



M E N U

Celebrate today!



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To Start or Share

	1/2 serve	full serve
Garlic Bread	4.9	7.9
Garlic Cheese Bread - add bacon 2.0	5.9	9.9
Truffled Mushroom Arancini Vegetarian <i>Aioli, shaved parmesan and herb oil.</i>		14.9
Szechuan Calamari Gluten-free <i>Fresh, flash-fried calamari with lightly dusted Szechuan seasoned gluten-free flour, served with aioli and lemon.</i>		17.9
Seafood Chowder Gluten-free option <i>Flavoursome creamy broth made of fish, prawns, mussels, scallops and vegetables, served with a crusty bread roll.</i>		25.9
Smoked Brisket Croquettes <i>House-made with a side of Chipotle mayo and tomato chilli jam.</i>		17.9
Buffalo Wings <i>Crispy fried, tossed in our signature hot sauce, and served with a side of blue cheese dressing.</i>		17.9
Lamb Koftas <i>Grilled Middle Eastern meatballs of minced lamb and spices accompanied with Muhammara, labneh and sumac.</i>		18.9
Vegan Sliders Vegan <i>Vegetable and lentil patties on vegan slider buns with plant-based cheddar, vegan aioli and cos lettuce.</i>		16.9
Oysters	1/2 doz	doz
Natural oyster <i>Served with lemon.</i>	28.9	38.9
Kilpatrick	1/2 doz	doz
Mix of BBQ, Worcestershire and Tabasco sauce, topped with bacon.	32.9	44.9

DO YOU HAVE FOOD ALLERGIES? To assist us in making sure you enjoy your meal and that we meet your dietary requirements, when ordering please advise our staff of any food allergies you or your guests may have. Gluten Free options are available on some of the menu items, ask our friendly staff for more information. Base level member prices are shown - Surcharges apply for non members



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The Wok Dishes \$25.90

Shanghai Fried Noodles (Cu Chao Mian)

Wok-tossed marinated chicken thigh, shiitake mushrooms, udon noodles, black vinegar, spring onion and carrot, garnished with crisp fried shallots and Asian herbs.

Pad Thai Gluten-free

Flat rice noodles, egg, prawns, chicken, bean sprouts, garlic, chives, pickle radish and peanuts.

Singapore Noodles

Singapore noodles, prawns, char siu pork, wombok, bean sprouts, carrots, onion and green shallots.

Vegan Stir Fry Gluten-free, Vegan

Plant-based chicken, fresh ginger, soy, rice noodles, carrot, spring onion, sesame seeds and coriander.

To Follow

Vegan Penne Zucca Gluten-free, Vegan

Tender cooked butternut pumpkin, zucchini, spinach, tomato sugo, onion and roasted pine nuts.

24.9

Lamb Shank

Braised with red wine and bacon for 8 hours, served with creamy mash, carrots, green vegetables and braising juice reduction.

34.9

Chuck Beef Rib

Slow cooked beef rib basted in a tomato and red wine sauce, served with creamy mashed potatoes, seasonal greens and garnished with crispy sweet potato shards.

36.9

BBQ Pork Ribs & Wings

Cola and chipotle marinated pork ribs and spicy fried chicken wings, served with coleslaw and chips.

37.9

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To Follow Cont'

- Lamb Ragu Rigatoni** 34.9
Shredded tender lamb shoulder cooked through a rich sauce of Italian tomatoes, onion, fine herbs, and a touch of cream, finished with rocket leaves and grated pecorino.
- French Confit Duck Leg** 32.9
Oven-roasted confit duck maryland served with crispy duck fat potatoes, beetroot puree, and broccolini. Sauced with an orange and stock reduction.
- Pan-Fried Mahi Mahi** 32.9
Pan-seared Mahi Mahi wrapped in banana leaf with lemon, butter, and coconut cream, finished in the oven and served with rice and Bok choy.
- Mushroom Risotto** Vegetarian 28.9
Creamy risotto loaded with buttery garlic mushrooms stirred through, topped with crispy sweet potato shards and shaved parmesan cheese.
- add chicken 6.0
- add prawn 8.0
- Roasted Chicken Maryland** 29.9
Lemon and garlic oven-baked maryland chicken, served with roast potatoes, broccolini and finished with Tuscan cream sauce.
- Fisherman Basket** 28.9
Battered fish, scallops, prawns, calamari, chips, salad, tartare sauce and a wedge of lemon.
- Classic Chicken Parmigiana** 27.9
Golden crumb chicken schnitzel topped with Napoli sauce, ham, and cheese, served with chips and salad.
- add pineapple 2.0
- add avocado 2.0
- Prawn and Bacon Parmigiana** 31.9
Golden crumb chicken schnitzel topped with Napoli sauce, diced bacon, prawns, cheese and finished with hollandaise sauce.



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T o F o l l o w c o n t '

Philly Cheese Steak Parmigiana 32.9

Golden crumb chicken schnitzel topped with flame-grilled capsicum, onion, sliced beef steak and melted Jack cheese.

