

# 446 MENU

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## ENTRÉES & SNACKS

<b>MARINATED MIXED OLIVES</b> <i>GF</i>	<b>\$7</b>
<b>GARLIC ITALIAN PAGNOTTA LOAF</b>	<b>\$14</b>
<b>SOUP OF THE DAY</b> with grilled sourdough	<b>\$10</b>
<b>FRIED CALAMARI</b> with rocket, chilli sea salt and lemon aioli	<b>\$16</b>
<b>CROQUETTES WITH MOZZARELLA, SMOKED HAM AND PEPPERONI</b> with truffled mayonnaise	<b>\$12</b>
<b>ARANCINI OF WILD MUSHROOM AND SPINACH</b> with garlic aioli	<b>\$10</b>
<b>CHARCUTERIE BOARD</b> cured Italian meats, grilled artichoke, roasted peppers, mixed olives, provolone, wood fired flatbread	<b>\$27</b>
<b>BURRATA BRUSCHETTA</b> roasted heirloom cherry tomatoes, prosciutto crudo, apple balsamic, basil oil	<b>\$18</b>
<b>GARLIC AND CHILLI TIGER PRAWNS</b> <i>GFA</i> with grilled sourdough	<b>\$20</b>
<b>WAGYU CHEESEBURGER SPRING ROLLS</b> with tomato relish	<b>\$16</b>

**CLUB MEMBERS RECEIVE A 10% DISCOUNT ON ALL ITEMS  
EXCLUDING KIDS, SENIORS LUNCHESES 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, garlic, 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, soppressata salami, smoked ham, mushroom, roasted capsicum, black olives, red onion

**\$27**

### **MORTADELLA**

mozzarella, parmesan, mortadella, black sesame seed, stracciatella, pistachio, chilli oil

**\$30**

### **PROSCIUTTO**

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

**\$29**

**Add burrata - \$5**

### **HAM & PINEAPPLE**

mozzarella, smoked ham, spiced rum roasted pineapple

**\$25**

### **POLLO**

house-made basil pesto, marinated chicken, mushroom, roasted cherry tomato, mozzarella, roasted pinenuts

**\$28**

### **QUATTRO FORMAGGI**

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

**\$26**

### **GAMBERI**

mozzarella, prawns, hot soppressata salami, parsley, green oil, black olive dust, drizzle of garlic oil, lemon zest

**\$28**

### **MEAT LOVERS**

tomato sauce, smoked ham, pepperoni, cabanossi, mozzarella, parmesan

**\$27**

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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 200g eye fillet, baby kale, romaine hearts, roasted red onion, dried cranberries, toasted pumpkin seeds, crispy sweet potato, blue cheese, cherry tomatoes, maple sherry dressing

\$35

### GREEK SALAD *GF*

fetta, olives, cherry tomatoes, cucumber, capsicum

\$16

### ITALIAN ROCKET SALAD *GF*

shaved green pear, roasted walnuts, shaved 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

### FETTUCCINI *GFA*

sautéed wild mushrooms, green peas, baby spinach, creamy garlic and parmesan sauce

\$26

Add chicken - \$8

### PRAWN AND SPICED CHORIZO LINGUINE *GFA*

garlic, chilli, cherry tomatoes, parsley

\$29

## MAINS

### ROAST OF THE DAY *GFA*

with all the trimmings

SMALL \$18

LARGE \$22

### PANKO, PARMESAN, HERB CRUMBED CHICKEN SCHNITZEL

chips, salad, lemon, choice of sauce

\$25

### BEER BATTERED FISH FILLETS

chips, salad, house made tartare sauce, lemon

SMALL \$25

LARGE \$33

### THAI STYLE CHICKEN CURRY

pandan steamed jasmine rice, orange salad

\$28

### GRILLED ATLANTIC SALMON *GF*

grilled asparagus, pea puree, horseradish cream

\$38

### GRILLED BARRAMUNDI FILLET

cauliflower puree, heirloom carrots, olive and pine nut salsa

\$38

### CHARGRILLED 200G O'CONNOR SIRLOIN STEAK *GFA*

chips, salad and choice of sauce

\$27

### CHARGRILLED 300G AGED SCOTCH FILLET *GFA*

rosemary roasted kipfler potatoes and choice of salad or green vegetables

\$46

### CHARGRILLED 300G WAGYU RUMP STEAK *GFA*

rosemary roasted kipfler potatoes and choice of salad or green vegetables

\$48

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## SIDES

**CHIPS WITH KETCHUP** \$11

**SEASONAL GREENS** *GF* \$10  
with sea salt and extra virgin olive oil

**EXTRA SAUCE** \$2  
diane, mushroom, pepper

## DESSERTS

**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

\$14

**GRILLED PORK & SAGE SAUSAGES**

with mash and crushed peas

\$14

**CHICKEN SCHNITZEL**

with chips, salad and choice of sauce

\$14

**MUSHROOM TORTELLINI**

baby spinach, peas, creamy basil pesto sauce, parmesan

\$14



# Wine LIST

## CHAMPAGNE

### STANDARD BOTTLE

	MEMBER PRICE	VISITOR PRICE
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PENFOLDS CHAMPAGNE CUVEE BRUT	90	99
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## 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
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PROSECCO DOC	10	12
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HENKELL TROCKEN NV	7.9	8.9
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### STANDARD BOTTLE

MCWILLIAMS MARKVIEW BRUT RESERVE	22	24
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LISA MCGUIGAN RENAISSANCE PROSECCO	45	50
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CHANDON NV BRUT	60	66
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CHANDON BRUT ROSE	60	66
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# Wine LIST

## WHITE WINES

GLASS	MEMBER PRICE	VISITOR PRICE
MCWILLIAMS MARKVIEW SAUVIGNON BLANC	4.6	5
POCKETWATCH SAUVIGNON BLANC	6.5	6.9
MCWILLIAMS MARKVIEW CHARDONNAY	4.6	5
<b>SMALL BOTTLE 187ML</b>		
ANGOVE MOSCATO	5.5	6.5
ANGOVE SAUVIGNON BLANC	5.5	6.5
ANGOVE CHARDONNAY	5.5	6.5
<b>STANDARD BOTTLE</b>		
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
LOCK & KEY RIESLING	35	38
CALABRIA BELENA PINOT GRIGIO	26	28
TYRRELLS STEVENS SEMILLON	50	55





# Wine LIST

## ROSE WINES

<b>SMALL BOTTLE 187ML</b>	<b>MEMBER PRICE</b>	<b>VISITOR PRICE</b>
ANGOVE ROSE	5.5	6.5
<b>STANDARD BOTTLE</b>		
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
PENFOLDS BIN 23 PINOT NOIR	80	88
CALABRIA BELENA SHIRAZ	30	32
LOCK & KEY MERLOT	40	44
LOCK & KEY CABERNET SAUVIGNON	40	44