

446 MENU

ENTRÉES & SNACKS

MARINATED MIXED OLIVES <i>GF</i>	\$7
GARLIC ITALIAN PAGNOTTA LOAF	\$14
SOUP OF THE DAY with grilled sourdough	\$9
FRIED CALAMARI with rocket, chilli sea salt and lemon aioli	\$16
CROQUETTES WITH MOZZARELLA, SMOKED HAM AND PEPPERONI with truffled mayonnaise	\$12
ARANCINI OF WILD MUSHROOM AND SPINACH with garlic aioli	\$10
CHARCUTERIE BOARD cured Italian meats, grilled artichoke, roasted peppers, mixed olives, provolone, wood fired flatbread	\$27
FRIED ZUCCHINI FLOWERS stuffed with spinach and ricotta cheese, salad of rocket, shaved parmesan and balsamic dressing	\$18
TOMATO BRUSCHETTA vine ripened tomatoes, confit of red onion and garlic, baby basil	\$14
GARLIC AND CHILLI TIGER PRAWNS <i>GFA</i> with grilled sourdough	\$18
BURRATA <i>GF</i> heirloom tomatoes, baby basil	\$18

CLUB MEMBERS RECEIVE A 10% DISCOUNT ON ALL ITEMS
EXCLUDING KIDS, SENIORS LUNCHEES AND MONTHLY SPECIALS

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PIZZA GF AVAILABLE ADD \$5

GARLIC CHEESE

garlic oil, mozzarella, fresh rosemary, Maldon salt

\$16

ROSSA

San Marzano tomato sauce, roasted heirloom cherry tomatoes, red onion, black olives, crispy capers, dried oregano, fresh basil

\$23

Add anchovies - \$3 Add burrata - \$5

MARGHERITA

San Marzano tomato sauce, mozzarella, parmesan, fresh basil

\$22

Add buffalo - \$5

PEPPERONI

San Marzano tomato sauce, pepperoni salami, mozzarella

\$25

SUPREME

San Marzano tomato sauce, mozzarella, salami calabrese, smoked ham, mushroom, roasted capsicum, black olives, red onion

\$27

SALSICCIA

mozzarella, roasted heirloom cherry tomatoes, fennel sausage, pecorino, fresh rosemary

\$26

PROSCUITTO

San Marzano tomato sauce, mozzarella, wild rocket, proscuitto crudo, grana padano, aged balsamic vinegar

\$28

HAM & PINEAPPLE

mozzarella, smoked ham, spiced rum roasted pineapple

\$25

POLLO

marinated chicken, mozzarella, mushroom, onion, crispy proscuitto

\$27

QUATTRO FROMAGGI

mozzarella, gorgonzola, pecorino, ricotta, black toasted sesame seed, Manuka honey, roasted walnuts

\$26

PESTO

basil pesto base, mozzarella, confit cherry tomatoes, roasted sliced almond

\$25

Add burrata - \$5

GAMBERI

mozzarella, prawns, spicy salami, black olive dust

\$28

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SALADS

CLASSIC CAESAR

baby cos, crispy bacon, shaved parmesan, croutons

\$20

Add chicken - \$8 Add salmon - \$9 Add prawns - \$10

STEAKHOUSE SALAD *GF*

whisky marinated tenderloin, baby kale, romaine hearts, roasted red onion, dried cranberries, toasted pumpkin seeds, crispy sweet potato, blue cheese, cherry tomatoes, maple sherry dressing

\$30

GREEK SALAD *GF*

fetta, olives, cherry tomatoes, cucumber, capsicum

\$16

ITALIAN SALAD *GF*

mixed leaves, cherry tomato, red onion, cucumber, parmesan, balsamic dressing

\$16

BURGERS & SANDWICHES

CLASSIC ANGUS BEEF BURGER

cheddar cheese, tomatoes, pickles, lettuce, house made sauce, served with chips

\$26

Add bacon - \$3

VEGETARIAN BURGER

baby spinach, avocado, red onion, sriracha mayonnaise, served with chips

\$23

CAJUN FRIED CHICKEN BURGER

bacon, baby spinach, tomato, pickles, slaw, cheese, aioli, served with chips

\$25

STEAK SANDWICH

grilled aged minute steak, lettuce, beetroot, caramelised onion, swiss cheese, tomatoes, garlic aioli on sourdough served with chips

\$28

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PASTA

BUTTERNUT PUMPKIN AND GOATS CHEESE RAVIOLI sage and nutty brown butter lemon sauce, pine nuts	\$27
PAPPARDELLE WITH SLOW COOKED LAMB SHOULDER RAGU <i>GFA</i> green peas, mint, pecorino	\$28
FETTUCINI <i>GFA</i> sautéed wild mushrooms, green peas, baby spinach, creamy garlic and parmesan sauce Add chicken - \$8	\$24
PRAWN AND CHORIZO LINGUINE <i>GFA</i> garlic, chilli, cherry tomatoes, parsley	\$29

