

## ENTREE

<b>Garlic Bread</b>	<b>7.5</b>
Turkish Pide topped with Garlic Butter	
<b>With Cheese</b>	<b>8.5</b>
<b>Herb Bread</b>	<b>7.5</b>
Turkish Pide topped with Herb Butter	
<b>With Cheese</b>	<b>8.5</b>
<b>Tomato Bruschetta</b>	<b>12.9</b>
Diced Tomato, Spanish Onion, Basil, Shaved Parmesan and Balsamic Glaze served on a Toasted Turkish Pide	
<b>Trio of Dips</b>	<b>13.9</b>
Chefs Selection of Dips, served with Toasted Turkish Pide	
<b>Salt and Pepper Calamari</b>	<b>14.9</b>
House Seasoned Crispy Fried Calamari served with Lime Aioli. Finished with a Petite Cos-slaw	
<b>Pumpkin Aranchini</b>	<b>14.9</b>
Sweet Pumpkin and Danish Feta Aranchini, served with Traditional Basil and Pine-nut Pesto. Finished with Balsamic Reduction and a side Petite Salad	
<b>Fried South Cape Camembert</b>	<b>16.9</b>
Crumbed Camembert served with a Petite Sundried Tomato, Shaved Parmesan Salad, with Traditional Basil and Pine-nut Pesto. Alongside Toasted Turkish Crisps	
<b>Sticky BBQ Wings</b>	<b>16.9</b>
Succulent Chicken Wings, Smothered in our own Apple BBQ Sauce. Served with a Petite Cos-slaw	
<b>Crumbed Prawns</b>	<b>17.9</b>
Crumbed Butterflied Prawns, served with Lime Aioli. Aside a Petite Cos-slaw	

## SALADS

<b>Caesar</b>	<b>16.9</b>
Local Baby Cos, Crispy Bacon, Shaved Parmesan and Garlic Croutons, Coated in our House-Made Caesar Dressing and topped with a Soft Slow Poached Egg	
<b>With Chicken or Calamari</b>	<b>20.9</b>
<b>Spiced Quinoa and Sweet Potato</b>	<b>17.9</b>
Dukkha Spiced Quinoa, Roasted Sweet Potato, Danish Feta, Dates and Baby Spinach. Dressed in a Raspberry Vinaigrette	
<b>With Chicken or Calamari</b>	<b>21.9</b>
<b>Lemon and Herb Chicken Salad</b>	<b>23.9</b>
Char-Grilled Chicken Thighs, Marinated in Lemon and Herbs. Served atop our take on Greek salad, with Cherry Tomatoes, Danish Fetta, Olives, Cucumber and Spanish Onion. Dressed in a Citrus Vinaigrette	
<b>Calamari Salad</b>	<b>22.9</b>
House Seasoned Crispy Fried Calamari served atop a Mixed Lettuce Leaves, Spanish Onion, Carrot, Diced Tomato and Segmented Orange Salad. Coated in our Lime Aioli	

## CLUB CLASSIC

<b>Burger</b>	<b>16.9</b>
House-Made Beef Patty, with Lettuce, Tomato, Cheese and Rich Tomato Relish on a Toasted Damper Bun, served with a side of Steakhouse Chips	
<b>Add Onion Rings</b>	<b>3</b>
<b>Burger with the Lot</b>	<b>22.9</b>
Double House-Made Beef Patty, with Lettuce, Tomato, Bacon, Egg, Caramelised Onion, Cheese and Rich Tomato Relish on a Toasted Damper Bun, served with a side of Steakhouse Chips	
<b>Add Onion Rings</b>	<b>3</b>
<b>Battered Barramundi</b>	<b>22.9</b>
Beer Battered Barramundi Fillets, served with a side of Steakhouse Chips, Classic Garden Salad and a side of House-Made Tartare	
<b>Chicken Schnitzel</b>	<b>21.9</b>
Golden Crumbed Chicken Breast Schnitzel served with a side of Steakhouse Chips and a Classic Garden Salad	
<b>With Gravy, Mushroom Sauce, Peppercorn Sauce, Red Wine Jus or Creamy Garlic</b>	<b>23.9</b>
<b>Chicken Parma</b>	<b>23.9</b>
Crumbed Chicken Breast topped with Rich Napoli, Shaved Ham and Mozzarella. Served with a side of Steakhouse Chips and a Classic Garden Salad	
<b>Veal Schnitzel</b>	<b>23.9</b>
Golden Crumbed Bobby Veal Schnitzel served with a side of Steakhouse Chips and a Classic Garden Salad	
<b>With Gravy, Mushroom Sauce, Peppercorn Sauce, Red Wine Jus or Creamy Garlic</b>	<b>25.9</b>

