

## Savouries

	MEMBER	VISITOR
HOUSE MADE SANDWICHES OF THE DAY	\$6.50	\$7.50
HOUSE MADE WRAPS OF THE DAY	\$10	\$11
ASSORTED PIES	\$6	\$6.5
SAUSAGE ROLL	\$5	\$5.5
SPINACH AND FETTA ROLL <b>V</b>	\$5	\$5.5

## Sweets

	MEMBER	VISITOR
ASSORTED COOKIES	\$4	\$4.40
CHOCOLATE BROWNIES	\$5	\$5.50
ASSORTED MUFFINS	\$5.50	\$6
SCONES WITH JAM AND CREAM	\$5	\$5.5
ASSORTED CAKES	\$6.50	\$7

## Drinks

	MEMBER	VISITOR
<b>COFFEES</b> espresso   macchiato   long black   flat white latte   cappuccino   ristretto   Vienna	\$3.80	\$4.20
<b>HOT CHOCOLATE</b>	\$3.80	\$4.20
<b>MOCHA</b>	\$3.80	\$4.20
<b>CHAI LATTE</b>	\$4	\$4.40
<b>TEAS</b> english breakfast   earl grey   jasmine & green green   peppermint   chamomile   darjeeling   decaffeinated	\$3.80	\$4.20
<b>EXTRAS</b> double shot   soy milk   mug	\$0.50	\$0.50
<b>MILKSHAKE</b> strawberry   chocolate   vanilla lime   banana   caramel	\$5	\$5.40
<b>SOY MILKSHAKE</b>	\$6	\$6.50
<b>ICED COFFEE</b>	\$5.50	\$5.90
<b>ICED CHOCOLATE</b>	\$5.50	\$5.90
<b>ICED MOCHA</b>	\$5.50	\$5.90

## Light Meals

	MEMBER	VISITOR
<b>BOWL OF THICK CUT CHIPS <b>V</b></b> tomato sauce	\$9	\$9.90
<b>BOWL OF SWEET POTATO WEDGES <b>V</b></b> sour cream, sweet chilli	\$10	\$11
<b>CRUMBED CREAM CHEESE FILLED JALAPEÑO POPPERS (6) <b>V</b></b> house made smokey sriracha sauce	\$13.20	\$14.50
<b>CRUMBED CALAMARI RINGS (8)</b> chips, salad, tartare, lemon	\$18	\$19.80
<b>CHAR-GRILLED FLAT BREAD WITH DIPS <b>V</b></b> beetroot, guacamole and hummus dips	\$9.50	\$10.45
<b>PEKING DUCK SPRING ROLLS (4)</b> sweet chilli	\$9	\$9.90

## Lunch & Dinner Menu

### Lunch

11.30am until 2.30pm

### Dinner

Sunday to Thursday  
5.30pm until 8.30pm

Friday and Saturday  
5.30pm until 9pm

## Light Bites and Nibbles

	MEMBER	VISITOR
<b>SOUP OF THE DAY WITH BREAD ROLL</b> Small \$8 \$8.80 Large \$10 \$11		
<b>ADD A CROSTINI WITH YOUR SOUP?</b> seared beef and basil pesto \$6.50 oven-dried tomato and fetta \$6 <b>V</b> cajun prawns (3) and guacamole \$6.60 spanner crab and salmon caviar \$12		
<b>CREAM CHEESE FILLED JALAPEÑO POPPERS <b>V</b></b> \$13.20 \$14.50 (6) house made smokey sriracha sauce		
<b>PULLED LAMB SHOULDER ENCHILADAS (3)</b> \$17 \$18.70 sautéed green capsicum salsa		
<b>PANKO CRUMBED CALAMARI (6)</b> \$12 \$13.20 lime and coriander aioli		
<b>CHAR-GRILLED FLAT BREAD WITH DIPS <b>V</b></b> \$9.50 \$10.45 beetroot, guacamole and hummus dips		
<b>MIXED CROSTINI PLATE (1 OF EACH)</b> \$24 \$26.40 seared beef and basil pesto oven-dried tomato and fetta <b>V</b> cajun prawns (3) and guacamole spanner crab and salmon caviar		
<b>THICK CUT CHIPS AND AIOLI <b>V</b></b> \$9 \$9.90		
<b>SWEET POTATO WEDGES <b>V</b></b> \$10 \$11		
<b>GARLIC AND HERB BREAD <b>V</b></b> \$7 \$7.70		

