

## STARTERS / SHARE PLATES

	MEMBER	GUEST
<b>Today's Soup</b>	<b>\$6</b>	<b>\$8</b>
<b>Garlic Bread</b>	<b>\$4</b>	<b>\$5</b>
<b>Garlic Cobb Loaf</b>	<b>\$9</b>	<b>\$11</b>
<b>Add Cheese \$1</b>		
<b>Add Bacon Jam &amp; Cheese \$2</b>		
<b>Bruschetta (V)</b>	<b>\$8</b>	<b>\$10</b>
Oven baked garlic baguette topped with fresh tomato, red onion, basil and garlic, finished with shaved parmesan cheese and drizzled with balsamic glaze		
<b>Salt &amp; Pepper Calamari (10)</b>	<b>\$12</b>	<b>\$14</b>
Tender pineapple cut calamari dusted with salt & pepper flour, flash fried and finished with garlic aioli and lemon wedges		
<b>Mac &amp; Cheese Balls</b>	<b>\$15</b>	<b>\$17</b>
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		
<b>Satay Chicken Tenderloins</b>	<b>\$14</b>	<b>\$16</b>
Succulent chicken tenders marinated with satay spices and peanut, served on a bed of steamed basmati rice finished with a tangy satay sauce		
<b>Pan Seared Scallops (GF)</b>	<b>\$15</b>	<b>\$17</b>
Succulent scallops seared over a high heat then finished with a crème fraîche and sauce vierge		

## SALADS

	MEMBER	GUEST
<b>Thai Beef Salad</b>	<b>\$24</b>	<b>\$26</b>
Sliced eye fillet marinated with sweet soy, chilli, lime, ginger and garlic, pan fried and tossed through a wombok salad with roasted cashews		
<b>Warm Chicken BLT Salad</b>	<b>\$17</b>	<b>\$19</b>
Chargrilled chicken tenderloins served on a chargrilled thick cut baguette topped with cos lettuce, sliced vine ripened tomato, house made bacon jam and aioli		
<b>Caesar Salad</b>	<b>\$17</b>	<b>\$19</b>
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		
<b>Add Avocado \$3, Add Chicken \$4, Add Prawns \$7</b>		
<b>Gluten Free option – omit the croutons</b>		

# BISTRO MENU

## PIZZA - 9 INCH

	MEMBER	GUEST
<b>Garlic &amp; Cheese</b>	<b>\$10</b>	<b>\$12</b>
<b>Margherita</b>	<b>\$13</b>	<b>\$15</b>
Pizza sauce, Mozzarella cheese and fresh basil		
<b>Sweet Chilli Chicken</b>	<b>\$17</b>	<b>\$19</b>
Sweet chilli, shredded chicken, mushrooms, red onion and cheese		
<b>Meat lovers</b>	<b>\$17</b>	<b>\$19</b>
Pizza sauce, cheese, onion, bacon, ham, salami, pepperoni, BBQ sauce		
<b>Aussie</b>	<b>\$15</b>	<b>\$17</b>
Pizza sauce, cheese, onion, bacon, egg		
<b>Meatball</b>	<b>\$16</b>	<b>\$18</b>
Flame-grilled meatballs, pizza sauce, red onion, BBQ sauce and cheese		
<b>Vegetarian</b>	<b>\$16</b>	<b>\$18</b>
Pizza sauce, cheese, fire roasted capsicum, onion, chargrilled zucchini, eggplant, spinach		
<b>Ham and pineapple</b>	<b>\$15</b>	<b>\$17</b>
Pizza sauce, cheese, ham, pineapple pieces		
<b>Pumpkin Thyme &amp; Caramelised Onion Pizza</b>	<b>\$17</b>	<b>\$19</b>
Butternut pumpkin, cheese, fresh thyme, caramelised onion, toasted pine-nuts, goat's cheese and basil pesto		
<b>Cheeseburger</b>	<b>\$17</b>	<b>\$19</b>
Ground beef, tomato sauce, mild mustard, cheese, brown onion and sliced pickles		
<b>Gluten free bases \$2 extra</b>		

