

STARTERS / SHARE PLATES

	MEMBER	GUEST
Today's Soup	\$6	\$8
Garlic Bread	\$5	\$7
Garlic Cobb Loaf	\$9	\$11
Add Cheese \$1		
Add Bacon Jam & Cheese \$2		

Bruschetta (V)	\$9	\$11
Oven baked garlic baguette topped with fresh tomato, red onion, basil and garlic, finished with shaved parmesan cheese and drizzled with balsamic glaze.		

Salt & Pepper Calamari (10) (GF)	\$13	\$15
Tender pineapple cut calamari dusted with salt & pepper flour, flash fried and finished with garlic aioli and lemon wedges		

Prawn & Avocado Sliders (2)	\$15	\$17
Deep fried panko crumbed prawn cutlets served on a brioche slider bun with fresh avocado, and slaw dressed with thousand island dressing.		

Satay Chicken Tenderloins (GF)	\$15	\$17
Succulent chicken tenders marinated with satay spices and peanut, served on a bed of steamed basmati rice finished with a tangy satay sauce.		

Chicken Tostadas (2)	\$13	\$15
Plump chicken thigh pan fried with onion, paprika, garlic, cayenne pepper and salt, served on crispy flour tortilla topped with slaw dressed with Cajun spiced mayonnaise		

Prawn Toast Caesar Salad	\$15	\$17
House made prawn toast served with cos lettuce, parmesan cheese, bacon and house made Caesar dressing		

SALADS

	MEMBER	GUEST
Vegetable Kofta Salad	\$18	\$20
House made vegetable koftas pan fried to golden served on a spinach, tomato, cucumber and red onion salad dressed with a coriander ginger and lime dressing.		

Tandoori Prawn & Pappadum Salad	\$24	\$26
Pan fried tandoori spiced prawns served on a salad leaf, cucumber, cherry tomato and red onion, and pappadum salad dressed with tzatziki		

Warm Balsamic & Lamb Salad (GF)	\$25	\$27
Lean lamb back strap marinated with olive oil, garlic, balsamic vinegar, salt and pepper, pan fried to medium rare sliced and served with a lettuce red onion, asparagus, pumpkin and fetta salad dressed with a coriander ginger and lime dressing.		

Caesar Salad (GF- Omit Croutons)	\$19	\$21
Crisp cos lettuce, baked bread croutons, shaved parmesan cheese, pan fried bacon pieces all combined with our house made Caesar dressing topped with a boiled egg		
Add Avocado \$4, Add Chicken \$5, Add Prawns \$7		



BISTRO MENU

PIZZA - 9 INCH

	MEMBER	GUEST
Garlic & Cheese	\$10	\$12
Margherita	\$13	\$15
Pizza sauce, Mozzarella cheese and fresh basil		
BBQ Chicken	\$17	\$19
Pizza sauce, cheese, onion, chicken, bacon and BBQ sauce.		
Meat lovers	\$17	\$19
Pizza sauce, cheese, onion, bacon, ham, salami, pepperoni, BBQ sauce		
Aussie	\$15	\$17
Pizza sauce, cheese, onion, bacon, egg		
Chorizo, Salami & Olives	\$17	\$19
Pizza sauce, cheese, salami, chorizo, onion, capsicum, sliced olives and basil.		
Vegetarian	\$16	\$18
Pizza sauce, cheese, fire roasted capsicum, onion, chargrilled zucchini, eggplant, spinach		
Prawn & Chorizo	\$18	\$20
Pizza sauce, prawns, chorizo sausage, onion, cheese and spinach.		
Pumpkin & Chickpea	\$16	\$18
Pizza sauce, cheese, roasted pumpkin, chickpeas, fresh red chilli, oregano, spinach, fetta and cherry tomato.		
Gluten free bases \$2 extra		

