

ENTREE

Garlic Bread <u>or</u> 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, Topped with Shaved Parmesan and Balsamic Reduction, Served on a Toasted Turkish Pide		
Trio of Dips	GF V	18.9
Chef's Selection of Dips, Served with Toasted Turkish Pide		
Chef's Soup of the Moment	GF	14.9
Chef's 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		
Baked Brie	GF	24.9
Creamy Baked Brie, Covered with Caramelised Onions, Thyme and Balsamic Reduction Served with Toasted Turkish Pide		
Salt & Pepper Calamari	GF	24.9
House Seasoned Crispy Fried Calamari, Served with Confit Garlic Aioli		

SALADS

Caesar Salad	GF V	27.9
Local Baby Gem Cos, Crispy Bacon, Shaved Parmesan and Garlic Croutons, Coated in Our House-Made Caesar Dressing and Topped with a Soft Slow Poached Egg		
Local Farmers' Salad	GF V	27.9
Sautéed Local Cauliflower and Broccoli, Tossed with Toasted Almonds, Wild Rocket, Blue Cheese, Finished with Sliced Pear, Drizzled with a Wild Honey Mustard Dressing		
Sweet Potato Salad	GF V	27.9
Roasted Sweet Potato, Tossed with Baby Spinach, Spanish Onion, Dukkah, Coated with Our House-Made Citrus Vinaigrette, Topped with Crumbled Danish Feta and Crispy Pancetta		
Add Chicken or Small Calamari to any SALADS Dish	ADD	8
Add Large Calamari, Prawns or Sliced Scotch Steak to any SALADS Dish	ADD	16

CLUB CLASSIC

House Burger GF **27.9**

House-Made Beef Pattie, with Lettuce, Tomato, Bacon, Egg, Caramelised Onion, Cheese and Rich Tomato Relish on a Toasted Brioche Bun, Served with a Side of Steakhouse Chips

Plant-Based Burger GF V **27.9**

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

Battered Barramundi **32.9**

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

Chicken Schnitzel **31.9**

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 **33.9**

Chicken Parma **33.9**

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

Steak Sandwich GF **34.9**

Sliced Scotch Fillet, with Lettuce, Tomato, Bacon, Caramelised Onion, Cheese and Smoked Relish Aioli on Toasted Sourdough, Served with a Side of Steakhouse Chips

FROM THE PAN

Prawn & Chilli GF V* **35.9**

Sautéed Tender Prawns in a Rich Tomato Sugo, Tossed with Chilli and Kalamata Olives Finished with Fresh Basil, Rocket and Shaved Parmesan

Bacon & Pumpkin GF V* **32.9**

Crispy Bacon, Sautéed with Roasted Butternut Pumpkin, and Confit Garlic Olive Oil Finished with Wilted Spinach, Shaved Parmesan and Toasted Pepitas

Chicken & Chorizo GF V* **32.9**

Tender Chicken Pieces, Sautéed with Chorizo and Baby Peas in a Rich Creamy Garlic Sauce Finished with a Touch of Fresh Chilli and Shaved Parmesan

Choice of Pasta: Penne, Fettuccine, Gluten Free Penne

Change to Gnocchi ADD **4.9**

Mushroom & Truffle Risotto GF V* **32.9**

Sautéed Field Mushrooms and Caramelized Onion, in a Creamy Arborio Risotto Finished with Sundried Tomatoes, Baby Spinach and Danish Feta, Drizzled with Truffle Oil

Extra Chorizo, Bacon, or Chicken to any FROM THE PAN Dish ADD **5.5**

FROM THE CHAR-GRILL

Rump	300g	GF	45.9
Porterhouse	300g	GF	61.9
Rib-Eye	500g	GF	66.9

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 **34.9**
Citrus and Herb Marinated Chicken Breast, Char-Grilled and Served on a Bed of Creamy Polenta Mash, Seasonal Greens, Finished with a Romesco Sauce

Pork Loin Cutlet GF **40.9**
Char-Grilled Young Pork Loin, Served atop Roasted Sweet Potato and Sautéed Greens Finished with a Maple, Seeded Mustard and Caramelised Onion Glaze

Pan-Fried Barramundi GF **40.9**
Pan-Fried Barramundi Fillet, Served on Roasted Sweet Potato and Sautéed Broccoli and Baby Spinach, Finished with a Smoked Sundried Tomato and Confit Garlic Compound Butter

Stuffed Chicken GF **38.9**
Chicken Breast Stuffed with Thyme and Caramelised Leek. Served atop Confit Garlic Mashed Potato and Seasonal Greens, Finished with a Rich Mushroom and Garlic Cream Sauce

