

ENTREE

Garlic Bread	GF V	7.5
Turkish Pide, Topped with Garlic Butter		
With Cheese		8.5
Herb Bread	GF V	7.5
Turkish Pide, Topped with Herb Butter		
With Cheese		8.5
Tomato Bruschetta	GF V	12.9
Diced Tomato, Spanish Onion, Basil, Shaved Parmesan and Balsamic Glaze. Served on a Toasted Turkish Pide		
Trio of Dips	GF V	15.9
Chefs Selection of Dips, Served with Toasted Turkish Pide		
Pumpkin Arancini	V	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		
Salt and Pepper Calamari	GF	18.9
House Seasoned Crispy Fried Calamari, Served with Confit Garlic Aioli		
Fried South Cape Brie	V	16.9
Crumbed Brie, Served with a Petite Salad. Alongside Toasted Turkish Crisps		
Chicken Skewers	GF	16.9
Grilled Chicken Skewers, Coated in our Smokey Maple Glaze, atop a Petite Salad with Confit Garlic Aioli		
Prawn Bambinos		17.9
Filo Wrapped Prawn and Vegetable, Served with Citrus Aioli		

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
Chefs Greek Cos-Slaw	GF V	19.9
Local Shredded Cos and Red Cabbage Mixed through with Sun-Dried Tomatoes, Olives, Spanish Onion, Danish Fetta and Carrot. Dressed in our Confit Garlic Aioli		
With Chicken or Calamari		23.9
Warm Pumpkin Salad	GF V	19.9
Roasted Butternut Pumpkin tossed through Baby Spinach Leaves with Danish Fetta, Spanish Onion and Toasted Walnuts. Coated in our Citrus Vinaigrette		
With Chicken or Calamari		23.9
Calamari Salad	GF	26.9
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

Burger	GF	17.9
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	23.9
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		
Lamb Cutlets		28.9
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		30.9

FROM THE CHAR-GRILL

Rump	300g	GF	34.9
Porterhouse	300g	GF	42.9
Rib-Eye	500g	GF	48.9

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

Pork Loin Cutlet		GF	32.9
-------------------------	--	----	-------------

Char-Grilled Young Pork Loin, Dusted in our BBQ Spice Mix. Served atop Roasted Sweet Potato, Chorizo and a Side of Cos-Slaw

Veal Scallopini		GF	28.9
------------------------	--	----	-------------

Pan-Fried Tender Bobby Veal Finished in a Garlic and Mushroom Cream Sauce.
Served with Roasted Baby Chats and Seasonal Greens

Pan-Fried Barramundi		GF	30.9
-----------------------------	--	----	-------------

Pan-Fried Barramundi Fillet, Served atop Roasted Sweet Potato and Seasonal Greens.
Finished with Sweet Potato Crisps and a Disk of Sundried Tomato and Lemon Butter

Lemon Pepper Chicken		GF	29.9
-----------------------------	--	----	-------------

Pan-Fried Chicken Breast, Cooked out with Lemon, Pepper and Chicken Broth.
Served atop Garlic Roasted Chats, with Seasonal Greens. Finished off Drizzled with Cooking Juices

Field Mushroom		GF V	28.9
-----------------------	--	------	-------------

Grilled Flat Field Mushrooms, Stuffed with Caramelised Onion and Brie.
Served atop Roasted Sweet Potato, Blistered Cherry Tomatoes and a Side of Cos-Slaw

FROM THE PAN

Mushroom Risotto		GF V	22.9
-------------------------	--	------	-------------

Mixed Mushroom Risotto Tossed through with Garlic, Baby Green Peas, Cherry Tomatoes, Caramelised Onion and Parmesan. Finished with White Truffle Oil

Pumpkin		GF V	20.9
----------------	--	------	-------------

Roasted Butternut Pumpkin, Tossed through Confit Garlic Olive Oil with Pine-Nuts,
Baby Spinach, Danish Fetta and Basil Pesto

Chorizo		GF V	22.9
----------------	--	------	-------------

Traditional Chorizo Sautéed with Spanish Onion, Olives, Red Chilli, in our Rich Napoli Sauce.
Finished with Shaved Parmesan

Chicken		GF V	23.9
----------------	--	------	-------------

Tender Chicken Pieces, Combined with Avocado, Danish Fetta and Baby Spinach, in a
Garlic and White Wine Cream Sauce