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

## SEAFOOD MAINS

	MEMBER	GUEST
<b>Sweet Chilli Prawn Stir-fry</b>	<b>\$24</b>	<b>\$27</b>
Succulent prawn tails stir-fried with fresh vegetable with a sweet chilli sauce served with hokkien noodles		
<b>Beer Battered Gummy</b>	<b>2 pieces \$23</b>	<b>\$26</b>
	<b>1 piece \$19</b>	<b>\$21</b>
Hand cut gummy shark coated with seasoned flour, dipped in light beer batter and fried till golden served with chips and salad		
<b>Seafood Selection</b>	<b>\$32</b>	<b>\$35</b>
Battered Gummy, Battered scallops, crumbed prawns, salt and pepper squid and chilli black mussels served with lemon and tartare sauce, chips and salad		
<b>Crispy Skin Salmon Red Curry (GF)</b>	<b>\$24</b>	<b>\$27</b>
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		
<b>Prawn &amp; Scallop Brochette (GF)</b>	<b>\$23</b>	<b>\$26</b>
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		
<b>Seafood Chowder (GF)</b>	<b>\$28</b>	<b>\$31</b>
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		

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
<b>Fried Fish Fillet - Grilled Fish Fillet (G/F option)</b>		
Fish fillet coated in a delightfully crunchy beer batter garnished with lemon wedges		
<b>Scotch Egg</b>		
Boiled egg wrapped with sausage mince then lightly crumbed, fried till golden then finished in the oven, served with mashed potato and gravy		
<b>Today's Roast (GF)</b>		
Please ask our helpful staff what today's roast is, served with vegetables and our rich beef gravy		
<b>Chicken Parmigiana</b>		
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		
<b>Lambs Fry &amp; Bacon</b>		
Thinly sliced lambs' livers, lightly coated with seasoned flour and cooked with bacon and onion served with mashed potato and gravy		
<b>Chicken, Cheese and gravy loaded fries (GF)</b>		
Golden fried chips topped with shredded chicken tasty cheese and oven baked then finished with a rich brown gravy		
<b>Southern Fried Chicken</b>		
Crispy on the outside tender on the inside, Southern fried chicken is finger licking good served alongside crunchy chips and ranch dressing		
<b>Chicken Schnitzel</b>		
Small serve hand cut chicken breast, lightly breaded cooked to golden finished with gravy. Served with chips and salad or vegetables		
<b>Today's Casserole (GF)</b>		
Please ask our helpful staff what today's casserole is, served with mash potato		
<b>Seafood Combination</b>		
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



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## FROM THE COUP

	MEMBER	GUEST
<b>Chicken Parmigiana</b> 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	<b>\$23</b>	<b>\$26</b>
<b>Gluten Free Chicken Parmigiana</b> 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	<b>\$25</b>	<b>\$28</b>
<b>Gluten Free Chicken Schnitzel</b> 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	<b>\$22</b>	<b>\$25</b>
<b>Chicken Schnitzel</b> Hand cut chicken breast, lightly breaded cooked to golden finished with a side of gravy. Served with chips and salad or vegetables	<b>\$19</b>	<b>\$22</b>
<b>Add Aussie Topper - Bacon, egg &amp; battered onion rings \$7</b> <b>Choice of Sauces - Mushroom, Green Peppercorn, Creamy Garlic, Rich Gravy, Dianne, Garlic Butter all our house made sauces are Gluten Free</b>		
<b>Chicken Kiev</b> Succulent chicken breast filled with garlic butter and coated with bread crumbs 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	<b>\$22</b>	<b>\$25</b>
<b>Chicken Roulade</b> Chicken breast filled with cheddar cheese, cream cheese, fresh asparagus and mushrooms, lightly coated with bread crumbs and fried till golden then oven baked and served on a bed of basmati rice finished with a lemon butter and garlic sauce	<b>\$25</b>	<b>\$28</b>
<b>Chicken Laksa</b> 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	<b>\$25</b>	<b>\$28</b>