Crispy Salmon GF **42.9**
Pan-Fried Crispy Skinned Salmon, Served on Roasted Garlic Chats and Sautéed Green Beans, Finished with a Lemon and Dill Butter Sauce

Roasted Pumpkin Steak GF V **32.9**
Butternut Pumpkin Steaks, Roasted with our Chef's Spice Mix, Served atop a Medley of Sweet Potato, Chats and Sautéed Baby Spinach, Topped with Crumbled Danish Feta

Roasted Lamb Scotch GF **41.9**
Slow Roasted Lamb Scotch, on a Bed of Sweet Potato Mash. Served with Sautéed Seasonal Greens, Finished with an Intense Red Wine and Rosemary Jus

Hearty Bangers & Mash GF **33.9**
Classic English Pork Sausages, Served on Seeded Mustard Mashed Potato, with Green Peas Drowned in Traditional Gravy and Topped with Crispy Battered Onion Rings

Meals denoted GF or V can be **Altered** into Gluten Free (GF) or Vegetarian (V) Options.

V* Vegetarian, Substitutes Meat for Sautéed Mushrooms and Roasted Pumpkin

Please notify your Waitstaff when Ordering to ensure your Meal is Prepared Accordingly

SIDES

Classic Garden Salad	GF V	6.5
Sautéed Seasonal Greens	GF V	8.5
Garlic Chats	GF V	10.5
Roasted Sweet Potato	GF V	10.5
Bowl of Chips	GF V	10.5
Bowl of Wedges	V	10.5
Bowl of Battered Onion Rings	V	10.5

KIDS MEALS

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

Nuggets, and Chips		15.5
Fish, and Chips	GF	15.5
Buttered Penne	GF V	12.5
Pasta Bolognese	GF V*	17.5
Pasta Carbonara	GF V*	17.5
Cheeseburger, and Chips	GF	17.5
Chicken Schnitzel, with Chips and Garden Salad		19.5
Chicken Parma, with Chips and Garden Salad		21.5

DESSERTS

All Desserts Served with Chantilly Cream, Vanilla Bean Ice-Cream **OR** Warmed Custard

Golden Syrup Pudding	V	14.9
Grandma's Golden Syrup Dumplings Served Pudding Style		
Apple & Berry Strudel	V	14.9
Stewed Apples, Mixed Berries and Cinnamon in Layered Pastry		
Baked Espresso Cheesecake	GF V	14.9
Indulgent Baked Espresso Cheesecake with an Espresso Drizzle		
Chocolate Lava Pudding	V	14.9
Decadent Soft Centred Chocolate Pudding		
Bowl of Ice-Cream	GF V	8.9
With Chocolate, Vanilla or Strawberry Topping, Sprinkles		

Meals denoted GF or V can be **Altered** into Gluten Free (GF) or Vegetarian (V) Options.
Please notify your Waitstaff when Ordering to ensure your Meal is Prepared Accordingly

SENIORS

Available: Tuesday – Friday Lunch

Classic B.L.T	GF	21.5
Bacon, Lettuce and Tomato in a Toasted Turkish Pide with a Smoked Relish Aioli and a Side of Steakhouse Chips		
Chicken Scallopini	GF	23.5
Grilled Chicken, Served atop Garlic Chats, Seasonal Greens Finished with a Rich Mushroom and Garlic Cream Sauce		
Seniors Chicken Schnitzel		21.5
Crumbed Chicken Breast Schnitzel, Served with a Side of Steakhouse Chips and a Classic Garden Salad		
With Gravy, Mushroom, Peppercorn or Creamy Garlic		23.5
Fish & Chips		24.5
Beer Battered Barramundi Fillet, Served with Steakhouse Chips, Classic Garden Salad and a Side of House-Made Tartare		
Calamari & Chips	GF	25.5
House Seasoned Crispy Fried Calamari, Served with Steakhouse Chips Classic Garden Salad and a Side of Garlic Aioli		
Seniors Banger & Mash	GF	21.5
Traditional Pork Sausage, Creamy Mashed Potato and Green Peas Drowned in Rich Brown Gravy		
Carbonara	GF V*	21.5
Sautéed Bacon, Garlic, and Mushrooms, in a Creamy White Wine Sauce Finished with an Egg, Shaved Parmesan and Fresh Black Pepper		
Bolognese	GF V*	21.5
Rich Beef Bolognese Sauce, Topped with Shaved Parmesan		
Add a Dessert from Our Full Menu		10

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