

STARTERS / SHARE PLATES

	MEMBER	GUEST
Today's Soup	\$6	\$8
Garlic Bread	\$4	\$5
Garlic Cobb Loaf	\$9	\$11
Add Cheese \$1		
Add Bacon Jam & Cheese \$2		

Bruschetta (V) \$8 \$10
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) \$12 \$14
Tender pineapple cut calamari dusted with salt & pepper flour, flash fried and finished with garlic aioli and lemon wedges

Mac & Cheese Balls \$15 \$17
Classic Mac and Cheese with the addition of bacon, because let's face it bacon makes everything better, smoked Gouda and cheddar cheese, rolled and breaded, deep fried till golden, served with a bold tomato relish

Satay Chicken Tenderloins \$14 \$16
Succulent chicken tenders marinated with satay spices and peanut, served on a bed of steamed basmati rice finished with a tangy satay sauce

Pan Seared Scallops (GF) \$15 \$17
Succulent scallops seared over a high heat then finished with a crème fraiche and sauce vierge

Smoked Beef Brisket Sliders \$14 \$16
Beef brisket rubbed with a selection of ground spices then slow smoked till melt in your mouth tender, served on toasted brioche bun with Smokey chilli sauce and apple slaw.

SALADS

	MEMBER	GUEST
Thai Beef Salad (GF)	\$24	\$26
Sliced eye fillet marinated with sweet soy, chilli, lime, ginger and garlic, pan fried and tossed through a wombok salad with roasted cashews		
Warm Chicken BLT Salad	\$17	\$19
Chargrilled chicken tenderloins served on a chargrilled thick cut baguette topped with cos lettuce, sliced vine ripened tomato, house made bacon jam and aioli		
Caesar Salad	\$17	\$19
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 \$3, Add Chicken \$4, Add Prawns \$7 Gluten Free option - omit the croutons		
Lebanese Roasted Pumpkin Salad (GF, V)	\$18	\$20
Kent pumpkin, char grilled capsicum and red onion coated with paprika, cumin, coriander cardamom cinnamon and nutmeg then roasted till tender, served with a lentil and watercress salad and honey walnut dressed with lemon and honey yoghurt dressing		
Cobb Salad (GF)	\$23	\$25
Poached chicken served with boiled egg, crispy bacon, corn, baby cos lettuce, tomato and avocado finished with a sherry vinegar and seeded mustard dressing		

TAKEAWAY MENU



PIZZA - 9 INCH

	MEMBER	GUEST
Garlic & Cheese	\$10	\$12
Tandoori Chicken	\$18	\$20
Pizza sauce, mozzarella, tandoori spiced chicken, pumpkin, onion, spinach and yoghurt		
Asparagus, Prawn & Chorizo	\$21	\$23
Pizza sauce, mozzarella, red onion, prawn tails, chopped fresh asparagus and chorizo sausage		
Meat lovers	\$17	\$19
Pizza sauce, cheese, onion, bacon, ham, salami, pepperoni, BBQ sauce		
Aussie	\$15	\$17
Pizza sauce, cheese, onion, bacon, egg		
Chorizo & Mushroom	\$18	\$20
Pizza sauce, mozzarella, chorizo sausage, red onion and mushrooms		
Vegetarian	\$16	\$18
Pizza sauce, cheese, fire roasted capsicum, onion, chargrilled zucchini, eggplant, spinach		
Ham and pineapple	\$15	\$17
Pizza sauce, cheese, ham, pineapple pieces		
Confit Duck	\$18	\$20
Confit duck, ginger, spinach, red onion, hoisin sauce and mozzarella		
Garlic Prawn	\$21	\$23
Creamy garlic sauce, prawn tails, onion and mozzarella		
Brie, Pancetta and basil pesto	\$16	\$18
Pizza sauce, mozzarella, red onion, torn pancetta, basil, almonds, rocket and brie		
Gluten free bases \$2 extra		

SEAFOOD MAINS

	MEMBER	GUEST
Sweet Chilli Prawn Stir-fry	\$24	\$27
Succulent prawn tails stir-fried with fresh vegetable with a sweet chilli sauce served with hokkien noodles		
Beer Battered Gummy	2 pieces \$23 1 piece \$19	\$26 \$21
Hand cut gummy shark coated with seasoned flour, dipped in light beer batter and fried till golden served with chips and salad		
Seafood Selection	\$32	\$35
Battered Gummy, Battered scallops, crumbed prawns, salt and pepper squid and chilli black mussels served with lemon and tartare sauce, chips and salad		
Crispy Skin Salmon Red Curry (GF)	\$24	\$27
Sensational Atlantic salmon, pan fried to medium rare. Served on a bed of steamed basmati rice and green beans with a coconut and red curry sauce		
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		
Seafood Chowder (GF)	\$28	\$31
A classic dish of warmth and comfort consisting of bacon, onion, garlic, potato, corn, prawns, scallops, squid, Atlantic salmon and mussels served in a creamy fish stock with crusty bread		