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

Add Extra Chorizo, Bacon or Chicken to any FROM THE PAN Dish **4**

SIDES

Classic Garden Salad	GF V	4.9
Sautéed Seasonal Greens	GF V	6.9
Bowl of Chips	GF V	8.9
Bowl of Wedges	V	8.9
Bowl of Battered Onion Rings	V	8.9
Bowl of Garlic Chats	GF V	8.9
Bowl of Roasted Sweet Potato	GF V	8.9

KIDS MEALS

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

Nuggets, and Chips		10.9
Fish, and Chips	GF	10.9
Pasta Napoli	GF V	11.9
Bolognese	GF	12.9
Carbonara	GF	12.9
Cheese Burger, and Chips	GF	11.9
Chicken Schnitzel, with Chips and Garden Salad		11.9
Chicken Parma, with Chips and Garden Salad		13.9

DESSERT

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

Chocolate Fondant, Please allow 15 minutes	V	9.9
Pear, Raspberry and Lemon Pudding, With Butterscotch Sauce	GF V	9.9
Honeyed Chia Panna Cotta, With Salted Chocolate	GF	9.9
Lemon Meringue	V	9.9
Apple Strudel, Please allow 15 minutes	V	9.9
New York Cheesecake, With Mixed Berry Compote	GF	9.9
Kids Ice Cream, With Chocolate, Vanilla or Strawberry Topping	GF V	3.5

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
Stella Artois	8.0
Heineken	9.0
Corona	8.5
Peroni	8.0

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
Sparkling				
"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
Riesling				
Koonowla Ringmaster Riesling	Clare Valley	SA	9.0	36.0
Tar & Roses "Lewis" Riesling	Strathbogrie Ranges	VIC	10.0	40.0
Sauvignon Blanc				
"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
Chardonnay				
"The Views" Chardonnay			8.0	32.0
Angove Family Crest Chardonnay	McLaren Vale	SA	11.0	44.0
Moscato				
"The Views" Moscato			8.0	32.0
Sugar and Spice Moscato	South Australia		11.0	44.0
Specialty				
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
Sparkling Red				
Mitchell Sparkling "Peppertree" Shiraz	Clare Valley	SA	14.0	56.0
Rosé				
Estandon Heritage Rosé	Provence	France	10.0	40.0
Merlot				
"The Views" Merlot			8.0	32.0
Schild Estate Merlot	Barossa Valley	SA	10.0	40.0
Cabernet Sauvignon				
"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
Shiraz				
"The Views" Shiraz			8.0	32.0
Angove Family Crest Shiraz	McLaren Vale	SA	10.0	40.0
Taylors Hotelier Shiraz	Wrattontully	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
Pinot Noir				
Mt Riley Pinot Noir	Marlborough	NZ	11.0	44.0
Curlewis "Bel Sel" Pinot Noir	Bellarine Peninsula	VIC	16.0	64.0
Specialty				
Paladino Sangiovese	Puglia	Italy	10.0	40.0

SENIORS

Available: Tuesday– Friday Lunch

Bacon & Egg Focaccia	GF	12.5
Traditional Bacon and Egg Focaccia, Served with a side of Steakhouse Chips		
Classic B.L.T	GF	15.5
Bacon, Lettuce and Tomato in a Toasted Turkish Pide with Citrus Aioli and a side of Steakhouse Chips		
Chicken Club	GF	16.5
Char-Grilled Chicken, Bacon, Lettuce, Tomato and Swiss Cheese in a Toasted Turkish Pide with Citrus Aioli and a side of Steakhouse Chips		
Chicken Schnitzel		15.5
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		17.5
Fish & Chips		16.5
Beer Battered Barramundi Fillets, Served with Steakhouse Chips, Classic Garden Salad and a side of House-Made Tartare		
Calamari & Chips	GF	18.5
House Seasoned Crispy Fried Calamari, Served with Steakhouse Chips, Classic Garden Salad and a side of Garlic Aioli		
Fettuccini Carbonara	GF	15.5
Sautéed Bacon, Garlic and Mushrooms, Combined in a Creamy White Wine Sauce. Finished with an Egg, Shaved Parmesan and Fresh Black Pepper		
Pappardelle Bolognese	GF	15.5
Traditional Thick Egg Pappardelle, Tossed through our Rich Beef Bolognese. Topped with Shaved Parmesan		
Add a Dessert from Our Full Menu		7