

446 MENU

ENTRÉES & SNACKS

MARINATED MIXED OLIVES <i>GF</i>	\$8
GARLIC ITALIAN PAGNOTTA LOAF	\$15
SOUP OF THE DAY with grilled sourdough	\$12
ARANCINI OF WILD MUSHROOM AND SPINACH with garlic aioli	\$12
CROQUETTES WITH MOZZARELLA, SMOKED HAM AND PEPPERONI with truffled mayonnaise	\$14
FRIED CLARENCE RIVER SCHOOL PRAWNS (A) 🌶️ with chilli sea salt and sriracha mayo	\$16
BATTERED LEATHERJACKET GOUJONS (I) ponzu dipping sauce	\$16
ORTIZ SARDINES (I) pickled cucumber, grilled bread	\$22
STRACCIATELLA cherry tomatoes, black olive crumb, crispy flatbread, basil oil	\$22
GARLIC AND CHILLI TIGER PRAWNS (I) <i>GFA</i> with grilled sourdough	\$24
CHARCUTERIE BOARD cured Italian meats, grilled artichoke, roasted peppers, mixed olives, provolone, wood fired flatbread	\$29

(A) Australian, (I) imported, (M) mixed

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

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PIZZA GF AVAILABLE ADD \$5

GARLIC CHEESE

garlic oil, mozzarella, fresh rosemary, Maldon salt

\$18

ROSSA VG

San Marzano tomato sauce, semi-dried tomatoes, red onion, black olives, crispy capers, garlic, dried oregano, fresh basil

\$24

Add anchovies - \$3 Add burrata - \$6

MARGHERITA

San Marzano tomato sauce, mozzarella, parmesan, fresh basil

\$24

PEPPERONI

San Marzano tomato sauce, pepperoni salami, mozzarella

\$27

SUPREME

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

\$29

PROSCIUTTO

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

\$30

Add burrata - \$6

HAM & PINEAPPLE

mozzarella, smoked ham, spiced rum roasted pineapple

\$26

POLLO

house-made rocket pesto, marinated chicken, mushroom, semi-dried tomatoes, mozzarella, roasted pinenuts

\$29

QUATTRO FORMAGGI

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

\$27

GAMBERI (I)

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

\$30

MEAT LOVERS

tomato sauce, smoked ham, pepperoni, pork sausage, mozzarella, parmesan

\$28

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SALADS

CLASSIC CAESAR

baby cos, crispy bacon, shaved parmesan, croutons

\$22

Add chicken - \$8 Add salmon (A) - \$9 Add prawns (I) - \$10

WARM MISO GLAZED SALMON SALAD (A)

soba noodles, red cabbage, edamame, broccolini, cucumber, sesame dressing

\$32

MIXED LEAF SALAD GF

cucumber, cherry tomatoes, aged balsamic

\$14

ITALIAN ROCKET SALAD GF

shaved green pear, roasted walnuts, shaved parmesan, balsamic dressing

\$17

BURGERS & SANDWICHES

AMERICAN STYLE CHEESEBURGER

tomato, lettuce, pickles, red onion, special burger sauce, served with chips

\$26

Add bacon - \$3

CRISPY HALLOUMI BURGER

roasted capsicum, avocado, rocket, pesto aioli, served with chips

\$24

PERI-PERI GRILLED CHICKEN BURGER

pickles, avocado, lettuce, red onion, aioli, served with chips

\$25

Add bacon - \$3

STEAK SANDWICH

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

\$30

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PASTA GF AVAILABLE ADD \$3

SPAGHETTI MARINARA (M)

prawns, mussels, clams, calamari, cherry tomato, garlic, chilli, white wine, parsley

\$34

ROASTED PUMPKIN CASARECCE

pesto, stracciatella, baby spinach, toasted pine nuts, parmesan

\$30

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

MAINS

ROAST OF THE DAY GFA

with all the trimmings

SMALL \$20

LARGE \$24

PANKO, PARMESAN, HERB CRUMBED CHICKEN SCHNITZEL

chips, salad, lemon, choice of sauce

\$28

BEER BATTERED FISH FILLETS (A)

chips, salad, house made tartare sauce, lemon

SMALL \$26

LARGE \$35

SLOW BRAISED BEEF & GUINNESS PIE

buttery mash, peas, gravy

\$24

GRILLED OCEAN TROUT (I)

green nam jim, roasted baby Chinese cabbage, steamed rice

\$38

PAN-FRIED BARRAMUNDI FILLET (A)

saffron, roasted cherry tomato and zucchini flower risotto, basil oil

\$38

CHARGRILLED 220G SIRLOIN STEAK GFA

chips, salad and choice of sauce

\$29

CHARGRILLED 300G AGED SCOTCH FILLET GFA

café de Paris butter, duck fat chat potatoes, broccolini, watercress

\$48

CHARGRILLED 200G LAMB BACKSTRAP

smoked eggplant purée, duck fat chat potatoes, baby carrots, mint salsa verde

\$40

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SIDES

CHIPS WITH KETCHUP \$12

SEASONAL GREENS *GF* \$12
with sea salt and extra virgin olive oil

BOWL OF MASHED POTATO \$9

SIDE SALAD \$6

EXTRA SAUCE \$3
diane, mushroom, pepper

**BOWL OF ROASTED
VEGETABLES** \$10

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 CHIPS \$12

SMOKED HAM & MOZZARELLA PIZZA \$12

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SENIORS LUNCH MEMBERS ONLY

BATTERED MARKET FISH FILLET (A)

with chips, salad and tartare

\$15

GRILLED PORK & SAGE SAUSAGES

with mash and crushed peas

\$15

CHICKEN SCHNITZEL

with chips, salad and choice of sauce

\$15

MUSHROOM TORTELLINI

baby spinach, peas, creamy basil pesto sauce, parmesan

\$15