

## 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>Pumpkin Arancini</b>	V	<b>16.9</b>
Sweet Pumpkin and Danish Feta Arancini, Served with Traditional Basil and Pine-nut Pesto. Finished with Balsamic Reduction and a side Petite Salad		
<b>Salt and Pepper Calamari</b>	GF	<b>18.9</b>
House Seasoned Crispy Fried Calamari, Served with Confit Garlic Aioli		
<b>Soup of the Moment</b>		<b>12.9</b>
Chefs Soup of the Moment, Served with a side of Toasted Turkish Pide		
<b>Fried South Cape Brie</b>	V	<b>16.9</b>
Crumbed Brie, Served with a Petite Salad. Alongside Toasted Turkish Crisps		
<b>Chicken Skewers</b>	GF	<b>16.9</b>
Grilled Chicken Skewers, Dusted in our BBQ Spice Mix, atop a Petite Salad with Confit Garlic Aioli		
<b>Crumbed Prawns</b>		<b>17.9</b>
Crumbed Butterflied Prawns, Served with Citrus Aioli.		
<b>Pulled Pork Sliders</b>		<b>17.9</b>
Slow Cooked Pork Shoulder, Pulled then Mixed through our Apple BBQ Glaze. Served on Toasted Brioche Buns with 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

<b>Caesar</b>	GF V	<b>18.9</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>22.9</b>
<b>Chefs Warm Vegetarian Salad</b>	GF V	<b>19.9</b>
Roasted Sweet Potatoes and Baby Chats, Tossed through with Baby Spinach, Spanish Onion, Danish Feta and Sundried Tomatoes. Drizzled with our Citrus Vinaigrette		
<b>With Chicken or Calamari</b>		<b>23.9</b>
<b>Calamari Salad</b>	GF	<b>26.9</b>
House Seasoned Crispy Fried Calamari, Served atop Mixed Lettuce Leaves, Spanish Onion, Carrot, Diced Tomato and Feta. Coated in our Confit Garlic Aioli		

## CLUB CLASSIC

<b>Burger</b>	GF	<b>17.9</b>
House-Made Beef Patty, with Lettuce, Tomato, Cheese and Rich Tomato Relish on a Toasted Brioche Bun. Served with a side of Steakhouse Chips		
<b>Burger with the Lot</b>	GF	<b>23.9</b>
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		
<b>Battered Barramundi</b>		<b>24.9</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>
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>26.9</b>
Golden Crumbed Tender Bobby Veal, 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>28.9</b>
<b>Lamb Cutlets</b>	GF	<b>27.9</b>
Char-Grilled, Garlic and Thyme Marinated Lamb Cutlets, 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>29.9</b>
<b>Hearty Bangers &amp; Mash</b>		<b>24.9</b>
Classic Pork Sausages, Served atop Confit Garlic and Herb Mashed Potato, with Green Peas. Drowned in Rich Gravy and Topped with Crispy Battered Onion Rings		

## 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, Basted in Smokey Maple Glaze. Served atop a medley of Chorizo, Roasted Sweet Potato, Roasted Chats, Broccoli and Baby Green Peas

<b>Braised Beef</b>		GF	<b>30.9</b>
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12-Hour Slow Braised Beef, Finished in a Red Wine Braise Jus. Served with Confit Garlic and Herb Mashed Potato and a side of Seasonal Greens

<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 Burr Blanc

<b>Chicken Involtini</b>		GF	<b>29.9</b>
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Pan-Fried Chicken Breast, Rolled with Kaiser Flesh and Brie. Served atop Garlic Roasted Chats, with Seasonal Greens and a Garlic Veloute. Finished with Sweet Potato Crisps

<b>Field Mushroom</b>		GF V	<b>27.9</b>
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Grilled Flat Field Mushrooms, Served atop a medley of Roasted Sweet Potato, Roasted Chats, Broccoli and Baby Green Peas. Drizzled with a Lemon Butter Sauce and Finished with Sweet Potato Crisps

## FROM THE PAN

<b>Baked Gnocchi</b>			<b>21.9</b>
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House-Made Potato Gnocchi, Tossed through our Rich Beef Bolognese Sauce, Covered in Mixed Cheese then Baked until Golden

<b>Beef Ragout Risotto</b>		GF V	<b>23.9</b>
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Pulled Braised Beef, in a Braise Stock Risotto Tossed through with Mushrooms, Baby Green Peas and Caramelised Onion. Finished with Shaved Parmesan

