

## Starters

	Member	Guest
Today's soup	\$6	\$8

Garlic Cobb Loaf Add Cheese \$1	\$7	\$9
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Bruschetta bread	\$9	\$11
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*Sliced ciabatta loaf lightly toasted topped with fresh tomato, diced red onion, basil, garlic topped with parmesan & balsamic glaze*

Chicken Spring Rolls (4)	\$9	\$11
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*Chicken & Vegetables encased in a crispy crackly skin with a side of sweet chili sauce*

Salt & Pepper Calamari (10)	\$9	\$11
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*Hand-cut calamari dusted with seasoned flour, flash fried and finished with garlic aioli.*

Arancini Balls (V)	\$12	\$14
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*Semi dried tomatoes, roasted capsicum, red onion & roasted pumpkin rice balls lightly fried, complimented by tomato relish.*

## Light Meals

Vegetarian Omelette (V, GF)	\$13	\$15
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*Potato, onion, capsicum & spinach pan fried in butter tossed with a light egg, cream & cheese mix and oven baked through*

Chicken Caesar Wrap	\$15	\$17
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*Marinated chicken tender loins grilled served with cos, parmesan, sliced boiled egg, bacon, & Caesar dressing wrapped in a tortilla*

Lamb Souvlaki Wrap	\$18	\$20
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*Grilled lamb yiros served with mixed leaves, pickled onion, tomato & fetta with a tzatziki sauce*

Loaded fries	\$9	\$11
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*Deep fried harvest choice steak fries topped with bacon, cheese with a side of avocado & sour cream*

MBC Bean Nachos (V)	\$10	\$12
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*Triangle corn chips layered with refried beans, onion, garlic & tomato topped with cheddar cheese then baked to piping hot  
Add chicken \$4.00*

## Favourites

	Member	Guest
<b>Caesar salad</b>	<b>\$16</b>	<b>\$18</b>
<i>Crisp baby cos lettuce tossed with cured bacon, parmesan cheese, boiled egg and herb roasted croutons bound together with a house-made Caesar dressing, (Anchovies optional)</i>		
<i>Add Avocado \$3, Add Chicken \$4, Add Prawns \$7</i>		
<b>Thai Beef Salad</b>	<b>\$23</b>	<b>\$25</b>
<i>Marinated scotch fillet thinly sliced and pan fried in ginger, garlic, kecap manis, chilli and lime juice, tossed through shredded wombok with capsicum, shallots and snow pea sprouts then finished with roasted cashew nuts.</i>		
<b>Mixed Seafood Plate</b>	<b>\$32</b>	<b>\$35</b>
<i>Beer battered flake, torpedo battered prawns, crumbed scallops, garlic prawn twisters, salt &amp; pepper squid with a prawn &amp; avocado cocktail served with tartare sauce and lemon wedges.</i>		
<b>Garlic Chicken Kiev</b>	<b>\$21</b>	<b>\$24</b>
<i>300gm chicken breast filled with garlic and parsley butter then coated with seasoned flour, egg and bread crumbs and fried to golden, served on a bed of steamed basmati rice topped with creamy garlic sauce.</i>		
<b>Roast of the Day (GF)</b>	<b>\$17</b>	<b>\$20</b>
<i>Ask our friendly staff for today's roast of the day.</i>		
<b>Battered Gummy Shark Fillet</b>	<b>\$17</b>	<b>\$20</b>
<b>Two fillets</b>	<b>\$22</b>	<b>\$25</b>
<i>Gummy Shark battered in beer batter served with lemon wedges and tartare sauce.</i>		
<b>Gluten Free option – Grilled</b>		
<b>Chicken Parmigiana</b>	<b>\$20</b>	<b>\$23</b>
<i>Butterflied house crumbed chicken breast topped with Napoli, ham and mixed mozzarella &amp; tasty cheese.</i>		
<i>Add Aussie Topper - bacon, egg &amp; battered onion rings \$7</i>		
<b>Chicken Schnitzel</b>	<b>\$18</b>	<b>\$21</b>
<i>Butterflied chicken breast, house crumbed and grilled, served with your choice of sauces.</i>		
<b>Salt &amp; Pepper Calamari</b>	<b>\$21</b>	<b>\$24</b>
<i>Hand-cut calamari dusted with seasoned flour, flash fried and finished with garlic aioli, served with chips and side salad</i>		
 <i>Choice of Sauces - Mushroom, Green Peppercorn, Creamy Garlic, Rich Gravy, Dianne, Garlic Butter – all our house made sauces are <b>Gluten Free</b></i>		

