

## ENTREE

<b>Garlic Bread</b>	GF V	<b>7.5</b>
Turkish Pide topped with Garlic Butter		
<b>With Cheese</b>		<b>8.5</b>
<b>Herb Bread</b>	GF V	<b>7.5</b>
Turkish Pide topped with Herb Butter		
<b>With Cheese</b>		<b>8.5</b>
<b>Tomato Bruschetta</b>	GF V	<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>	GF V	<b>15.9</b>
Chefs Selection of Dips, Served with Toasted Turkish Pide		
<b>Salt and Pepper Calamari</b>	GF	<b>18.9</b>
House Seasoned Crispy Fried Calamari, Served with Confit Garlic Aioli. Finished with a Petite Cos-Slaw		
<b>Ham and Pea Aranchini</b>		<b>17.9</b>
Smoked Ham and Baby Pea Aranchini, Served with a Petite Rocket, Parmesan and Cherry Tomato Salad		
<b>Fried South Cape Camembert</b>	V	<b>16.9</b>
Crumbed Camembert, Served with a Petite Salad. Alongside Toasted Turkish Crisps		
<b>Chicken Skewers</b>	GF	<b>16.9</b>
Grilled Chicken Skewers Smothered in our Apple BBQ Glaze, atop a Petite Salad with Confit Garlic Aioli		
<b>Crumbed Prawns</b>		<b>17.9</b>
Crumbed Butterflied Prawns, Served with Lime Aioli. Aside a Petite Cos-slaw		
<b>Duo Beef Sliders</b>		<b>18.9</b>
10 Hour Slow Cooked Beef Short Rib, Pulled then Mixed through our Apple BBQ Glaze, Served in Brioche Buns with Cos-Slaw		

Meals denoted GF or V can be altered into Gluten Free (GF) or Vegetarian (V) options  
Please notify your Waitress when Ordering to ensure your Meal is Prepared Accordingly

## SALADS

- Caesar** GF V **18.9**  
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  
**With Chicken or Calamari** **22.9**
- Spiced Couscous and Sweet Potato** GF V **18.9**  
Dukkha Spiced Couscous, Tossed through with Roasted Sweet Potato, Spanish Onion, Dates, Wild Rocket and Dressed in our Citrus Vinaigrette  
**With Chicken or Calamari** **22.9**
- Calamari Salad** GF **26.9**  
House Seasoned Crispy Fried Calamari served atop a Mixed Lettuce Leaves, Spanish Onion, Carrot, Diced Tomato and Feta Salad. Coated in our Confit Garlic Aioli
- Crispy Beef** GF **26.9**  
House Marinated Crispy Beef served atop a Wild Rocket, Spanish Onion, Carrot and Cherry Tomato Salad. Dressed in our Chipotle Aioli

## CLUB CLASSIC

- Burger** GF **16.9**  
House-Made Beef Patty, with Lettuce, Tomato, Cheese and Rich Tomato Relish on a Toasted Brioche Bun, Served with a side of Steakhouse Chips
- Burger with the Lot** GF **22.9**  
Double House-Made Beef Patty, with Lettuce, Tomato, Bacon, Egg, Caramelised Onion, Cheese and Rich Tomato Relish on a Toasted Brioche Bun, Served with a side of Steakhouse Chips
- Battered Barramundi** **24.9**  
Beer Battered Barramundi Fillets, Served with a side of Steakhouse Chips, Classic Garden Salad and a side of House-Made Tartare
- Chicken Schnitzel** **21.9**  
Crumbed Chicken Breast Schnitzel Served with a side of Steakhouse Chips and a Classic Garden Salad  
**With Gravy, Mushroom Sauce, Peppercorn Sauce, Red Wine Jus or Creamy Garlic** **23.9**
- Chicken Parma** **23.9**  
Crumbed Chicken Breast topped with Rich Napoli, Shaved Ham and Mozzarella. Served with a side of Steakhouse Chips and a Classic Garden Salad
- Veal Scaloppini** GF **26.9**  
Tender Bobby Veal Pieces cooked out with Mushrooms and Garlic in a White Wine Cream Sauce. Served with a side of Steakhouse Chips and a Classic Garden Salad
- Lamb Cutlets** GF **27.9**  
Char-Grilled, Garlic and Thyme Marinated Lamb Cutlets, Served with a side of Steakhouse Chips and a Classic Garden Salad  
**With Gravy, Mushroom Sauce, Peppercorn Sauce, Red Wine Jus or Creamy Garlic** **29.9**

