



menu.

MONDAY - SUNDAY
12pm to 3pm

SUNDAY - THURSDAY
5.30pm to 9pm

FRIDAY AND SATURDAY
5.30pm to 10pm



graze.

	m	v
Continental loaf toasted with garlic butter v	7	8
Continental loaf toasted with garlic butter and mozzarella cheese v	9	11
Char-grilled chicken wings (6), gochujang sauce and fermented kimchi G	16	18
Soft tacos with salt and pepper soft shell crab (3), cos hearts, slaw, yuzu mayo, fly fish roe and fennel pollen	18	20
Seared scallops with cauliflower puree, sautéed asparagus and crushed walnut, drizzled with herb oil	22	24
Truffle and porcini arancini (5), truffle aioli and shaved Pecorino cheese v	17	19
Grilled haloumi with blistered tomatoes, kalamata olives, labneh, pomegranate and toasted pita bread v	16	18
½ Dozen grilled organic oysters topped with wilted spinach, crispy bacon, three cheeses and sourdough crumbs	24	26

plant-based.

plant-based beetroot burger.	18	20
Vegan beetroot pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo v G		
vegan pho.	25	27
Marinated tofu, shitake mushroom, enoki mushroom, choy sum, galangal, lemongrass, coriander, kaffir lime and flat rice noodles		
vegan Indian curry.	25	27
Slow cooked flavoursome curry with chickpeas, silverbeet leaves, fresh basil, garlic, carrots, celery and yellow curry served with steamed brown rice and pappadum		

v VEGETARIAN **G** GLUTEN FREE m - member
v - visitor

garden.

	m	v
Caesar Salad	18	20
Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and housemade creamy dressing		
Orzo and Roasted Vegetable	19	21
Orzo, roast carrot, grilled brussels sprout, honey glaze pumpkin, bocconcini, spinach, heirloom tomato, fried chickpeas and lemon pesto dressing		
Citrus, Toasted Almond and Pecan Salad	21	23
Grapefruit, orange, blood orange, butter lettuce, almond flakes, cherry tomato, crushed pecan and honey citrus dressing		
Grilled Cauliflower Panzanella	21	23
Toasted parmesan bread, grilled cauliflower, sliced radish, zucchini, tomato, crumbled fetta, basil, honey lemon dressing and balsamic glaze		
pimp your salad		
and add any of the following:		
Chilled king prawns (4) G	9	10
Poached chicken G	7	8
Smoked salmon G	7	8

classics.

Chicken schnitzel 300grams served with chips, creamy apple slaw and gravy	22	24
Make your schnitzel a parmigiana with Napoli sauce, ham and mozzarella cheese	5	6
Housemade lemon and lime beer battered market fish served with chips, creamy apple slaw and tartare sauce	22	24
Housemade salt & pepper squid, Greek salad, chips and yuzu aioli	28	30
Chicken and Prawn Scallopini	27	29
Grilled chicken breast fillet, tiger prawns, avocado, sauteed spinach, black truffle mash potato and garlic cream sauce		
New Yorker Burger	18	20
200grams pure beef, Jacks' cheese, cos lettuce, smoky bacon, pickled mustard, ketchup and aioli served on a brioche bun with steakhouse fries		
Lamb Shanks	29	31
Slow braised lamb shanks (2), creamy potato puree, mint peas, red wine jus and gremolata		

charcharchar.

char char char. m v

Marinated lamb souvlaki served with Greek salad, chips, tzatziki and pita bread 29 31

Spiced grilled chicken skewers served with crispy crushed potatoes, creamy slaw, pita bread and cilantro ranch 27 29

Ebony Black Angus.

We only choose to use Ebony Black Angus across our menu. Ebony Black Angus is produced from carefully selected prime quality Black Angus cattle and grain finished for 100 days. This delivers a perfectly marbled product that is juicy, tender and brimming with flavour.

All our meat is aged for a minimum of 28 days to ensure beautiful eating qualities across the meat used throughout our menu.

Steaks served with crunchy steakhouse chips and wedge salad with ranch sauce, crispy beef bacon, cherry tomatoes and crispy onions.

Slow cooked Ebony Black Angus beef rib marinated in red wine, rosemary and garlic served with soft polenta, sautéed greens and cooking reduction 42 44

Rump steak 300grams **G** 28 30

Prime scotch fillet 300grams **G** 39 41

New York Premium 400grams **G** 42 44

pimp your steak.

Add two Australian king prawns **G** 14 16

Choice of Gluten Free Sauces; 2 4

Creamy mushroom Béarnaise

Pink peppercorn Sticky barbeque rib

Merlot and port wine jus Creamy roast garlic

Creamy Dianne

12 years and under.

Battered fish fillets with chips 12 13

Mini cheeseburger served with fries 12 13

Dinosaur chicken nuggets and chips 12 13

Grilled chicken with steamed vegetables **G** 12 13

Twirl bolognese topped with parmesan cheese 12 13

Kids meals include a free chef's choice ice cream

pizza.

cheesy garlic. m v
fresh herbs and mozzarella 16 18

margarita. m v
Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil 16 18

funghi. m v
Napoli base, swiss browns, oyster, black funghi, bocconcini and mozzarella 17 19

hawaiian. m v
Leg ham, pineapple and mozzarella 18 20

Italian meat lovers. m v
Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic 18 20

the Italian stallion. m v
Pepperoni, Napoli base and shredded mozzarella 19 21

supreme Italiano. m v
Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs 19 21

buffalo chicken. m v
Tomato base, mozzarella, red onion, capsicum, spicy marinated chicken and aioli 19 21

the mexican. m v
Chorizo, pepperoni, jalapeno, chilli, Spanish onion, capsicum, mozzarella and roast garlic aioli 19 21

chicken & avocado. m v
Grilled chicken, bacon, avocado, Napoli base, capsicum, red onion and sriracha aioli 21 23

fiery prawn. m v
Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato & sriracha aioli 21 23

nutella. m v
Nutella base, strawberries, vanilla bean ice cream and icing sugar 14 16

gluten free base. (add) 3

signatures.

Pork Belly Roast m v
Slow roasted pork belly, Yorkshire pudding, zucchini, Dutch carrots, crispy potato, apple compote and red wine jus 27 29

Grilled barramundi fillet with roasted winter vegetable, crushed green peas, creamy lemon butter sauce and pickled fennel 32 34

Grilled marinated salmon fillet served with crispy fried and crushed potato, sautéed asparagus, roasted pumpkin and sage puree 32 34

Grilled Seafood Plate m v
Grilled barramundi, king prawns, char-grilled marinated baby octopus and seared scallops served with garden salad and crunchy chips 45 47

pan to plate.

Our fresh pasta is made with premium local ingredients: 100% Australian Durum Semolina milled to order in Tamworth NSW, free range eggs, 100% Australian grown vegetables and cheese from Australia and Italy.

Salmon Casarecce Pasta m v
Pan fried salmon fillet, baby capers, spinach, fresh parsley and lemon rind in a light cream sauce topped with shaved Grana Padano 28 30

Chilli Prawn Spaghetti m v
Grilled prawns, fresh chilli, shallots, basil, spinach, blistered cherry tomatoes, emulsified white wine butter and shaved Pecorino 28 30

Chicken Linguine m v
Pan fried chicken breast, creamy basil pesto, sundried tomato, spinach, Danish fetta and Pecorino cheese 27 29

kids.



VEGETARIAN



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.



VEGETARIAN



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.