

ENTREE

Garlic Bread	7.5
Turkish Pide topped with Garlic Butter With Cheese	8.5
Herb Bread	7.5
Turkish Pide topped with Herb Butter With Cheese	8.5
Tomato Bruschetta	12.9
Diced Tomato, Spanish Onion, Basil, Shaved Parmesan and Balsamic Glaze served on a Toasted Turkish Pide	
Trio of Dips	13.9
Chefs Selection of Dips, served with Toasted Turkish Pide	
Salt and Pepper Calamari	18.9
House Seasoned Crispy Fried Calamari served with Lime Aioli. Finished with a Petite Cos-slaw	
Pumpkin Arancini	16.9
Sweet Pumpkin and Danish Feta Arancini, served with Traditional Basil and Pine-nut Pesto. Finished with Balsamic Reduction and a side Petite Salad	
Fried South Cape Camembert	16.9
Crumbed Camembert served with a Petite Salad. Alongside Toasted Turkish Crisps	
Soup of the Moment	12.9
Chefs Soup of the Moment, served with a side of Toasted Turkish Pide	
Crumbed Prawns	17.9
Crumbed Butterflied Prawns, served with Lime Aioli. Aside a Petite Cos-slaw	
Mussels	18.9
Local Port Arlington Mussels. Served with a Rich Tomato Napoli, filled with Garlic, Chilli and Parsley. Finished with a side of Toasted Turkish Pide	

SALADS

Caesar	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	20.9
Spiced Quinoa and Pumpkin	17.9
Dukkha Spiced Quinoa, Roasted Butternut Pumpkin, Danish Feta, Dates and Baby Spinach. Dressed in a Raspberry Vinaigrette	
With Chicken or Calamari	21.9
Calamari Salad	26.9
House Seasoned Crispy Fried Calamari served atop a Mixed Lettuce Leaves, Spanish Onion, Carrot, Diced Tomato and Feta Salad. Coated in our Lime Aioli	

CLUB CLASSIC

Burger	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	
Add Onion Rings	3
Burger with the Lot	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	
Add Onion Rings	3
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
Golden 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 Schnitzel	23.9
Golden Crumbed Bobby Veal 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	25.9
Lamb Cutlets	26.9
Golden Crumbed 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	28.9

FROM THE CHAR-GRILL

½ Face Rump	300g	34.9
Porterhouse	300g	42.9
Rib-Eye	500g	48.9

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 **32.9**

Char-Grilled Young Pork Loin, Basted with our Maple Mustard Glaze and served atop a medley of Chorizo, Roasted Sweet Potato, Roasted Chats, Broccoli and Baby Peas

Braised Lamb Scotch **32.9**

Slow Braised Lamb Scotch, in a Red Wine Braise Jus. Served with Garlic and Herb Mash Potato and a side of Seasonal Greens

Pan-Fried Barramundi **30.9**

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

Chicken Scaloppini **29.9**

Pan-Fried Chicken Breast, cooked out with Mushrooms and Garlic in a White Wine Cream Sauce. Served atop Garlic and Herb Roasted Chats, with Seasonal Greens. Finished with Sweet Potato Crisps

Field Mushroom **26.9**

Grilled Flat Field Mushrooms, atop Crushed Chats, Roasted Sweet Potato, Sautéed Broccoli and Baby Spinach. Served with a Lemon Butter Sauce and Finished with Sweet Potato Crisps

FROM THE PAN

Pappardelle Beef Ragout **26.9**

10 Hour Braised Beef, with Bacon, Mushrooms and Caramelized Onion. In a Red Wine Braise thickened Jus

With Chorizo, Extra Bacon or Chicken **30.9**

Pumpkin **19.9**

Roasted Butternut Pumpkin, Pine-nuts, Danish Feta and Baby Spinach tossed through a White Wine Cream Sauce, with a touch of Basil Pesto

Choice of Pasta: Penne, Fettuccini, Shredded Zucchini, Gluten Free or Gnocchi
With Chorizo, Bacon or Chicken **23.9**

Chicken Risotto **21.9**

Tender Chicken Pieces mixed through with Mushrooms, Diced Zucchini and Baby Spinach Risotto. Finished with White Truffle Oil and Danish Feta

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

Baked Gnocchi **21.9**

House-Made Potato Gnocchi tossed through our Rich Bolognese Sauce, Covered in mixed Cheeses then Baked. Served with a Classic Garden Salad

With Chorizo, Bacon or Chicken **25.9**

Sides

Classic Garden Salad	4.9
Seasonal Greens	4.9
Bowl of Chips	8.9
Bowl of Wedge	8.9
Bowl of Garlic Chats	8.9
Bowl of Roasted Sweet Potato	8.9

Kids Meals

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

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

Dessert

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

Chocolate Fondant, Please allow 15 minutes	9.9
Grandmas Sticky Date, With Butterscotch Sauce	9.9
Dirty Chai Cheesecake	9.9
Dark Chocolate Mousse	9.9
Chocolate Chip Bread and Butter Pudding, Please allow 15 minutes	9.9
Vanilla Panna Cotta, With Mixed Berry Compote	9.9
Kids Ice Cream	3.5