## FROM THE CHAR-GRILL

<b>½ Face Rump</b>	<b>300g</b>	<b>27.9</b>
<b>Porterhouse</b>	<b>300g</b>	<b>35.9</b>
<b>Rib-Eye</b>	<b>500g</b>	<b>42.9</b>

All Steaks cooked to your Liking, served with your choice of Steakhouse Chips or Garlic Roasted Chats and a Classic Garden Salad or Seasonal Greens

**With Gravy, Mushroom Sauce, Peppercorn Sauce, Red Wine Jus or Creamy Garlic**

### **Pork Loin Cutlet** **29.9**

Char-Grilled Young Pork Loin, Basted with our Maple Mustard Glaze and served atop Roasted Sweet Potato, with a side of Cos-slaw

### **Braised Lamb Pie** **28.9**

Slow Braised Lamb, in a Red Wine Braise Jus. Finished with a Crisp Puff Lid, Served with Garlic and Herb Roasted Chats, a side of Seasonal Greens

### **Pan-Fried Barramundi** **27.9**

Pan –Fried Barramundi Fillet served atop Roasted Sweet Potato and Seasonal Greens. Finished with Sweet Potato Crisps and a Lemon Burnt Butter Sauce

### **Chicken Saltimbocca** **28.9**

Pan-Fried Chicken Breast rolled with Panchetta and Sage, served atop a Garlic and Herb Roasted Chats, with Seasonal Greens and a Lemon Burnt Butter Sauce. Finished with Sweet Potato Crisps

### **Field Mushroom** **26.9**

Grilled Flat Field Mushrooms, atop Crushed Garlic Chats and Roasted Sweet Potato. Served with a Sauce Vierge Compound Butter and Finished with Sweet Potato Crisps

## FROM THE PAN

### **Spanish Crab** **23.9**

Young Cherry Tomatoes, Sweet Baby Peas and Baby Spinach, Tossed through Garlic and Chilli infused Olive Oil. Finished with tender Crab Pieces

**Choice of Pasta: Penne, Fettuccini, Shredded Zucchini, Gluten Free or Gnocchi**

**With Chorizo, Bacon or Chicken** **27.9**

### **Sweet Potato** **18.9**

Roasted Sweet Potato, Pine-nuts, Danish Feta and Baby Spinach tossed through a White Wine Cream Sauce

**Choice of Pasta: Penne, Fettuccini, Shredded Zucchini, Gluten Free or Gnocchi**

**With Chorizo, Bacon or Chicken** **22.9**

### **Vegetarian Risotto** **20.9**

Sun-Dried Tomatoes, Chunky Field Mushrooms, Spanish Onion and Baby Spinach Risotto. Finished with White Truffle Oil and Danish Feta

**With Chorizo, Bacon or Chicken** **24.9**

### **Amatriciana** **21.9**

House-Made Napoli Sauce, Filled with Kalamata Olives, Bacon, Chilli, Spanish Onion and Fresh Parsley. Topped with Shaved Parmesan

**Choice of Pasta: Penne, Fettuccini, Shredded Zucchini, Gluten Free or Gnocchi**

**With Chorizo, Bacon or Chicken** **25.9**

## Sides

<b>Classic Garden Salad</b>	<b>4.9</b>
<b>Seasonal Greens</b>	<b>4.9</b>
<b>Bowl of Chips</b>	<b>8.9</b>
<b>Bowl of Wedges</b>	<b>8.9</b>
<b>Bowl of Garlic Chats</b>	<b>8.9</b>
<b>Bowl of Roasted Sweet Potato</b>	<b>8.9</b>

## Kids Meals

All Kids Meals come with a Cup of Soft Drink or Juice

<b>Nuggets and Chips</b>	<b>10.9</b>
<b>Fish and Chips</b>	<b>10.9</b>
<b>Buttered Penne</b>	<b>9.9</b>
<b>Penne Bolognese</b>	<b>11.9</b>
<b>Cheese Burger</b>	<b>11.9</b>
<b>Chicken Schnitzel</b>	<b>11.9</b>
<b>Chicken Parma</b>	<b>13.9</b>

## Dessert

All Desserts served with Chantilly Cream or Vanilla Bean Ice-Cream

<b>Chocolate Fondant</b> , Please allow 15 minutes	<b>9.9</b>
<b>Grandmas Sticky Date</b> , With Butterscotch Sauce	<b>9.9</b>
<b>Lemon Curd Cheesecake</b>	<b>9.9</b>
<b>Dark Chocolate Mousse</b>	<b>9.9</b>
<b>Vanilla Panna Cotta</b> , With Mixed Berry Compote	<b>9.9</b>
<b>Kids Ice Cream</b>	<b>3.5</b>