something light.

	m/v
Continental loaf toasted with garlic butter v + mozzarella cheese v	7/9 9/11
Truffle & Porcini Arancini (5) Truffle aioli and shaved pecorino cheese v	19/21
Honey Baked Camembert Apple, rocket and walnut salad, garlic wafers v, GFO	19/21
Baja Prawn Tacos (3) Panko crumbed prawn tacos, cos lettuce, coleslaw, jalapeño relish and garlic aioli served on soft taco	22/24
Caesar Salad Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and housemade creamy dressing	20/22
Watermelon, Mint & Fetta Salad Red onion, cucumber, candied walnuts, minted honey and lemon dressing v, GF	21/23
Charred Corn & Quinoa Salad Heirloom cherry tomatoes, red onion, shredded carrot, cilantro and lemon parsley vinaigrette v	21/23
Salad optional add ons Poached chicken GF Smoked salmon GF Chilled king prawns (4) GF	7/9 10/12 12/14

from the grill.

Marinated Lamb Souvlaki Served with greek salad, chips, tzatziki and pita bread GFO		32/34
American Full Plate Pork Ribs Slow cooked BBQ pork ribs served with crispy fries and creamy apple slaw GF	Half Full	43/45 59/61
Ebony Black Angus All steaks served with crunchy steakhouse chips and house Rump steak 300 grams gf Prime scotch fillet 250 grams gf New York Premium 400 grams gf	salad	30/32 42/44 46/48
Optional Add Ons Two Australian king prawns GF		14/16
Choice Of Gluten Free Sauces GF Creamy mushroom / Béarnaise / Pink peppercorn / Sticky barbeque rib / Merlot and port wine jus / Creamy roast garlic sauce / Creamy Dianne		2/4

club favourites.

Chicken Schnitzel 300grams served with chips, house salad and gravy	m/v 26/28
Make Your Schnitzel A Parmigiana With napoli sauce, ham and mozzarella cheese	5/6
Market Battered Fish Served with chips, house salad and tartare sauce	27/29
Salt and Pepper Squid Spiced squid served with house salad, crunchy fries and garlic mayonnaise	28/30
Gourmet Beef Sausages Served with creamy potato mash, green peas and red wine gravy	25/27
Slow Cooked Pork Belly Sautéed asparagus, cannellini purée, baked root vegetables, crispy bacon, apple rhubarb compote and rosemary jus af	35/37
Barramundi Fillet & Poached Mussels Saffron poached leeks, sautéed potatoes, curried cauliflower, caulini purée and lemon dill cream sauce	34/36
Chicken And Prawn Scallopini Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce GF	29/31
Chicken and Pesto Linguine Sundried tomatoes, toasted pine nuts, baby spinach tossed with creamy pesto sauce and shaved grana padano GFO	27/29
Salmon Pappardelle Hot smoked salmon, grilled asparagus, cherry tomatoes and capers in lemon dill cream sauce GFO	27/29
Seafood Linguine Prawns, mussels, scallops, market fish and baby squid cooked in housemade napoli cream sauce afo	30/32

DIZZA. ALL PIZZA SIZES ARE 12"

	m/v
Gluten free base GF	+ 3
Cheesy Garlic Fresh herbs and mozzarella v	19/21
Margherita Napoli base, cherry tomato, bocconcini, mozzarella & fresh basil v	20/22
Vegetarian Pizza Napoli base, mozzarella cheese, mushroom, capsicum, black olives, spanish onion, spinach and cherry tomato v	22/24
Meat Lovers Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, italian herbs and roast garlic	22/24
The Italian Stallion Pepperoni, napoli base and shredded mozzarella	22/24
Supreme Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, italian leg ham, spanish onion, black olives, capsicum and italian herbs	24/26
Chicken & Avocado Grilled chicken, bacon, avocado, napoli base, capsicum, red onion and sriracha aioli	24/26
Fiery Prawn Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli	24/26
Nutella Nutella base, strawberries, vanilla bean ice cream and icing sugar v	19/21



22/24

burgers.

Plant-Based Mushroom Burger

Hawaiian Chicken Burger Grilled chicken breast, jacks cheese, cos lettuce, tomato, red onion, grilled pineapple and garlic aioli served on a milk bun with crunchy steakhouse fries GFO	21/23
Wagyu Beef Burger Wagyu beef pattie, smoky bacon, hi-melt cheese, lettuce, tomato, caramelised onion, barbeque prego sauce and aioli served on a milk bun with crunchy steakhouse fries GFO	21/23

Plant-based mushroom pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo served on a vegan bun ve, efo

• kids meals.

13 MEMBER / 15 VISITOR

Battered fish fillets with chips
Mini cheeseburger served with chips GFO
Dinosaur chicken nuggets and chips
Grilled chicken with steamed vegetables GF
Twirl bolognaise with Parmesan cheese GFO

12 YEARS & UNDER:

INCLUDES A FREE CHEF'S CHOICE ICE CREAM

kids eat free Monday!

With every main meal purchased to the value of \$17 for members or \$19 for visitors receive one children's meal free. Cannot be used in conjunction with any other special offer or on public holidays.