

ENTREE

Garlic Bread or Herb Bread	GF V	9.9
Turkish Pide, Topped with Garlic Butter OR Herb Butter		
With Cheese		10.9
Tomato Bruschetta	GF V	15.9
Chunky Diced Tomato, Spanish Onion, Basil, Shaved Parmesan and Balsamic Reduction Served on a Toasted Turkish Pide		
Trio of Dips	GF V	18.9
Chefs Selection of Dips, Served with Toasted Turkish Pide		
Soup of the Moment	GF	14.9
Chefs Soup of the Moment, Served with a Side of Toasted Turkish Pide		
Pumpkin Arancini	V	19.9
Sweet Butternut Pumpkin and Danish Feta Arancini, Finished with Balsamic Reduction		
Salt & Pepper Calamari	GF	23.9
House Seasoned Crispy Fried Calamari, Served with Confit Garlic Aioli		
Baked Camembert	GF	24.9
Tasmanian Camembert, Baked with Honey, Rosemary, and Toasted Walnuts Served with Warmed Turkish Pide		

SALADS

Caesar	GF V	24.9
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		28.9
Pumpkin & Chickpea Salad	GF V	27.9
Roasted Butternut Pumpkin, Chickpeas, Spanish Onion, Danish Feta, Tossed with Baby Spinach and Toasted Pinenuts. Drizzled with Our Apple, and Honey Vinaigrette		
With Chicken or Calamari		31.9
Calamari Salad	GF	30.9
House Seasoned Crispy Fried Calamari, Served atop Mixed Lettuce Leaves, Spanish Onion, Carrot, Diced Tomato and Danish Feta, Coated in Our Confit Garlic Aioli		

CLUB CLASSIC

House Burger GF 24.9

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 29.9

Beer Battered Barramundi Fillets, Served with a Side of Steakhouse Chips, Classic Garden Salad and House-Made Tartare

Chicken Schnitzel 28.9

Crumbed Chicken Breast Schnitzel, Served with a Side of Steakhouse Chips, and a Classic Garden Salad

With Gravy, Mushroom, Peppercorn, Red Wine Jus, or Creamy Garlic 30.9

Chicken Parma 30.9

Crumbed Chicken Breast, Topped with Rich Napoli, Shaved Ham, and Mozzarella Served with a Side of Steakhouse Chips and a Classic Garden Salad

Plant-Based Burger GF V 24.9

Char-Grilled Plant-Based Pattie with Lettuce, Tomato, Egg, Caramelised Onion, and Cheese With Rich Tomato Relish on a Toasted Brioche Bun, Served with a Side of Steakhouse Chips

FROM THE PAN

Chicken Cacciatore GF V* 29.9

Tender Chicken pieces, Sauteed with Olives, Capsicum, Chilli and Spanish Onion. Simmered in our Rich Tomato Sugo and Finished with Shaved Parmesan

Sweet Potato e Erborinato GF V* 29.9

Roasted Sweet Potato pieces, Sautéed in Our Confit Garlic Olive Oil, with Toasted Pinenuts, Caramelised Onion, and Baby Spinach. Finished with Crumbled Blue Cheese

Prawn e Carne Kaiser GF V* 30.9

Prawns Sauteed with Bacon, and Garlic, Tossed through a Rich White Wine Cream Sauce Finished with Sundried Tomatoes and Shaved Parmesan

Choice of Pasta: Penne, Fettuccini, Gluten Free

Change to Gnocchi ADD 3.9

Risotto Lamb e Pisello GF V* 31.9

Pulled Tender Lamb, in a Braise Stock Risotto, Tossed through with Baby Green Peas, Caramelised Onion and Fresh Mint. Finished with Shaved Parmesan

Extra Chorizo, Bacon, or Chicken to any FROM THE PAN Dish ADD 4.5

V* Vegetarian Substitutes Meat for Sautéed Mushrooms and Roasted Pumpkin

FROM THE CHAR-GRILL

Rump	300g	GF	39.9
Porterhouse	300g	GF	55.9
Rib-Eye	500g	GF	60.9

All Steaks Cooked to Your Liking, Served with Your Choice of Steakhouse Chips, Roasted Garlic Chats or Roasted Sweet Potato and a Garden Salad or Seasonal Greens
With Gravy, Mushroom, Peppercorn, Red Wine Jus, or Creamy Garlic

Grilled Chicken GF **31.9**
Butterflied Char-Grilled Chicken Breast, Dusted in Our BBQ Rub, Finished with a Sticky Spiced BBQ Glaze, Served with Your Choice of Steakhouse Chips, Roasted Garlic Chats or Roasted Sweet Potato and a Garden Salad or Seasonal Greens

