossed Singapore noodles and Asian stir-fried vegetables	27	29
Grilled Tasmanian salmon fillet with creamy potato puree, broccolini, Australian king prawn and béarnaise sauce GF	29	31
Crispy skin seared barramundi fillet with parsnip and leek puree, crispy zucchini flower, toasted hazelnuts and zesty gremolata	28	30

PLANT BASED & VEGAN

	M	V
Plant-Based Cheeseburger Plant-based beef pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo V	18	20
Vegan Shroom Burger Rocket, lettuce, vegan cheese, garlic marinated portobello mushroom, roasted pepper, basil pesto and herbed vegan mayonnaise V	17	19
Silver Pin Noodles Stir fried silver pin noodles, king brown mushrooms, pearl mushrooms, oyster mushrooms, xo sauce and Australian truffle oil V	27	29

PAN TO PLATE

	M	V
Linguine boscaiola with pan fried chicken breast, bacon, swiss brown mushrooms and shallots in a rich cheesy cream sauce	26	28
Spaghetti bolognese, pure beef, Napoli sauce and shaved parmesan	25	27
Creamy basil pesto and haloumi spaghetti, melody of tomatoes, baby spinach, fresh basil, pine nuts and Parmigiano Reggiano V	25	27
Chilli prawn spaghetti, king prawns, fresh chilli, garlic, shallots, basil, cherry tomatoes, wild rocket, extra virgin olive oil and Pecorino cheese	28	30
Beef ramen with wagyu beef, crispy nori, egg noodles, snow peas, enoki mushroom, black fungi, soft boiled egg, shallots and spinach in a ginger and chilli beef broth	27	29

CHAR CHAR CHAR

CHAR CHAR CHAR

	M	V
Marinated lamb souvlaki served with Greek salad, chips, tzatziki and pita bread	27	29
Slow cooked pork scotch with smashed chat potatoes, bacon beans and creamy mustard sauce	28	30
Texan sticky baby back beef ribs, charred corn, ranch sauce and crunchy steakhouse chips	31	33

ANGUS MSA, 100 DAYS GRAIN FED BEEF

Steaks served with a choice of two sides from the following;
Chips, house salad, vegetables or potato puree

Rump steak (300grams) GF	25	27
Prime scotch fillet (300grams) GF	29	31
New York Premium (500grams) GF	39	41
Pimp your steak: with two Australian King Prawns	12	14
Choice of gluten free sauces:	2	4

Creamy mushroom
Pink peppercorn
Merlot and port wine jus
Creamy Dianne
Béarnaise
Sticky barbeque rib
Creamy roast garlic

12 YEARS & UNDER

\$12 MEMBERS / \$13 VISITORS

KIDS

Battered fish fillets with chips		
Mini cheeseburger served with fries		
Dinosaur chicken nuggets and chips		
Grilled chicken with steamed vegetables GF		
Spaghetti bolognese topped with parmesan cheese		

Kids meals include a free chef's choice ice cream



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THE PIZZA

ALL
12
INCH

	M	V
Cheesy Garlic Fresh herbs and mozzarella V	16	18
Margarita Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil V	16	18
Funghi Napoli base, swiss browns, oyster, black fungi, bocconcini and mozzarella V	17	19
Hawaiian Leg ham, pineapple and mozzarella	18	20
Capricciosa Tomato, mozzarella, artichokes, Italian ham and oregano	18	20
Radicchio Napoli base, mozzarella, smoked mozzarella, hot Italian sausage, radicchio and balsamic reduction, marinated mushrooms, bocconcini and shallots	18	20
Meat Lovers Ground beef, ham, pepperoni, bacon, cabanossi and barbeque sauce	18	20
The Italian Stallion Pepperoni, Napoli base and shredded mozzarella	19	21
Parmigiana Tomatoes, eggplant, chicken schnitzel, hot soppressata, Parmigiano Reggiano and fresh basil	19	21
Supreme Ham, pepperoni, salami, pineapple, mushroom, capsicum, onion and olives	19	21
Buffalo Chicken Tomato base, mozzarella, red onion, capsicum, spicy marinated chicken and aioli	19	21
The Mexican Chorizo, pepperoni, jalapeno, chilli, Spanish onion, capsicum, mozzarella and roast garlic aioli	19	21
Chicken and Avocado Grilled chicken, bacon, avocado, Napoli base, capsicum, red onion and sriracha aioli	21	23
Firey Prawn Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato & sriracha aioli	21	23
Nutella Nutella base, strawberries, vanilla bean ice cream and icing sugar V	14	16
Gluten Free Base (add)	3	



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