

*Become a
member today!*

Join for just \$10 to get 10% off
drinks & 5% off food, earn
loyalty points & much more.

**Excludes cocktails, specials,
seniors and kids meals*

*For customers who have food
allergies or intolerances, we
cannot guarantee completely
allergy/gluten free meals.*

*Please make staff aware of any
allergies you may have when
ordering.*

Menu

ENTRIES

GARLIC BREAD (3 PCS) (V)

Served on Salus bakery pumpkin loaf with a
balsamic vinegar oil dripper

\$9.50 • Member: \$9.00

Add cheese.....+\$1.00

Add cheese and bacon.....+\$3.00

BRUSCHETTA (V)

Garlic bread topped with tomato, onion, fetta
and balsamic glaze

\$14.20 • Member: \$13.50

SALT AND PEPPER CALAMARI

Served with tartare sauce

\$17.35 • Member: \$16.50

SPICY BUFFALO WINGS

Served with a ranch dipping sauce

\$16.85 • Member: \$16.00

THAI FISH CAKES (3) (GF)

Served with an Asian salad and chilli oil

\$15.25 • Member: \$14.50

PRAWN TWISTS (6 PCS)

Served with lime mayonnaise dipping sauce

\$17.35 • Member: \$16.50

POTATO WEDGES (V)

Served with sweet chilli sauce and sour
cream

\$10.55 • Member: \$10.00

MAINS

BATTERED FISH (GFA)

Crispy beer battered Barramundi with lemon, tartare and your choice of sides

\$28.40 • Member: \$27.00

SALT & PEPPER CALAMARI

Served with lemon, tartare, and your choice of sides

\$32.10 • Member: \$30.50

CHICKEN SCHNITZEL

Crumbed chicken schnitzel with your choice of sauce and sides

\$26.85 • Member: \$25.50

CHICKEN PARMIGIANA

Crumbed chicken schnitzel topped with Napoli sauce, smoked ham, and cheese, served with your choice of sides

\$28.40 • Member: \$27.00

ROAST (GFA)

Please see the specials board for today's roast
Served with gravy and your choice of sides

\$26.30 • Member: \$25.00

CHOOSE YOUR SIDES (GFA)

Chips and salad or potatoes & vegetables

CHOOSE YOUR SAUCE (GFA)

Mushroom, pepper, red wine jus, diane, gravy or garlic butter

MOROCCAN LAMB SALAD

Moroccan spiced lamb cooked medium on top of a warm cous cous salad with roquette, baby spinach, tomato, red onion and a yoghurt drizzle

\$26.30 • Member: \$25.00

SZECHWAN BEEF SALAD

Spicy Chinese beef cooked medium with crispy noodles, wombok, carrot, red onion, capsicum and a sesame soy dressing

\$25.25 • Member: \$24.00

BBQ BABY OCTOPUS SALAD (GF)

Baby octopus with roquette, baby spinach, tomato, red onion, cucumber, mango salsa and a chilli lime dressing

\$26.30 • Member: \$25.00

BEEF BURGER

House made beef patty, tomato, bourbon mustard slaw, cheese, pickles and special burger sauce in a turkish roll served with chips and truffle aioli

\$24.20 • Member: \$23.00

BBQ CHICKEN HAWAIIAN BURGER

Southern fried chicken breast with lettuce, tomato, pineapple, cheese and hickory bbq sauce in a turkish roll served with chips and truffle aioli

\$24.20 • Member: \$23.00

SEAFOOD PAPPARDELLE

Prawns, scallops, mussels, and squid served in a tomato and Pernod sauce

\$33.70 • Member: \$32.00

ROASTED PUMPKIN AND PESTO

PAPPARDELLE (V)

Roasted pumpkin, cherry tomatoes, pine nuts and green beans in a pesto sauce topped with parmesan

\$25.25 • Member: \$24.00

CHICKEN BREAST (GF)

Lemon myrtle dusted chicken breast on grilled polenta, roquette, red onion, baby spinach and parmesan salad drizzled with basil, lime and thyme oil

\$33.70 • Member: \$32.00

CHAR GRILLED SWORDFISH STEAK (GF)

Served on a bed of roasted kipfler potatoes with grilled eggplant, zucchini, capsicum, red onion and a tomato and caper salsa

\$37.90 • Member: \$36.00

BRAISED BEEF RIBS

Worcestershire and garlic braised beef ribs with bourbon mustard slaw, potato wedges and diane sauce

\$44.20 • Member: \$42.00

ROSEMARY CRUSTED LAMB

BACKSTRAP (GFA)