<b>Sweet Potato</b>		GF V	<b>20.9</b>
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Roasted Sweet Potato, Pine-nuts, Danish Feta and Baby Spinach, Tossed through a Garlic and White Wine Cream Sauce. Finished with Basil Pesto

<b>Americana</b>			<b>21.9</b>
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House-Made Napoli Sauce, Combined with Bacon, Kalamata Olives, Chilli, Spanish Onion and Fresh Parsley. Topped with Shaved Parmesan

<b>Chicken</b>			<b>22.9</b>
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Tender Chicken Pieces, Mixed through with Confit Garlic Olive Oil, Sun-Dried Tomatoes, Kalamata Olives, Spanish Onion and Baby Spinach. Finished with Danish Feta

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

**Add Extra Chorizo, Bacon or Chicken to any FROM THE PAN Dish**

## 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>	V	<b>8.9</b>
<b>Bowl of Battered Onion Rings</b>	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>Penne Napoli</b>	GF V	<b>11.9</b>
<b>Fettuccini Bolognese</b>	GF V	<b>12.9</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>Banana and Walnut Pudding</b> , With Butterscotch Sauce	V	<b>9.9</b>
<b>Caramel Cheesecake</b> , With Salted Chocolate		<b>9.9</b>
<b>Tiramisu</b> , Classic Coffee, Biscuit and Mascarpone	V	<b>9.9</b>
<b>Apple and Rhubarb Crumble</b> , Please allow 15 minutes	GF V	<b>9.9</b>
<b>Chocolate Panna Cotta</b> , With Mixed Berry Compote	GF	<b>9.9</b>
<b>Kids Ice Cream</b> , With Chocolate, Vanilla or Strawberry Topping	GF V	<b>3.5</b>

## DRINKS

### Beer on Tap

	Pot	Sch'ner	Jug
Cascade Light	5.0	7.0	20.0
Great Northern	5.1	7.1	20.4
Carlton Draught	5.2	7.3	20.8
Carlton Dry	5.2	7.3	20.8

### Bottled Beer

XXXX Gold	7.0
VB	7.0
Pure Blonde	7.0
Little Creatures	7.5
Miller Chill	8.0
Crown Lager	9.5
Becks	8.0
Heineken	9.0
Corona	8.5
Hatlifter Stout	9.5

### Spirits

Jim Beam	Bourbon	9.5
Wild Turkey	Bourbon	
Bacardi	Rum	
Bundaberg	Rum	
Southern Comfort	Whiskey	
Jack Daniels	Whiskey	
Canadian Club	Whiskey	
Barbaresso	Ouzo	
Gordon	Gin	
Johnny Walker Red	Scotch	
Sierra	Tequila	
Smirnoff	Vodka	

### Liqueurs

Baileys	10.5
Frangelico	
Galliano- Black or White	
Kahlua	
Midori	
Jägermeister	
Tia Maria	
Cointreau	
Drambuie	

### Cider

Bulmers	Apple	7.0
	Pear	7.0
Somersby	Apple	8.0
	Pear	8.0

### Soft Drink

Coke, Coke No Sugar, Lift, Sprite, Raspberry, Soda Water	Pot	3.5
	Schooner	5.0
Ginger Beer		4.0
Dry Ginger Ale		4.0
Soda, Lime & Bitters		4.0
Lemon, Lime & Bitters		4.0
Mineral Water		4.0
Tonic Water		4.0

