

ENTREE

Garlic Bread or Herb Bread	GF V	7.5
Turkish Pide, Topped with Garlic Butter		
With Cheese		8.5
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		
Soup of the Moment	GF	12.9
Chefs Soup of the Moment, Served with a side of Toasted Turkish Pide		

CLUB CLASSIC

House Burger	GF	21.9
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		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		
Hearty Bangers & Mash	GF	24.9
Classic Chunky 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

FROM THE PAN

Baked Gnocchi		21.9
House-Made Potato Gnocchi, Tossed through our Rich Beef Bolognese Sauce Covered in Mixed Cheese then Baked until Golden		
Chorizo	GF	22.9
Change to Risotto	GF	24.9
Traditional Chorizo Sautéed with Spanish Onion, Capsicum, Olives, Red Chilli, in our Rich Napoli Sauce Finished with Shaved Parmesan		
Chicken	GF	23.9
Change to Risotto	GF	25.9
Tender Chicken Pieces, Combined with Mushroom, Sun-Dried Tomato and Baby Spinach Cooked in a Garlic and White Wine Cream Sauce		
Choice of Pasta: Penne, Fettuccini, Gluten Free or Gnocchi		
Add Extra Chorizo, Bacon or Chicken to any FROM THE PAN Dish		4

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			
Pan-Fried Barramundi		GF	30.9
Pan-Fried Barramundi Fillet, Served atop Roasted Sweet Potato, Sautéed Local Broccoli and Baby Spinach. Finished with Sweet Potato Crisps and a Lemon Butter Sauce			
Chicken Cacciatore		GF	29.9
Pan-Fried Chicken Breast, Finished in our Rich Napoli with Olives, Capsicum and Spanish Onion Served atop Garlic Roasted Chats and Seasonal Greens			
Field Mushroom		GF V	28.9
Grilled Flat Field Mushrooms, Stuffed with Caramelised Onion and Brie Served atop a Medley of Roasted Chats, Roasted Sweet Potato and Sautéed Seasonal Vegetables			

SALADS

Warm Sweet Potato Salad	GF V	19.9
Crushed Fried Sweet Potato, Tossed with Baby Spinach, Caramelized Onion, Sun-Dried Tomato, Spanish Onion and Danish Feta. Drizzled with our Rosemary Dressing		
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 Danish Feta. Coated in our Confit Garlic Aioli		

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

DESSERTS

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

Dark Chocolate Fondant, Please allow 15 minutes	V	9.9
Coffee Panna Cotta, With Hazelnut Chocolate	GF	9.9
Sticky Date, With Butterscotch	V	9.9
Apple Crumble, Please allow 15 minutes	GF V	9.9
Kids Ice Cream, With Chocolate, Vanilla or Strawberry Topping	GF V	3.5

SENIORS

Available: Tuesday– Friday Lunch

Soup of the Moment	GF	12.9
Chefs Soup of the Moment, Served with a side of Toasted Turkish Pide		
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		
Seniors 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 Fillet, 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		
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		
Bolognese	GF	15.5
Choice of Pasta, Coated in Rich Beef Bolognese Sauce. Topped with Shaved Parmesan		
Hearty Banger & Mash	GF	16.5
Classic Chunky Pork Sausage, Served atop Confit Garlic Mashed Potato, with Green Peas. Drowned in Rich Gravy		
Add a Dessert from Our Full Menu		7