Lamb backstrap cooked medium and served with pea puree, sweet potato mash, greens and red wine jus

\$41.05 • member: \$39.00

PORK BELLY PORCHETTA (GF)

Rolled pork belly with orange and fennel seasoning, served with roast potatoes, greens and red wine jus

\$31.60 • member: \$30.00

Extra Sauces

Truffle aioli, tartare, or smokey BBQ.....\$1.00

Honey mustard or bourbon mustard (GF).....\$2.00

Mushroom, pepper, red wine jus, diane, gravy or garlic butter (GFA)\$2.00

FROM THE GRILL

Grass fed King River MSA grade beef served with your choice of sauce and sides

250G RUMP STEAK (GF)
\$31.60 • Member: \$30.00

300G SCOTCH FILLET (GF)
\$44.20 • Member: \$42.00

350G PORTERHOUSE (GF)
\$42.10 • Member: \$40.00

CHOOSE YOUR SIDES (GFA)
Chips and salad or potatoes & vegetables

CHOOSE YOUR SAUCE (GFA)
Mushroom, pepper, red wine jus, diane, gravy or garlic butter

SIDES

BEER BATTERED FRIES (V)
Served with truffle aioli
\$8.40 • Member: \$8.00

SALAD (V, GF)
House made garden salad with citrus vinaigrette dressing
\$7.40 • Member: \$7.00

ROASTED CHAT POTATOES (GF, V)
Tossed with rosemary, sea salt and olive oil
\$9.50 • Member: \$9.00

VEGETABLES (V, GF)
Buttered corn, broccoli and steamed carrot
\$10.00 • Member: \$9.50

DESSERT

TRIO OF ICE CREAM
Please see the specials board for today's ice cream selection
\$5.80 • Member: \$5.50

PANNA COTTA
Vanilla bean panna cotta with double cream and raspberry coulis
\$11.60 • Member: \$11.00

ASSORTED PROFITEROLE (4)
Served with double cream
\$11.60 • Member: \$11.00

MANGO AND MACADAMIA NUT CHEESECAKE (GF)
Served with double cream
\$11.60 • Member: \$11.00

CHOC MINT RIPPLE CAKE
Served with double cream
\$11.60 • Member: \$11.00

CAKE FRIDGE (GFA)
Selection of cakes and slices available in our cake fridge

AFFOGATO (GF)
Ice cream & espresso
\$8.00 • Member: \$7.60
Extra \$: Baileys, Frangelico, Jameson, Kahlua, Tia Maria or Vanilla Galliano



SENIOR MEALS

ALL \$16.50

BATTERED BARRAMUNDI (GFA)

Battered fish with lemon, tartare, and your choice of sides

SALT & PEPPER CALAMARI

Served with lemon, tartare, and your choice of sides

CHICKEN SCHNITZEL

Crumbed chicken served with your choice of sauce and sides

CHICKEN PARMIGIANA

Crumbed chicken topped with Napoli sauce, smoked ham, and cheese, served with your choice of sides

ROAST (GFA)

Please see the specials board for today's roast

Served with gravy and your choice of sides

THAI FISH CAKES (2) (GF)

Served with lime mayonnaise and your choice of sides

CHOOSE YOUR SIDES (GFA)

Chips and salad or potatoes & vegetables

CHOOSE YOUR SAUCE (GFA)

Mushroom, pepper, red wine jus, diane, gravy or garlic butter

ROASTED PUMPKIN PAPPARDELLE

Roasted pumpkin, cherry tomatoes, pine nuts and green beans in a pesto sauce topped with parmesan

MOROCCAN LAMB SALAD

Moroccan spiced lamb cooked medium on top of a warm cous cous salad with roquette, baby spinach, tomato, red onion and a yoghurt drizzle

KIDS MEALS

ALL \$15.00

All kids meals come with a free drink, dessert and kids colouring pack.
Available to 12 & under only.

KIDS CHICKEN NUGGETS

Served with chips and tomato sauce

KIDS PARMIGIANA

Served with chips and tomato sauce

KIDS FISH (GFA)

Served with lemon, chips and tomato sauce

KIDS SCHNITZEL

Served with chips and tomato sauce

KIDS SALT AND PEPPER CALAMARI

Served with chips and tomato sauce

KIDS ROAST (GFA)

Please see the specials board for today's roast

Served with chips and gravy

CHOOSE YOUR DESSERT

KIDS FROG IN A POND

Jelly with a chocolate frog

KIDS ICE CREAM (GF)

Vanilla ice cream with chocolate, strawberry, or caramel topping

No discounts apply to seniors, kids, sauces, or cake fridge.