(GF) Gluten Free ingredients
- Not a gluten free environment
(V) Vegetarian



SEAFOOD MAINS

	MEMBER	GUEST
Tandoori Spiced Barramundi (GF)	\$27	\$30
Barramundi fillet spiced with paprika, chilli, cumin, coriander, ginger and turmeric, then pan fried till moist and tender served in a pond of yoghurt vinaigrette topped with a house made beetroot relish. With chips and salad or vegetables.		
Seafood Selection	\$32	\$35
Battered fish fillet, battered scallops, crumbed prawns, salt and pepper squid and chilli mussels served with lemon and tartare sauce, chips and salad		
Salmon Kiev (GF)	\$27	\$30
Atlantic salmon filled with parsley and garlic butter then lightly breaded, and pan fried till golden served on a bed of mashed potatoes with a side of sauteed broccolini and house made hollandaise.		
Prawn & Scallop Brochette (GF)	\$23	\$26
Plump roe on scallops and prawn tails wrapped in middle bacon rashers then skewered with capsicum and onion pan fried to moist and tender served on a bed of steamed basmati rice topped with house made hollandaise sauce.		
Cajun Spiced Fish Tacos (3)	\$26	\$29
Pan fried Cajun spiced barramundi served on chargrilled flour tortilla with chargrilled corn, coriander, spring onion, avocado, lime juice, fresh chilli, jalapeno and mild tomato salsa.		

Fresh Market Seafood (GF Option)
Market fresh produce sourced from our local providore. Please ask one of our friendly staff for today's fresh seafood. Market prices apply.

Please note: Menu items may contain peanuts, soybeans and bee pollen which can cause severe allergic reactions (Please ask staff for clarification on ingredients if you have any allergies)

SPECIALS & SENIORS

MEMBER \$13	GUEST \$15
Fried Fish Fillet - Grilled Fish Fillet (G/F option)	
Fish fillet coated in a delightfully crunchy beer batter garnished with lemon wedges.	

Shepard's Pie (GF)
Roasted lamb shoulder combined with peas, carrot, corn, onion and our rich brown gravy, topped with mashed potato then baked till golden, served with chips and salad or vegetables.

Today's Roast (GF)
Please ask our helpful staff what today's roast is, served with vegetables and our rich beef gravy

Chicken Parmigiana
Small serve hand cut chicken breast, lightly breaded cooked to golden, topped with ham, house made Napoli, and a cheddar and mozzarella mix and grilled to golden. Served with chips and salad or vegetables

Braised Lamb Chops (GF)
Forequarter lamb chops slow cooked with onion, carrot, celery and tomato's, served with mashed potatoes, chips and salad or vegetables

Asian Chicken Salad
Chicken thigh fillet marinated with sweet soy, ginger, chili and lime juice, Pan fried to cook through served with a Bok choy, red onion, capsicum and snow pea shoot salad

Southern Fried Chicken
Crispy on the outside tender on the inside, Southern fried chicken is finger licking good served alongside crunchy chips and ranch dressing

Chicken Schnitzel
Small serve hand cut chicken breast, lightly breaded cooked to golden finished with gravy. Served with chips and salad or vegetables

Today's Casserole (GF)
Please ask our helpful staff what today's casserole is, served with mash potato

Seafood Combination
A selection of crumbed and battered seafood including calamari, prawns and fish, deep fried finished with tartare sauce and lemon wedges

ADD - Seniors Soup of the Day \$2.00
ADD - Seniors Dessert of the Day \$2.00

Please note: Seniors card must be presented to be eligible for the senior's meal deal