## From the Grill

	Member	Guest
<b>T-Bone (GF)</b>	<b>\$24</b>	<b>\$27</b>
<i>400gm aged grass-fed T-Bone steak, cooked to your preference served plain or with one of our house made sauces.</i>		

<b>Eye Fillet Mignon (GF)</b>	<b>\$35</b>	<b>\$38</b>
<i>300gm tenderloin (eye fillet) wrapped in bacon, cooked to your preference served plain or with one of our house made sauces.</i>		

<b>Porterhouse Steak (GF)</b>	<b>\$18</b>	<b>\$21</b>
<i>200gm Porterhouse steak served plain or with one of our house made sauces – due to the size of the steak it can only be cooked to medium, medium to well or well done</i>		

### **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)	<b>\$8</b>
Aussie Topper - bacon, egg & battered onion rings	<b>\$7</b>

*Please allow up to 40 minutes for medium well & well-done steaks*



## Signature dishes

	Member	Guest
<b>Chicken Saltimbocca (GF)</b> <i>Chicken breast layered with sage, parmesan, prosciutto, served with a sweet potato and garlic mash drizzled with a creamy garlic sauce.</i>	<b>\$25</b>	<b>\$28</b>
<b>Barramundi</b> <i>Tempura battered barramundi served with mixed leaves, diced mango, bruschetta mix and roasted pine-nuts finished with a red wine glaze.</i>	<b>\$25</b>	<b>\$28</b>
<b>Eye Fillet Medallions (GF)</b> <i>Tender eye fillet medallions served with a rustic garlic mash, spinach and creamy mushroom sauce.</i>	<b>\$32</b>	<b>\$35</b>
<b>Vegetable Stack (V, GF)</b> <i>Oven roasted vegetables layered Napoli sauce and spinach finished with a balsamic glaze. (potato, sweet potato, egg plant, pumpkin, zucchini and roast capsicum)</i>	<b>\$19</b>	<b>\$22</b>
<b>Pork Fillet</b> <i>Oven roasted pork fillet with caramelised rhubarb and cinnamon apples, beans and roasted chats</i>	<b>\$25</b>	<b>\$28</b>

***Please Note:** Main meals are served with your choice of chips, salad or vegetables  
(Except, Signature dishes, Pasta, Risotto's)*

## Sides

<i>Bowls of Steak fries &amp; Gravy</i>	<b>\$5</b>	<b>\$6</b>
<i>Crunchy potato wedges with sour cream and sweet chilli sauce (V)</i>	<b>\$7</b>	<b>\$8</b>
<i>Seasonal vegetables (GF, V)</i>	<b>\$7</b>	<b>\$8</b>
<i>Mixed leaf salad with tomatoes, salad onions and julienne veg with Red wine vinegar dressing (GF, V)</i>	<b>\$7</b>	<b>\$8</b>