## PADDOCK TO PLATE

### ALL OUR STEAKS ARE CHAR-GRILLED

	MEMBER	GUEST
<b>Rump Steak (GF)</b> Loosen your belt, this one is 500gm of char-grilled goodness cooked to your liking and served with chips and salad or vegetables	<b>\$33</b>	<b>\$36</b>
<b>Rib Eye Steak (GF)</b> 400gm bone in ribeye steak cooked to your liking served with chips and salad or vegetables.	<b>\$38</b>	<b>\$41</b>
<b>Eye Fillet Steak (GF)</b> 250gm eye fillet steak cooked to your liking, served with chips and salad or vegetables and your choice of sauce.	<b>\$32</b>	<b>\$35</b>
<b>Lamb Souvlaki</b> 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	<b>\$26</b>	<b>\$29</b>
<b>Smoked Beef Brisket</b> Spice rubbed brisket slow smoked till melt in your mouth tender, served with sour pickle, tangy BBQ sauce and house made corn bread	<b>\$25</b>	<b>\$28</b>
<b>Sticky Beef Back Ribs</b> 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)	<b>\$34</b>	<b>\$37</b>
<b>Roast of the Day (GF)</b> Ask our friendly staff for today's roast of the day	<b>\$19</b>	<b>\$22</b>

### 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
<b>Bacon Jam &amp; Three Cheese Risotto (GF)</b> 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	<b>\$16</b>	<b>\$18</b>	<b>\$20</b>	<b>\$22</b>
<b>Seafood Risotto (GF)</b> Pan fried salmon, scallop, prawn and squid, with garlic, onion and spring onion, tossed through a ruby sauce finished with Arborio rice			<b>\$27</b>	<b>\$29</b>
<b>Fettuccini Carbonara</b> Al dente pasta tossed through a creamy bacon, onion and garlic sauce, finished with shaved parmesan cheese – <b>Add Chicken \$4</b>	<b>\$15</b>	<b>\$17</b>	<b>\$18</b>	<b>\$20</b>
<b>Basil Pesto, Chicken and Bacon Pappardelle</b> 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	<b>\$18</b>	<b>\$20</b>	<b>\$22</b>	<b>\$24</b>
<b>Lamb Shoulder and Fennel Ragout</b> Lamb shoulder slow cooked with fresh fennel, tomato, carrot, celery, onion and garlic, served with pappardelle pasta	<b>\$17</b>	<b>\$19</b>	<b>\$21</b>	<b>\$23</b>

## KIDS 12 YEARS & UNDER \$9

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

### 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
<b>Bruschetta</b> Oven baked garlic baguette topped with fresh tomato, red onion, basil and garlic, finished with shaved parmesan cheese and drizzled with balsamic glaze.	<b>\$8</b>	<b>\$10</b>
<b>Vegan Schnitzel</b> Plant based breaded schnitzel, pan fried in vegetable oil, served with chips and salad or vegetables	<b>\$23</b>	<b>\$25</b>
<b>Vegan Burger</b> Plant based burger patty served on a Vegan damper roll with tomato, lettuce and mushrooms, finished with vegan cheese and a vegan chipotle mayonnaise.	<b>\$17</b>	<b>\$19</b>
<b>Vegan Parmigiana</b> Plant based breaded schnitzel topped with Napoli sauce and vegan cheese served with chips and salad or vegetables	<b>\$26</b>	<b>\$28</b>
<b>Vegetarian Pizza</b> Pizza sauce, cheese, fire roasted capsicum, onion, chargrilled zucchini, eggplant, spinach and pumpkin – Gluten free option extra \$2	<b>\$16</b>	<b>\$18</b>
<b>Pumpkin Thyme &amp; Caramelised Onion Pizza</b> Butternut pumpkin, cheese, fresh thyme, caramelised onion, toasted pine-nuts, goat's cheese and basil pesto	<b>\$17</b>	<b>\$19</b>

## SIDES

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

### EXTRAS

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