FROM THE COUP

	MEMBER	GUEST
Chicken Parmigiana Hand cut chicken breast, lightly breaded cooked to golden, topped with ham, house made Napoli, and cheddar Cheese grilled to golden. Served with chips and salad or vegetables	\$23	\$26
Gluten Free Chicken Parmigiana Hand cut chicken breast, lightly coated with gluten free flour and crumbs topped with ham, house made Napoli, and cheddar cheese grilled to golden. Served with chips and salad or vegetables	\$25	\$28
Gluten Free Chicken Schnitzel Hand cut chicken breast, lightly coated with gluten free flour and crumbs finished with a side of gravy. Served with chips and salad or vegetables	\$22	\$25
Chicken Schnitzel Hand cut chicken breast, lightly breaded cooked to golden finished with a side of gravy. Served with chips and salad or vegetables	\$20	\$23
Add Aussie Topper - Bacon, egg & battered onion rings \$7		
Choice of Sauces - Mushroom, Green Peppercorn, Creamy Garlic, Rich Gravy, Dianne, Garlic Butter all our house made sauces are Gluten Free		
Chicken Kiev Succulent chicken breast filled with garlic butter and coated with breadcrumbs cooked till golden brown, served on a bed of basmati rice and topped with a creamy garlic sauce. Served with chips and salad or vegetables	\$22	\$25
Peri Peri Chicken (GF) Fresh butterflied chicken marinated with fresh chilli, garlic, sea salt, oregano, bay leaf, paprika, olive oil and red wine vinegar. Chargrilled to cook through. Served with a side of chips and salad or vegetables.	\$25	\$28
Chicken Laksa Sliced chicken breast poached in a house made laksa paste consisting of garlic, ginger, onion, chilli, lemon grass, coriander, fish sauce and cumin infused into a chicken stock with coconut milk, finished with flat noodles and Julienne seasonal vegetables	\$25	\$28

PADDOCK TO PLATE

ALL OUR STEAKS ARE CHAR-GRILLED

	MEMBER	GUEST
Rump Steak (GF) Loosen your belt, this one is 500gm of char-grilled goodness cooked to your liking and served with chips and salad or vegetables	\$33	\$36
T. Bone Steak (GF) This one is epic a 700gr yes that's right 700gr T/Bone steak cooked to your liking with your preferred sauce chips and salad or vegetables	\$38	\$41
Porterhouse (Sirloin) (GF) 300gr of trimmed grass-fed sirloin steak cooked to your liking with your preferred sauce with chips and salad or vegetables	\$27	\$30
Lamb Souvlaki Lamb back strap marinated with garlic, rosemary, lemon and seasoning, pan fried sliced and served on a toasted pita with lettuce, tomato, pickled onion and fetta finished with tzatziki and chips.	\$26	\$29
Pork Schnitzel Tender pork fillet lightly coated with coarse panko crumbs then cooked to golden, with a side of tangy Dianne sauce with chips and salad or vegetables	\$22	\$25
Tuscan Spiced Lamb burger Ground lamb shoulder seasoned with lemon, fetta, pepper, garlic, parsley and rosemary served on a toasted bun with lettuce sun dried tomato bocconcini cheese finished with tzatziki sauce with chips	\$25	\$28
Slow Cooked Lamb Vindaloo Pie Lamb shoulder slow cooked with onion, mustard seed, tomato, ginger, garlic, chilli, garam masala, paprika and turmeric, encased in golden pastry and baked served with chips and salad or vegetables	\$25	\$28
Prosciutto Wrapped Pork (GF) Tender pork fillet wrapped with prosciutto and pan sealed finished in a creamy mustard and apple cider jus served on garlic roasted smashed potato with chips and salad or vegetables	\$24	\$27
Roast of the Day (GF) Ask our friendly staff for today's roast of the day	\$19	\$22

CHOICE OF SAUCES

All steaks are served with your choice of sauce (1 choice) - Mushroom, Green Peppercorn, Creamy Garlic, Rich Gravy, Dianne, and Garlic Butter
(extra sauces will incur an extra charge)
All our house made sauces are Gluten Free

STEAK TOPPERS

Garlic Prawn Sauce - 4 prawns (GF) \$8
Aussie Topper - bacon, egg & battered onion rings \$7
Please allow up to 40 minutes for medium well & well-done steaks