### Juice

Apple	4.0
Orange	4.0
Pineapple	5.0

## HOT BEVERAGES

### Coffee

Flat White, Cappuccino, Latte, Short Black, Long Black	Cup	3.8
	Mug	4.8

### Tea

English Breakfast, Earl Grey, Green, Peppermint, Chamomile	Cup	3.6
	Pot	4.6

### Hot Chocolate

Cup	3.8
Mug	4.8

### Chai

Cup	3.8
Mug	4.8

## WHITE WINE

	Region		Glass	Bottle
<b>Sparkling</b>				
"The Views" Sparkling Chardonnay Pinot Noir			8.0	32.0
Villa Jolanda Prosecco	Veneto	Italy	11.0	44.0
Charles Pelletier Blanc de Blanc	Burgundy	France	11.0	44.0
Long Row Sparkling Piccolo 200ml	South Australia			9.0
<b>Riesling</b>				
Koonowla Ringmaster Riesling	Clare Valley	SA	9.0	36.0
Tar & Roses "Lewis" Riesling	Strathbogrie Ranges	VIC	10.0	40.0
<b>Sauvignon Blanc</b>				
"The Views" Sauvignon Blanc			8.0	32.0
Mondale Sauvignon Blanc	Marlborough	NZ	9.0	36.0
Ninth Island Sauvignon Blanc	Tamar Valley	TAS	11.0	44.0
Mt Riley Sauvignon Blanc	Marlborough	NZ	11.0	44.0
<b>Chardonnay</b>				
"The Views" Chardonnay			8.0	32.0
Angove Family Crest Chardonnay	McLaren Vale	SA	11.0	44.0
<b>Moscato</b>				
"The Views" Moscato			8.0	32.0
Sugar and Spice Moscato	South Australia		11.0	44.0
<b>Specialty</b>				
Paladino Pinot Grigio	Veneto	Italy	9.0	36.0
Taylor's Hotelier Pinot Gris	Clare Valley	SA	11.0	44.0
Tulloch Verdelho	Hunter Valley	NSW	11.0	44.0

## RED WINE

	Region		Glass	Bottle
<b>Sparkling Red</b>				
Mitchell Sparkling "Peppertree" Shiraz	Clare Valley	SA	14.0	56.0
<b>Rosé</b>				
Estandon Heritage Rosé	Provence	France	10.0	40.0
<b>Merlot</b>				
"The Views" Merlot			8.0	32.0
Schild Estate Merlot	Barossa Valley	SA	10.0	40.0
<b>Cabernet Sauvignon</b>				
"The Views" Cabernet Sauvignon			8.0	32.0
Angove Family Crest Cabernet Sauvignon	McLaren Vale	SA	11.0	44.0
Hollick "The Bard" Cabernet Sauvignon	Coonawarra	SA	11.0	44.0
Taylors Heritage Cabernet Sauvignon	Clare Valley	SA	16.0	64.0
<b>Shiraz</b>				
"The Views" Shiraz			8.0	32.0
Angove Family Crest Shiraz	McLaren Vale	SA	10.0	40.0
Taylors Hotelier Shiraz	Wrattenbully	SA	11.0	44.0
Campbell's "Bobbie Burns" Shiraz	Rutherglen	VIC	14.0	56.0
Water Wheel 5 Rounds Shiraz	Bendigo	VIC	16.0	64.0
<b>Pinot Noir</b>				
Mt Riley Pinot Noir	Marlborough	NZ	11.0	44.0
Curlewis "Bel Sel" Pinot Noir	Bellarine Peninsula	VIC	16.0	64.0
<b>Specialty</b>				
Paladino Sangiovese	Puglia	Italy	10.0	40.0

## SENIORS

Available: Tuesday– Friday Lunch

<b>Bacon &amp; Egg Focaccia</b>	<b>12.5</b>
Traditional Bacon and Egg Focaccia, Served with a side of Steakhouse Chips	
<b>Classic B.L.T</b>	<b>15.5</b>
Bacon, Lettuce and Tomato in a Toasted Turkish Pide with Citrus Aioli and a side of Steakhouse Chips	
<b>Chicken Club</b>	<b>16.5</b>
Char-Grilled Chicken, Bacon, Lettuce, Tomato and Swiss Cheese in a Toasted Turkish Pide with Citrus Aioli and a side of Steakhouse Chips	
<b>Chicken Schnitzel</b>	<b>15.5</b>
Crumbed Chicken Breast Schnitzel, Served with a side of Steakhouse Chips and a Classic Garden Salad	
With Gravy, Mushroom Sauce, Peppercorn Sauce or Creamy Garlic	<b>17.5</b>
<b>Fish &amp; Chips</b>	<b>16.5</b>
Beer Battered Barramundi Fillets, Served with Steakhouse Chips, Classic Garden Salad and a side of House-Made Tartare	
<b>Bangers &amp; Mash</b>	<b>16.5</b>
Classic Pork Sausages, Served atop Garlic and Herb Mashed Potato, and Green Peas. Drowned in Onion Gravy	
<b>Fettuccini Carbonara</b>	<b>15.5</b>
Sautéed Bacon, Garlic and Mushrooms, Combined in a Creamy White Wine sauce. Finished with an Egg, Shaved Parmesan and Fresh Black Pepper	
<b>Pappardelle Bolognese</b>	<b>15.5</b>
Traditional Thick Egg Pappardelle, Tossed through our Rich Beef Bolognese. Topped with Shaved Parmesan	
<b>Add a Dessert from Our Full Menu</b>	<b>7</b>