

## STARTERS

	Member \$	Non Member \$
<b>BREAD ROLL</b>	<b>0.5</b>	<b>0.75</b>
<b>GARLIC HERB TURKISH BREAD</b>	<b>7.0</b>	<b>8.0</b>
<b>CHEESY GARLIC HERB TURKISH BREAD</b>	<b>8.0</b>	<b>9.0</b>
<b>CHEF'S SOUP OF THE DAY</b>	<b>6.5</b>	<b>7.0</b> <sup>ⓐ</sup>
<b>SALT AND PEPPER SQUID</b> Asian coleslaw, coriander & ginger lime dressing	<b>12.0</b>	<b>14.0</b>
<b>HOUSE MADE SPRING ROLLS</b> With Asian dipping sauce	<b>12.0</b>	<b>13.0</b>

## SALADS

<b>CHEF'S SALAD</b> Check the specials board for today's special salad	<b>18.0</b>	<b>20.0</b>
<b>GRILLED CHICKEN SALAD</b> Grilled Chicken, roasted pumpkin, cos lettuce, fetta & pine nuts with Avocado oil	<b>17.5</b>	<b>19.5</b> <sup>ⓐ</sup>
<b>SMOKED SALMON SALAD</b> Smoked salmon, cos leaves, capers, Spanish onion & cherry tomatoes with Caesar dressing.	<b>17.5</b>	<b>19.5</b> <sup>ⓐ</sup>

## FAVOURITES

	Member \$	Non Member \$
<b>CHICKEN SCHNITZEL</b> Lightly crumbed chicken breast cooked to golden brown served with gravy, seasoned chips & garden salad	18.5	20.5
<b>BEEF SCHNITZEL</b> Lightly crumbed beef steak cooked to golden brown served with gravy, seasoned chips & garden salad	19.0	21.0
<b>CHICKEN PARMIGIANA</b> Golden crumbed chicken breast, topped with house napoli, smoked ham & shredded mozzarella, served with chips & salad	20.0	22.0
<b>BEER BATTERED BARRAMUNDI FILLETS</b> Served with seasoned chips, garden salad & tartare sauce	19.0	21.0
<b>PORK, MAPLE AND SAGE RISsoles (4)</b> Creamy mash, seasonal vegetables & gravy	19.5	21.5 <sup>G</sup>
<b>ROAST OF THE DAY</b> Cooked daily and served with roasted & steamed vegetables finished with gravy & accompanying condiment	18.5	20.5 <sup>G</sup>

## MAINS

<b>STICKY &amp; SMOKEY, SLOW COOKED BBQ LAMB RIBS</b> Accompanied with fresh garden salad & seasoned chips	37.9	39.9 <sup>L</sup>
<b>GRILLED PORK CUTLET</b> Roasted gourmet potatoes, steamed panache of vegetables, marmalade & ginger glaze	23.5	25.5 <sup>G</sup>
<b>CHICKEN SCALOPPINE</b> Steamed greens, potato gratin & a mushroom compote	22.9	24.9 <sup>G</sup>
<b>GRILLED ATLANTIC SALMON</b> Potato & chive rosti, wilted spinach & citrus butter & grilled lime cheek	25.9	27.9
<b>CHICKEN KORMA CURRY</b> Basmati rice, naan bread & pappadums	20.9	22.9 <sup>G</sup>
<b>PUMPKIN &amp; SAGE RAVIOLI</b> Wild rocket lettuce, nut brown butter, olive oil drizzle & shaved parmesan.	17.5	19.5
<b>VEGETABLE STRUDEL</b> Roast vegetables encased in puff pastry, with a mizuna lettuce salad & roasted capsicum coulis & balsamic glaze	21.5	23.5 <sup>L</sup>

## FROM THE GRILL

Served with your choice of sides and sauce

	Member \$	Non Member \$
<b>PORTERHOUSE</b> 250G Y.G. grass fed grain finished	<b>25.5</b>	<b>27.5</b> <b>G L</b>
<b>SCOTCH FILLET</b> 300G Y.G. grass fed grain finished	<b>31.9</b>	<b>33.9</b> <b>G L</b>
<b>RUMP STEAK</b> 300G Y.G. grass fed grain finished	<b>24.5</b>	<b>26.5</b> <b>G L</b>
<b>220G LAMB RUMP</b>	<b>25.5</b>	<b>27.5</b> <b>G L</b>
<b>BARRAMUNDI FILLET</b> 200G grilled, wild caught	<b>24.0</b>	<b>26.0</b> <b>G L</b>

## TOPPERS

<b>CREAMY GARLIC MARINARA MIX</b>	<b>8.5</b> <b>G</b>
<b>PANKO CRUMBED CALAMARI RINGS</b>	<b>8.0</b>
<b>FRIED ONION RINGS</b>	<b>6.0</b>
<b>2 EGGS</b>	<b>3.0</b> <b>G L</b>

## SIDES

Chips	<b>G L</b>
Crisp Salad	<b>G L</b>
Seasonal Vegetable Medley	<b>G</b>
Mashed Potato	<b>G</b>

## SAUCES

Creamy Mushroom Compote	<b>G</b>
Diane	<b>G L</b>
Gravy	<b>G L</b>
Garlic & Herb Butter	<b>G</b>
Green Peppercorn	<b>G</b>
Bearnaise	

## KIDS MEALS

All kids meals include a  
FREE soft drink & jelly cup

<b>CHICKEN NUGGETS (6)</b> Served with chips & tomato sauce	<b>8.0</b>	\$
<b>SPAGHETTI BOLOGNAISE</b>	<b>8.0</b>	
<b>BATTERED FISH FILLET</b> Served with chips & tomato sauce	<b>8.0</b>	
<b>ROAST OF THE DAY</b> Cooked daily and served with roasted potato, pumpkin & gravy	<b>8.0</b>	<b>G</b>

## HALF MEALS

	Member \$	Non Member \$
<b>HALF ROAST OF THE DAY</b> Cooked daily & served with roasted & steamed vegetables finished with gravy & accompanying condiment	<b>11.5</b>	<b>13.5</b> <b>G</b>
<b>170g CHICKEN SCHNITZEL</b> Lightly crumbed chicken breast cooked to golden brown served with gravy, seasoned chips & garden salad	<b>13.0</b>	<b>15.0</b> <b>L</b>
<b>BEER BATTERED FISH FILLETS</b> Fresh tartare sauce, lemon slice, seasoned chips & garden salad	<b>13.0</b>	<b>15.0</b> <b>L</b>
<b>LAMBS FRY</b> Grilled smokey bacon, creamy mashed potato, seasonal vegetables & bacon gravy	<b>11.5</b>	<b>13.5</b> <b>G</b>
<b>PORK, MAPLE AND SAGE RISsoles (2)</b> Creamy mash, seasonal vegetables & gravy	<b>11.5</b>	<b>13.5</b> <b>G</b>
<b>CHICKEN PARMIGANA</b> Golden crumbed chicken breast, topped with house napoli, smoked ham & shredded mozzarella, served with chips & salad	<b>14.5</b>	<b>16.5</b>
<b>STICKY &amp; SMOKEY, SLOW COOKED BBQ LAMB RIBS</b> Accompanied with fresh garden salad & seasoned chips	<b>22.9</b>	<b>24.9</b> <b>L</b>