

ENTREE

Garlic Bread <u>or</u> Herb Bread	GF V	9.9
Turkish Pide, Topped with Garlic Butter <u>OR</u> 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		
Pumpkin Arancini	V	19.9
Sweet Butternut Pumpkin and Danish Feta Arancini, Finished with Balsamic Reduction		
Baked Brie	GF	24.9
Creamy Baked Brie, Topped with Blistered Cherry Tomatoes and Confit Garlic, Finished with Fresh Basil and Balsamic Reduction, Served with Toasted Turkish Pide		
Salt & Pepper Calamari ⁽¹⁾	GF	24.9
House Seasoned Crispy Fried Calamari, Served with Confit Garlic Aioli		
Mango & Chilli Prawns ⁽¹⁾	GF	24.9
Prawn Skewers, in Our House-Made Mango and Chilli Glaze, with Crisp House-Slaw		

FROM THE PAN

Prawn ⁽¹⁾ & Pea	GF V*	35.9
Sautéed Tender Prawns and Baby Green Peas in a Light Garlic and White Wine Cream, Finished with Fresh Basil, Wild Rocket and Shaved Parmesan		
Roasted Sweet Potato & Sugo	GF V	32.9
Roasted Sweet Potato Cubes and Kalamata Olives, Tossed in a Rich Tomato Sugo, Finished with Fresh Basil, Baby Spinach and Shaved Parmesan, Option to Add Chilli		
Chorizo & Broccoli	GF V*	32.9
Pan-Fried Chorizo, Sautéed Broccoli and Confit Garlic, Tossed in a Light White Wine and Confit Garlic Olive Oil Sauce, Finished with a Touch of Chilli, Toasted Almonds and Shaved Parmesan		
Choice of Pasta: Penne, Fettuccine, Gluten Free Penne		
Change to Gnocchi	ADD	4.9
Bacon & Cherry Tomato Risotto	GF V*	32.9
Crispy Bacon and Blistered Cherry Tomatoes, Sautéed with Caramelised Onion in a Light Arborio Risotto, Finished with Wilted Baby Spinach, Shaved Parmesan and a Drizzle of Confit Garlic Olive Oil		
Extra Chorizo, Bacon, or Chicken to any FROM THE PAN Dish	ADD	5.5

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 ⁽¹⁾ 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 Honey Mustard Aioli on Toasted Sourdough, Served with a Side of Steakhouse Chips

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

Charred Corn & Avocado Salad GF V 27.9

Fire-Roasted Corn Pieces, Diced Avocado, Cherry Tomatoes, Spanish Onion, and Mixed Leaves, Tossed in a Zesty Lime and Jalapeño Aioli

Roasted Baby Beetroot & Pear GF V 27.9

Rocket with Roasted Baby Beetroots, Sliced Pear, Toasted Walnuts, and Crumbled Blue Cheese, Dressed with a Honey-Balsamic Reduction

Add Chicken or Small Calamari ⁽¹⁾, to any SALADS Dish ADD 8

Add Large Calamari ⁽¹⁾, Prawns ⁽¹⁾ or Sliced Scotch Steak to any SALADS Dish ADD 16

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**

Mediterranean Spiced Chicken Breast, Char-Grilled and Served with Your Choice of Steakhouse Chips, Roasted Garlic Chats or Roasted Sweet Potato and a Garden Salad or Seasonal Greens, Finished with a Lime and Jalapeño Aioli

Pork Loin Cutlet GF **40.9**

Char-Grilled Young Pork Loin, Served atop Roasted Sweet Potato and Crisp House-Slaw Finished with a Chilli, Honey and Citrus Glaze

Pan-Fried Barramundi ⁽¹⁾ GF **40.9**

Pan-Fried Barramundi Fillet, Served on Roasted Sweet Potato and Sautéed Broccoli and Baby Spinach, Finished with a Vibrant Fresh Herb Salsa Verde

Roasted Pumpkin Steak GF V **32.9**

Butternut Pumpkin Steaks, Roasted with our Chef's Spice Mix, Served atop a Medley of Chats, Roasted Baby Beetroots, Spinach, and Crumbled Danish Feta

Pancetta Chicken GF **38.9**

Pan-Fried Chicken Breast, Layered with Pancetta, Served atop Roasted Garlic Chats and Seasonal Greens, Finished with a Zesty Lemon and Sage Butter Sauce

Roasted Lamb Scotch GF **41.9**

Slow Roasted Lamb Scotch, on a Roasted Sweet Potatoes. Served with Sautéed Seasonal Greens, Finished with an Intense Red Wine and Rosemary Jus

Crispy Salmon ⁽¹⁾ GF **42.9**

Pan-Fried Crispy Skinned Salmon, Served on Roasted Garlic Chats, Sautéed Green Beans, and Roasted Cherry Tomatoes. Finished with an Herb and Caper Hollandaise

Pork Rib GF **48.9**

Classic Slow Cooked Pork Ribs, Smothered in our House Made Smoked Tomato BBQ Glaze Served with Steakhouse Chips and a Classic Garden Salad

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 ⁽¹⁾, 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 or Vanilla Bean Ice-Cream

Passionfruit Panna Cotta	GF V	14.9
Light and Smooth Vanilla Panna Cotta, Topped with a Passionfruit Glaze		
Summer Berry Tiramisu	V	14.9
Sponge Biscuits Layered with Mascarpone Crème and Mixed Berry Compote		
Dirty Chai Cheesecake	GF V	14.9
Indulgent Chia Cheesecake, Spiked with an Espresso Drizzle		
Salted Caramel Chocolate Pudding	V	14.9
Decadent Chocolate Pudding, Drizzled with a Salted Caramel Sauce		
Bowl of Ice-Cream	GF V	8.9
With Chocolate, Vanilla or Strawberry Topping, Sprinkles		

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SENIORS

Available: Tuesday – Friday Lunch

Classic B.L.T GF **21.5**

Bacon, Lettuce and Tomato in a Toasted Turkish Pide with a Honey Mustard Aioli and a Side of Steakhouse Chips

Chicken Caesar GF **24.5**

Grilled Chicken, Cos, Crispy Bacon, Shaved Parmesan and Croutons, Coated in Our House-Made Caesar Dressing and Poached Egg

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**

Make it a Parma **23.5**

Fish ⁽¹⁾ & Chips **24.5**

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

Calamari ⁽¹⁾ & Chips GF **25.5**

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

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-