## FROM THE CHAR-GRILL

<b>Rump</b>	<b>300g</b>	GF	<b>34.9</b>
<b>Porterhouse</b>	<b>300g</b>	GF	<b>42.9</b>
<b>Rib-Eye</b>	<b>500g</b>	GF	<b>48.9</b>

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

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

<b>Pork Loin Cutlet</b>		GF	<b>32.9</b>
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Char-Grilled Young Pork Loin, Dusted with our BBQ Spice Mix. Served atop a medley of Chorizo, Roasted Sweet Potato, Roasted Chats, Spinach and Cherry Tomatoes

<b>Beef Short Rib</b>		GF	<b>33.9</b>
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Slow Cooked Beef Short Rib, Covered in our BBQ Spice Mix then Basted in our BBQ Glaze. Served with a side of Garlic Roasted Sweet Potatoes and a Classic Garden Salad

<b>Pan-Fried Barramundi</b>		GF	<b>30.9</b>
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Pan-Fried Barramundi Fillet, Served atop Roasted Sweet Potato and Seasonal Greens. Finished with Sweet Potato Crisps and Lemon Butter Sauce

<b>Maple Chicken</b>		GF	<b>29.9</b>
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Pan-Fried Chicken Breast, Cooked out with Canadian Maple and Whole Grain Mustard in a White Wine Cream Sauce. Served atop Garlic and Herb Roasted Chats, with Seasonal Greens. Finished with Sweet Potato Crisps

<b>Field Mushroom</b>		GF V	<b>27.9</b>
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Grilled Flat Field Mushrooms, atop Roasted Chats, Roasted Sweet Potato, Rocket and Cherry Tomatoes. Served with a Lemon Butter Sauce and Finished with Sweet Potato Crisps

## FROM THE PAN

<b>Chorizo</b>		GF V	<b>22.9</b>
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Classic Spanish Chorizo Sautéed with Spanish Onion, Baby Peas and Cherry Tomatoes, in a Garlic Infused Olive Oil. Finished with Shaved Grana Padano

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

**With Extra Chorizo, Bacon or Chicken** **26.9**

<b>Pumpkin Risotto</b>		GF V	<b>19.9</b>
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Roasted Butternut Pumpkin, Pine-nuts, Danish Feta and Baby Spinach tossed through a White Wine Cream Risotto. Finished with a Touch of Basil Pesto

**With Chorizo, Bacon or Chicken** **23.9**

<b>Chicken</b>		GF V	<b>21.9</b>
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Tender Chicken Pieces Mixed through with Mushrooms, Diced Zucchini and Baby Spinach in a Creamy Garlic Sauce. Finished with White Truffle Oil and Danish Feta

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

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

<b>Vegetarian Bolognese</b>		GF V	<b>19.9</b>
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Rich Napoli Sauce Mixed through with Sautéed Mushrooms, Baby Peas and Sweet Corn. Finished with Shaved Grana Padano

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

**With Chorizo, Bacon or Chicken** **23.9**

## Sides

<b>Classic Garden Salad</b>	GF V	<b>4.9</b>
<b>Sautéed Seasonal Greens</b>	GF V	<b>6.9</b>
<b>Bowl of Chips</b>	GF V	<b>8.9</b>
<b>Bowl of Wedges</b>	GF V	<b>8.9</b>
<b>Bowl of Garlic Chats</b>	GF V	<b>8.9</b>
<b>Bowl of Roasted Sweet Potato</b>	GF V	<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>	GF	<b>10.9</b>
<b>Buttered Penne</b>	GF V	<b>9.9</b>
<b>Penne Napoli</b>	GF V	<b>11.9</b>
<b>Penne Carbonara</b>	GF	<b>12.9</b>
<b>Cheese Burger</b>	GF	<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	V	<b>9.9</b>
<b>Sticky Fig Pudding</b> , With Butterscotch Sauce		<b>9.9</b>
<b>Vanilla Cheesecake</b> , With Berry Curd		<b>9.9</b>
<b>Dark Chocolate Semifreddo</b> , Frozen Chocolate Mousse		<b>9.9</b>
<b>Apple and Cinnamon Crumble</b> , Please allow 15 minutes	GF	<b>9.9</b>
<b>Irish Cream Panna Cotta</b> , With Praline Crumbs	GF	<b>9.9</b>
<b>Kids Ice Cream</b> , With Chocolate, Vanilla or Strawberry Topping	GF V	<b>3.5</b>