## Salads

<b>CLASSIC CAESAR</b> \$17 \$18.70 cos and iceberg lettuce, bacon, croutons, boiled egg, anchovies, shaved parmesan, caesar dressing add chicken \$5 add prawns \$6 add smoked salmon \$4		
<b>SPANISH CHORIZO AND LAMB</b> \$25 \$27.50 oakleaf and coral lettuce, green beans, roasted capsicum, cherry tomato, crushed fetta, pinenuts, basil, walnut vinaigrette		
<b>WOK-SEARED CHILLI BEEF</b> \$23 \$25.30 butter, iceberg and coral lettuce, oven-dried tomato, cucumber, glass noodles, shoots, coriander, red onion, blackberries, radish, nahm pla dressing		
<b>SMOKED SALMON AND PRAWN <b>GF</b></b> \$25 \$27.50 mixed winter leaf, pickled fennel, mandarin, cherry tomato, cucumber, avocado, seaweed, basil aioli dressing		

## Burgers

All served with thick cut chips or house salad

<b>CLASSIC BURGER</b> \$20 \$22 char-grilled beef patty, caramelised onion, cheddar cheese, crisp bacon, pickles, butter lettuce, tomato, toasted milk bun		
<b>AUSSIE BURGER</b> \$23 \$25.30 char-grilled beef patty, red onion, pineapple, cheddar cheese, fried egg, butter lettuce, tomato, beetroot, toasted milk bun		
<b>SOUTHERN FRIED CHICKEN BURGER</b> \$20 \$22 oakleaf, pickles, house slaw, bacon, toasted milk bun		
<b>BURGER EXTRAS</b> extra beef patty \$4 grilled bacon \$2.50 fresh pineapple \$2 guacamole \$2 fried egg \$2		

## Between and Open Breads

All served with thick cut chips or house salad

	MEMBER	VISITOR
<b>BABY VEAL RUMP MINUTE STEAK SANDWICH</b> \$23 \$25.30 roasted red onion, cheddar cheese, grilled bacon, butter lettuce, tomato and beetroot on your choice of vienna or turkish bread		
<b>CHARRED ESCALOPE OF LAMB SANDWICH</b> \$25 \$27.50 grilled eggplant, hummus, butter lettuce, swiss cheese, tomato, roasted capsicum on your choice of vienna or turkish bread		
<b>AVOCADO AND BRIE OPEN MELT <b>V</b></b> \$18 \$19.80 grilled vienna bread, crushed avocado, melted brie, micro herbs		
<b>GRILLED CHICKEN OPEN SANDWICH</b> \$17 \$19.25 grilled vienna bread, marinated grilled chicken breast, basil pesto, butter lettuce, tomato, goats cheese, prosciutto		

## Pasta

All served with garlic bread

<b>BEEF RAGU LINGUINE</b> \$22 \$24.20 beef ragu, panchetta lardons, fresh basil, shaved pecorino		
<b>SPINACH AND RICOTTA TORTELLINI <b>V</b></b> \$20 \$22 wild mushroom, white wine, parsley cream sauce		
<b>SEARED PRAWN LINGUINE</b> \$25 \$27.50 seared prawns, roasted pumpkin, cherry tomatoes, wilted spinach, pinenuts, basil pesto cream		