MAINS

ROAST OF THE DAY <i>GFA</i> with all the trimmings	SMALL \$16 LARGE \$22
PANKO, PARMESAN, HERB CRUMBED CHICKEN SCHNITZEL chips, salad, lemon, choice of sauce	\$25
BEER BATTERED DORY FILLETS chips, salad, house made tartare sauce, lemon	\$33
GRILLED ATLANTIC SALMON <i>GF</i> warm crushed kipfler potato, avocado, watercress, grain mustard dressing	\$38
GRILLED BARRAMUNDI FILLET crushed peas, chips, lemon aioli	\$38
CHARGRILLED 300G AGED SCOTCH FILLET <i>GFA</i> rosemary roasted kipfler potatoes and choice of salad or green vegetables	\$44
CHARGRILLED 300G WAGYU RUMP STEAK <i>GFA</i> rosemary roasted kipfler potatoes and choice of salad or green vegetables	\$41

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SIDES

CHIPS WITH KETCHUP	\$11		
SEASONAL GREENS <i>GF</i>	\$10	EXTRA SAUCE	\$2
with sea salt and extra virgin olive oil		diane, mushroom, pepper	

DESSERTS

ARTISAN CHEESE BOARD		\$23
lavosh, fruit bread		
CHOCOLATE LAVA CAKE		\$16
double cream, strawberries		
VANILLA CRÈME BRÛLÉE		\$16
pistachio biscotti, fresh strawberries		
NUTELLA CALZONE		\$18
nutella, ricotta, pistachio, icing sugar		

KIDS INCLUDES A SOFT DRINK AND ICE CREAM | 12 YEARS & UNDER

CHEESEBURGER AND CHIPS	\$12
LINGUINE WITH NAPOLITANA SAUCE	\$12
CHICKEN TENDERS AND SALAD	\$12
SMOKED HAM & MOZZARELLA PIZZA	\$12

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SENIORS LUNCH MEMBERS ONLY

BATTERED MARKET FISH FILLET

with chips, salad and tartare

\$12.50

GRILLED BEEF SAUSAGES

with mash and crushed peas

\$12.50

CHICKEN SCHNITZEL

with chips, salad and choice of sauce

\$12.50

WILD MUSHROOM TORTELLINI

with white wine butter sauce and pecorino

\$12.50



Wine LIST

CHAMPAGNE

STANDARD BOTTLE	MEMBER PRICE	VISITOR PRICE
DE PERRIERE BLANC DE BLANCS	35	38
CHARLES PELLETIER BLANC DE BLANCS	34	37

SPARKLING WINES

GLASS

MCWILLIAMS MARKVIEW BRUT RESERVE	4.6	5
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SMALL BOTTLE 200ML

ANGOVE CHARDONNAY PINOT NOIR	5.5	6.5
PROSECCO DOC	10	12
HENKELL TROCKEN NV	7.9	8.9

STANDARD BOTTLE

MCWILLIAMS MARKVIEW BRUT RESERVE	22	24
PIZZOLATO PROSECCO	33	35



Wine LIST

WHITE WINES

GLASS	MEMBER PRICE	VISITOR PRICE
MCWILLIAMS MARKVIEW SAUVIGNON BLANC	4.6	5
POCKET WATCH SAUVIGNON BLANC	6.5	6.9
MCWILLIAMS MARKVIEW CHARDONNAY	4.6	5
SMALL BOTTLE 187ML		
ANGOVE MOSCATO	5.5	6.5
ANGOVE SAUVIGNON BLANC	5.5	6.5
ANGOVE CHARDONNAY	5.5	6.5
STANDARD BOTTLE		
MCWILLIAMS MARKVIEW SAUVIGNON BLANC	22	24
POCKETWATCH SAUVIGNON BLANC	29	31
MCWILLIAMS MARKVIEW CHARDONNAY	22	24
POCKETWATCH CHARDONNAY	29	31
TEMPUS TWO CHARDONNAY	24	26
TEMPUS TWO SAUVIGNON BLANC	24	26
CALABRIA BROS RIESLING	25	27
CALABRIA BELENA PINOT GRIGIO	26	28
LE MONDE PINOT BIANCO	40	44



Wine LIST

ROSE WINES

SMALL BOTTLE 187ML	MEMBER PRICE	VISITOR PRICE
ANGOVE ROSE	5.5	6.5
STANDARD BOTTLE		
TEMPUS TWO ROSE	24	26
CALABRIA BELENA ROSE	30	32

RED WINES

GLASS

MCWILLIAMS MARKVIEW CABERNET MERLOT	4.6	5
MCWILLIAMS MARKVIEW SHIRAZ	4.6	5
POCKETWATCH CABERNET SAUVIGNON	6.5	6.9

SMALL BOTTLE 187ML

ANGOVE MERLOT	5.5	6.5
ANGOVE CABERNET SAUVIGNON	5.5	6.5
ANGOVE SHIRAZ	5.5	6.5



Wine LIST

RED WINES

STANDARD BOTTLE	MEMBER PRICE	VISITOR PRICE
MCWILLIAMS MARKVIEW CABERNET MERLOT	22	24
MCWILLIAMS MARKVIEW SHIRAZ	22	24
POCKETWATCH CABERNET SAUVIGNON	29	31
LIBRANDI ROSSO CLASSICO	40	44
ROSILY VINEYARD MERLOT	35	38
CALABRIA BELENA SHIRAZ	30	32
FRATELLI NISTRI CHIANTI DOCG	38	40
TRINITY HILL PINOT NOIR	36	38