## Pasta / Risotto

		Member	Guest
Fettuccine Carbonara	Entrée	\$11	\$13
	Main	\$15	\$17
<i>Sautéed onion, bacon and garlic poached in a creamy white wine sauce, finished with spring onion, egg and parmesan cheese</i>			
<i>Add Chicken \$3.00</i>			
Spinach & Ricotta Tortellini	Entrée	\$14	\$16
	Main	\$18	\$20
<i>Tender morsels of Tortellini filled with spinach and ricotta cheese finished in a creamy semi dried tomato and pesto sauce, garnished with parmesan cheese</i>			
Garlic Prawn Risotto	Entrée	\$22	\$24
	Main	\$26	\$28
<i>Sautéed onion, garlic and prawns tossed through a cream sauce and topped with avocado and micro herbs</i>			
Chicken Risotto (GF)	Entrée	\$13	\$15
	Main	\$17	\$19
<i>Sautéed chicken, onion, garlic, diced pumpkin and spinach bound with a creamy brie cheese sauce and drizzled with pesto</i>			

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

**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)*

## Kids Menu

**12 years & under**

**\$9**

- Fish and Chips (Grilled or Fried)
- Chicken Nuggets & chips
- Roast of the day (GF)
- Party Pies & Chips
- ½ Chicken Schnitzel
- Spaghetti Bolognaise
- Mini Chicken Wrap with lettuce & cheese
- ½ 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      \$3.95

## **Specials / Seniors Menu**

Member \$12 Guest \$14

### **Fried Fish Fillet - Grilled Fish Fillet (G/F option)**

*Fish fillet coated in a delightfully crunchy beer batter garnished with lemon wedges.*

### **Lamb's Fry & Bacon**

*Sliced and grilled lamb's fry finished with gravy and bacon rashers*

### **Braised lamb chops**

*Slow braised 4 ¼ lamb chops with a tomato herb and onion gravy*

### **Calamari and Prawn Combo**

*Breaded prawn cutlets (3) and Calamari rings (3) accompanied with house made tartare sauce and lemon wedge*

### **Chicken Schnitzel**

*Small serve chicken schnitzel accompanied with a side of gravy*

### **Roast of the Day (GF) – see board for today's roast**

*More smaller sized meals available on the chef's suggestion board*

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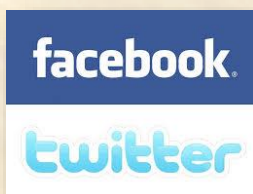
### **Seniors Soup or Dessert**

**Add - Seniors Soup of the Day      \$2.00**

**Add - Seniors Dessert of the Day    \$2.00**

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



## Wine List

### White Wines by the Bottle

Stump Jump Riesling	\$20	\$22
T Gallant Juliet Pinot Grigio	\$23	\$25
Echo Marlborough Sauvignon Blanc	\$28	\$30

### Red Wines by the Bottle

Redbank Long Paddock Merlot	\$21	\$23
Mojo Shiraz	\$26	\$28
Echo Coonawarra Cabernet Sauvignon	\$28	\$30



### Sparkling

Emeri Chardonnay Pinot Noir 200ml Piccolo	\$8	\$8.5
Emeri Pink Moscato 200ml Piccolo	\$8	\$8.5
Redbank Emily NV 750ml	\$23	\$25
King Valley Prosecco 750ml	\$26	\$28

### Vivo – By the Glass

	\$6.5	\$7
<ul style="list-style-type: none"> <li>▪ Sauvignon Blanc</li> <li>▪ Moscato</li> <li>▪ Cabernet Sauvignon</li> </ul>		
Vivo by the bottle	\$21	\$23

### Poker face - By the Glass

	\$4.5	\$5
<ul style="list-style-type: none"> <li>▪ Pokerface Chardonnay</li> <li>▪ Pokerface Semillon Sauvignon Blanc</li> <li>▪ Pokerface Shiraz</li> <li>▪ Pokerface Cabernet Merlot</li> <li>▪ Pokerface Moscato</li> </ul>		
Pokerface by the bottle	\$15	\$17



### Local Wines

Wild Dog Merlot	\$32	\$34
Wild Dog Sauvignon Blanc	\$32	\$34



*The Taste Of Gippsland*