Wagyu Beef Burger 22.9

Wagyu beef burger patty served on a brioche bun, with cheese, onion relish, bacon, lettuce, tomato, pickle and mustard aioli. Served with chips.

Caesar Salad Gluten-free option 19.9

Cos lettuce, bacon, shaved parmesan cheese, croutons, boiled egg with Caesar dressing.

- add chicken 6.0

- add prawn 8.0

- add anchovy 2.0

22.9

Roasted Sweet Potato & Quinoa Salad Gluten-free

Mixed salad leaves, tomato, pickled red onion, avocado, dried cranberries, slivered almonds, quinoa and a balsamic dressing.

- add chicken 6.0

- add prawn 8.0

K i d s M e a l s \$ 1 3 . 9 0

Our kids meal comes with your choice of sauce, drink and ice cream, plus a kids activity pack.

Chicken nuggets with chips

Fish with chips

Cheeseburger with chips

Carbonara pasta with cheese

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From the Grill



400g Rump	Thousand Guineas Shorthorn. Grain fed 150 days Marble score 2+	45.9
300g Scotch Fillet	Diamantina Classic, a dedication to quality means delicious, tender beef with a guaranteed rich flavour. Marble score SB 1,2	48.9
200g Eye Fillet	Diamantina Grass Fed, raised entirely in pristine natural pasture. The result is traditional beef with a distinct grass fed flavour	45.9
400g Rib on the Bone	Diamantina Classic, 100 days grain fed has all the classic qualities of the other rib fillets but it has the advantage of the infused flavour from the bone marrow	55.9
300g Wagyu Rump	Sanchoku wagyu, 350 days grain fed, MB4-5. Sourced from the finest Japanese Wagyu heritage, outstanding tenderness and flavour	46.9
400g T-bone	Diamantina Grass Fed, no added hormones, raised on natural pastures, free range grass fed beef	48.9
200g Rump	Diamantina Classic, 100 days grain fed	24.9
200g Rump Surf and Turf	Diamantina Classic, 100 days grain fed, topped with creamy garlic prawns and calamari	34.9
300g Barkers Creek Pork Cutlet	100% Australian pork cutlet from Barkers Creek	32.9

All steaks are cooked to your liking and served with chips, salad and house-made dressing or mashed potatoes and steamed vegetables with your choice of sauce.

Sauces Gluten-free

*Creamy mushroom - Red wine gravy - Creamy Garlic, Peppercorn -
Diane - Mustard sauce*

Toppers

<i>Creamy garlic prawns</i>	10.0
<i>Onion rings</i>	7.0
<i>Salt and pepper calamari</i>	8.0

Sides

<i>Onion rings with aioli</i>	8.0
<i>Side salad</i>	7.0
<i>Large bowl of chips</i>	9.0
<i>Small bowl of chips</i>	6.0
<i>Side of roast vegetable</i>	8.0
<i>Side of steamed vegetable</i>	7.5
<i>Mashed Potato</i>	7.0
<i>Chinese Broccoli with oyster sauce</i>	8.0



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The Classics

Lunch M 15.9 NM 22.9

Dinner M 19.9 NM 26.9

Corned Silverside

Tender slow-cooked corned beef, served with mashed potatoes, braised cabbage and white sauce.

Linguine Pomodoro Vegetarian

A delicious simple sauce of Italian tomatoes, fresh basil, onion, and garlic, tossed with linguine pasta and topped with shaved parmesan cheese.

- add chicken 6.0

- add prawn 8.0

Roast of the Day Gluten-free

Overnight roast served with roasted and steamed vegetables and gravy.

200g Chicken Schnitzel

Chips, salad, and your choice of sauce or mashed potatoes and steamed vegetables.

Battered Flathead

Chips, salad, house-made tartare sauce and a wedge of lemon, or mashed potatoes and steamed vegetables.

Grilled Barramundi

Chips, salad, house-made tartare sauce and a wedge of lemon, or mashed potatoes and steamed vegetables.

Smoked Beef & Cheddar Sausages

Served with mashed potato, braised cabbage and house gravy.

Beef Rissoles

Served with mashed potato, seasonable vegetables and gravy, or chips and salad.

200g Pork Steak

Served with chips, salad and mustard sauce, or mashed potatoes and vegetables.

Korean Chicken Thighs

Gochujang-marinated chicken thighs, baked and served with steamed rice, wilted greens and Korean marinated vegetables.



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D e s s e r t s \$ 1 4 . 9 0

Vegan Chocolate Cake

Warm, house-made vegan chocolate cake topped with citrus maple syrup, coconut whip and praline crumble.

French Toasted Beignet

Hot and fresh beignets filled with custard and dusted with cinnamon sugar.

White Chocolate Bavarois

Creamy bavarois topped with a house-made raspberry sauce and toasted shaved coconut.