FROM THE PAN

	MEMBER ENTREE	GUEST ENTREE	MEMBER MAIN	GUEST MAIN
Bacon Jam & Three Cheese Risotto (GF) Pan fried onion, garlic, house made bacon jam, cheddar, parmesan and smoked gouda cheese, with white wine and cream sauce with Arborio rice, topped with shaved parmesan cheese.	\$16	\$18	\$20	\$22
Seafood Risotto (GF) Pan fried salmon, scallop, prawn and squid, with garlic, onion and spring onion, tossed through a ruby sauce finished with Arborio rice.			\$27	\$29
Fettuccini Carbonara Al dente pasta tossed through a creamy bacon, onion and garlic sauce, finished with shaved parmesan cheese - Add Chicken \$4	\$15	\$17	\$18	\$20
Basil Pesto, Chicken and Bacon Pappardelle Pan fried diced bacon rashers, chicken tenderloin, garlic, onion and spring onion infused with fresh basil pesto and thick cream tossed with pappardelle pasta topped with shaved parmesan cheese.	\$18	\$20	\$22	\$24
Lamb Shoulder and Fennel Ragout Lamb shoulder slow cooked with fresh fennel, tomato, carrot, celery, onion and garlic, served with pappardelle pasta.	\$17	\$19	\$21	\$23
Garlic Prawn (GF) 12 Sauteed prawns tossed through white wine, garlic and cream sauce finished on a bed of fragrant basmati rice.			\$30	\$33

KIDS 12 YEARS & UNDER \$9

FISH AND CHIPS (Grilled Or Fried)	PARTY PIES & CHIPS
CHICKEN NUGGETS & CHIPS	HALF CHICKEN SCHNITZEL
ROAST OF THE DAY (GF)	SPAGHETTI BOLOGNAISE
	CHICKEN PARMA
Free kids fun pack & soft drink with every kid's meal Kids Gluten Free options available please ask	

KIDS DESSERTS

Ice Cream & Chocolate Frog \$3
Bowls of Ice Cream & topping \$3
Also, check-out our freshly made desserts in the display fridge

VEGAN / VEGETARIAN

	MEMBER	GUEST
Bruschetta Oven baked garlic baguette topped with fresh tomato, red onion, basil and garlic, finished with shaved parmesan cheese and drizzled with balsamic glaze.	\$8	\$10
Vegan Schnitzel Plant based breaded schnitzel, pan fried in vegetable oil, served with chips and salad or vegetables	\$23	\$25
Vegan Burger Plant based burger patty served on a Vegan damper roll with tomato, lettuce and mushrooms, finished with vegan cheese and a vegan chipotle mayonnaise.	\$17	\$19
Vegan Parmigiana Plant based breaded schnitzel topped with Napoli sauce and vegan cheese served with chips and salad or vegetables	\$26	\$28
Vegetarian Pizza Pizza sauce, cheese, fire roasted capsicum, onion, chargrilled zucchini, eggplant, spinach and pumpkin - Gluten free option extra \$2	\$16	\$18
Pumpkin & Chickpea Pizza Pizza sauce, cheese, roasted pumpkin, chickpeas, fresh red chilli, oregano, spinach, fetta and cherry tomato - Gluten free option extra \$2	\$16	\$18
Vegetable Kofta Salad House made vegetable koftas pan fried to golden served on a spinach, tomato, cucumber and red onion salad dressed with a coriander ginger and lime dressing.	\$18	\$20

SIDES

	MEMBER	GUEST
BOWL OF FRIES & GRAVY	\$5	\$6
CRUNCHY POTATO WEDGES WITH SOUR CREAM AND SWEET CHILLI SAUCE (V)	\$7	\$8
BOWLS OF SEASONAL VEGETABLES (GF, V)	\$7	\$8
MIXED LEAF SALAD With tomatoes, salad onions and julienne veg with Red wine vinegar dressing (GF, V)	\$7	\$8

EXTRAS

Mash Potato	\$2	Avocado	\$3
Vegetables	\$2	Cheese	\$2
Side Salad	\$2	Fried Egg	\$2
Bacon	\$2	Bread Roll	\$0.50

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