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		
Scotch Egg		
Boiled egg wrapped with sausage mince then lightly crumbed, fried till golden then finished in the oven, served with mashed potato and gravy		
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		
Lambs Fry & Bacon		
Thinly sliced lambs' livers, lightly coated with seasoned flour and cooked with bacon and onion served with mashed potato and gravy		
Chicken, Cheese and gravy loaded fries (GF)		
Golden fried chips topped with shredded chicken tasty cheese and oven baked then finished with a rich brown gravy		
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		
(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)		

FAMILY MEAL DEAL

ANY 2 MAIN MEALS
+ ANY 2 KIDS MEALS
+ 1.25lt BOTTLE SOFT DRINK
ALL FOR \$55

Excludes rib eye steak

PICK-UP ONLY

All Orders need to be paid over the phone prior to pick-up

DINNER	LUNCH
7 nights a week	Monday - Friday
5.30pm - 8pm	11.30am - 2pm

PH. 5134 3449

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 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	\$19	\$22
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
Roasted Quail (GF) Succulent whole quail marinated with olive oil, cumin, sumac and pomegranate molasses, sealed on the char grill then roasted to cook through, served with a grape, walnut and pomegranate seed salad dressed with a garlic, white wine vinegar, pomegranate molasses and olive oil dressing	\$30	\$33
Confit Duck (GF) Succulent duck Maryland cooked very slowly in seasoned dripping then flash fried to crisp, served on a bed of braised purple cabbage with garlic roasted smashed potatoes and sautéed greens, finished with a bold red wine jus	\$31	\$34
Moroccan Chicken Pie Moist chicken thigh marinated with olive oil, garlic turmeric, cumin, coriander, salt and pepper, then cooked with onion, chilli, carrots, dates, parsley and chicken stock, placed in a pastry case and baked to golden, served with a lettuce, cucumber, red onion, fetta, cherry tomato and olive salad	\$22	\$25
Steamed Buns with Crispy Spiced Chicken Chicken breast poached with garlic, ginger, star anise, cinnamon, pepper, chilli, rice wine, soy sugar and water, then cooled and coated with Chinese spiced rice flour and fried served in steamed buns with cucumber, coriander and chilli sauce	\$23	\$26

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	\$32	\$35
Rib Eye Steak (GF) 400gm bone in ribeye steak cooked to your liking served with chips and salad or vegetables	\$36	\$39
Eye Fillet Steak (GF) 250gm eye fillet steak cooked to your liking topped with a gourmet mushroom vinaigrette, served with garlic roasted smashed potatoes and sautéed greens	\$32	\$35
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 Cutlet (GF) 350gm pork cutlet pan sealed then roasted to cook through, served with spiced baked apple, garlic roasted smashed potato and sautéed greens	\$28	\$31
Smoked Beef Brisket Spice rubbed brisket slow smoked till melt in your mouth tender, served with sour pickle, tangy BBQ sauce and house made corn bread	\$25	\$28
Sticky Beef Back Ribs Slow roasted beef back ribs coated with a rich sticky marinade slow cooked until tender, served with apple slaw and beer battered fries. - GF option remove (beer battered fries)	\$34	\$37
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

PASTA / RISOTTO

	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
Confit Duck & Shitake Mushroom Risotto (GF) Tender slow cooked duck Maryland, red onion, spring onion, garlic and shitake mushrooms, and pan fried in extra virgin olive oil, finished with thick cream and Arborio rice topped with shaved parmesan cheese	\$18	\$20	\$22	\$24
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
Mushroom, Spinach Risotto (GF) Pan fried gourmet mushrooms, brown onion, garlic, spring onion, spinach and a hint of house preserved lemon, finished with a tomato base and Arborio rice. Topped with shaved parmesan. Vegan option no parmesan	\$11	\$13	\$15	\$17
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
Bacon Mac and Cheese Corn Bread Skillet Classic Mac and cheese with the addition of bacon, topped with a corn bread case served in a cast skillet			\$21	\$23

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
Lebanese Roasted Pumpkin Salad (GF) Kent pumpkin, char grilled capsicum and red onion coated with paprika, cumin, coriander cardamom cinnamon and nutmeg then roasted till tender, served with a lentil and watercress salad and honey walnut dressed with lemon and honey yoghurt dressing	\$18	\$20
Tofu and Black-bean Stir-fry Tender fried tofu tossed through fresh vegetables and vegan noodles finished with black bean sauce	\$16	\$17
Vegetarian Pizza Pizza sauce, cheese, fire roasted capsicum, onion, chargrilled zucchini, eggplant, spinach and pumpkin - Gluten free option extra \$2	\$16	\$17
Mushroom, Spinach Risotto (GF)	Entree	Main
	\$11	\$13
	\$15	\$17
Pan fried gourmet mushrooms, brown onion, garlic, spring onion, spinach and a hint of house preserved lemon, finished with a tomato base and Arborio rice. Topped with shaved parmesan. Vegan option no parmesan		

SIDES

	MEMBER	GUEST
BOWLS OF STEAK 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