## Wok Tossed and Noodles

<b>WOK TOSSED BELLY PORK RIB</b> \$28 \$30.80 cashew nut egg fried rice, popcorn crackling		
<b>PAD SEE EW <b>V GF</b></b> \$19 \$20.90 rice noodles, leafy greens, thai herbs, grated egg <b>OPTIONAL EXTRAS</b> add chicken \$4 add beef \$5 add tofu \$2		
<b>CASHEW NUT FRIED RICE <b>V</b></b> \$14 \$15.40 choy, peas, egg, basil, coriander		

## Mains

	MEMBER	VISITOR
<b>PANKO CRUMBED CHICKEN SCHNITZEL</b> \$21 \$23.10 chips, salad, lemon, choice of sauce add parmigiana - napoli sauce, prosciutto, buffalo mozzarella, basil (extra \$4)		
<b>SEARED ATLANTIC SALMON FILLET</b> \$33 \$36.30 goats cheese and potato rosti, baby broccolini, spanner crab butter, petite herbs		
<b>BEEF AND MUSHROOM GUINNESS POT PIE</b> \$18.50 \$20.35 creamy mashed potato, peas, baby carrots		
<b>MARINATED AND GRILLED FILLET MIGNON</b> \$37 \$40.70 portabello mushroom, rosmmary roasted kipfler potatoes, sautéed spinach, garlic jus		
<b>MARINATED AND GRILLED LAMB FILLETS</b> \$25 \$27.50 crushed chats with fetta, charred zucchini, roasted cherry tomato compote		
<b>DOUBLE CRUNCH WHITING FILLETS</b> \$19 \$20.90 chips, salad, tartare, lemon		
<b>ROAST OF THE DAY</b> 10 hour slow roasted meats, roasted potatoes and pumpkin, seasonal greens Small \$12.90 \$14.20 Large \$17 \$18.70		

## From the Char-Grill

All topped with shallot butter and served with chips and house salad or seasonal vegetables and choice of sauce

<b>WAGYU RUMP STEAK (250G) <b>GF</b></b> \$32 \$35.20 pasture fed		
<b>ANGUS BEEF SIRLOIN STEAK (250G) <b>GF</b></b> \$35 \$38.50 grain fed		
<b>SCOTCH FILLET STEAK (300G) <b>GF</b></b> \$40 \$44 grain fed		

## Share Plates

\* Requires 24hr advance order and deposit

<b>SLOW ROASTED 8 BONE CROWN OF LAMB *</b> \$95 \$104.50 roasted desiree potatoes, winter mixed vegetables, choice of sauce		
<b>GRILLED AND ROASTED BEEF TOMAHAWK *</b> \$100 \$110 hand cut truffle chips, rocket and roasted pear salad, choice of sauce		
<b>HOT SEAFOOD PLATE</b> \$70 \$77 battered daily fish, market grilled fish, wok tossed soft shell crab, panko crumbed calamari, salt and pepper squid, cajun seared prawns, chips, house salad, dipping sauces		
<b>MIX GRILL PLATE</b> \$85 \$93.50 fillet mignon, pork sausage, lamb fillet, marinated chicken, bacon, portabello mushroom, grilled tomato, chips, house salad, choice of sauce		

## Sides

	MEMBER	VISITOR
<b>BOWL OF SEASONAL VEGETABLES <b>V</b></b> \$5 \$5.50		
<b>BOWL OF CRISPY CHIPS (SMALL) <b>V</b></b> \$5 \$5.50		
<b>BOWL OF ROASTED PUMPKIN <b>V</b></b> \$5 \$5.50		
<b>BOWL OF HOUSE SALAD <b>V GF</b></b> \$5 \$5.50		
<b>EXTRA SAUCE <b>GF</b></b> \$1.50 \$1.50 mushroom, peppercorn, dianne, gravy		
<b>EXTRA SIDE SAUCE</b> \$0.50 \$0.50 tomato, bbq, sweet chilli, sour cream, aioli, tartare sriracha		