Pork Loin Cutlet GF **37.9**
Char-Grilled Young Pork Loin, Served atop Roasted Sweet Potato, Sautéed Broccoli and Chorizo, Finished with a Rich Caramelised Onion, and Mustard Cream Sauce

Stuffed Chicken Breast GF **33.9**
Chicken Breast, Stuffed with Baby Bocconcini, Sundried Tomato and Spinach Served with Roasted Garlic Chats, Seasonal Greens, and a Rich Creamy Pesto Sauce

Mediterranean Parcel V **31.9**
A Spiced Sweet Potato and Chickpea Parcel, Served on a Bed of Cous Cous, Served with a Side of either Garden Salad or Seasonal Greens

Roasted Lamb Scotch GF **38.9**
Slow Roasted Lamb Scotch, on a Bed of Crushed Sweet Potato. Served with a Side of Sautéed Seasonal Greens, Finished with a Red Wine, and Rosemary Jus

Pan-Fried Barramundi GF **37.9**
Pan-Fried Barramundi Fillet, Served atop Roasted Sweet Potato and Sautéed Greens Finished with a Lemon and Capers Hollandaise

Braised Beef Pie **36.9**
Tender Pieces of Beef, Braised Low and Slow with Mushrooms and Onions. Served on a Bed of Potato Mash, then Topped with Flaky Pastry. Served with a Side of Seasonal Greens

Hearty Bangers & Mash **32.9**
Classic Pork Sausages, Served atop Confit Garlic Mashed Potato, with Green Peas Drowned in Rich Gravy and Topped with Crispy Battered Onion Rings

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

SIDES

Classic Garden Salad	GF V	5.5
Sautéed Seasonal Greens	GF V	7.5
Bowl of Battered Onion Rings	V	9.5
Bowl of Garlic Chats	GF V	9.5
Bowl of Roasted Sweet Potato	GF V	9.5
Bowl of Chips	GF V	9.5
Bowl of Wedges	V	9.5

KIDS MEALS

For Children 12 Years and Under Only
All Kids Meals come with a Cup of Soft Drink or Juice

Nuggets, and Chips		12.5
Fish, and Chips	GF	12.5
Buttered Penne	GF V	11.5
Penne Bolognese	GF	14.5
Penne Carbonara	GF V	14.5
Cheeseburger, and Chips	GF	14.5
Chicken Schnitzel, with Chips and Garden Salad		16.5
Chicken Parma, with Chips and Garden Salad		18.5

DESSERTS

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

Dark Chocolate Fondant, Please allow 15 minutes	V	11.9
Apple & Rhubarb Crumble	GF V	11.9
Cookies & Crème Cheesecake		11.9
Walnut Baklava	V	11.9
Pear & Ricotta Tart	GF V	11.9
Caramel Pudding	GF	11.9
Kids Ice Cream, With Chocolate, Vanilla or Strawberry Topping, Sprinkles	GF V	5.9

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SENIORS

Available: Tuesday- Friday Lunch

Classic B.L.T GF **19.5**
Bacon, Lettuce and Tomato in a Toasted Turkish Pide with Citrus Aioli
and a Side of Steakhouse Chips

Chicken Scalopini GF **21.0**
Pan-Fried Chicken Slices, Finished in a Rich Mushroom and Cream Sauce
Served atop Roasted Chats, and Seasonal Greens

Seniors Chicken Schnitzel **18.5**
Crumbed Chicken Breast Schnitzel, Served with a Side of Steakhouse
Chips and a Classic Garden Salad
With Gravy, Mushroom, Peppercorn or Creamy Garlic **20.5**

Fish & Chips **21.0**
Beer Battered Barramundi Fillet, Served with Steakhouse Chips, Classic
Garden Salad and a Side of House-Made Tartare

Calamari & Chips GF **22.5**
House Seasoned Crispy Fried Calamari, Served with Steakhouse Chips
Classic Garden Salad and a Side of Garlic Aioli

Fettuccini Carbonara GF **18.5**
Sautéed Bacon, Garlic, and Mushrooms, in a Creamy White Wine Sauce
Finished with an Egg, Shaved Parmesan and Fresh Black Pepper

Penne Bolognese GF **18.5**
Rich Beef Bolognese Sauce, Topped with Shaved Parmesan

Seniors Banger & Mash GF **19.5**
Traditional Pork Sausage, Creamy Mash Potato and Green Peas
Drowned in Rich Brown Gravy

Add a Dessert from Our Full Menu **9.0**

**-No Further Discounts Apply-
-Not Available on Public Holidays-**