

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, Topped with Shaved Parmesan and Balsamic Reduction, Served on a Toasted Turkish Pide		
Mushroom Bruschetta	GF V	16.9
Garlic Butter Sautéed Field Mushrooms, with Thyme and Finished with a Drizzle of Truffle Oil Served on Toasted Turkish Pide		
Chefs Soup of the Moment	GF	14.9
Chefs Soup of the Moment, Served with a Side of Toasted Turkish Pide		
Trio of Dips	GF V	18.9
Chefs 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, Cranberry & Orange	GF	23.9
Creamy Baked Brie, Infused with a Tangy Cranberry and Orange Compote Served with Toasted Turkish Pide		
Salt & Pepper Calamari	GF	23.9
House Seasoned Crispy Fried Calamari, Served with Confit Garlic Aioli		

SALADS

Caesar Salad	GF V	24.9
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		
Winter Rocket Salad	GF V	24.9
Rocket Leaves Tossed with Locally Grown Grilled Fennel, Blue Cheese, Honey Roasted Pumpkin, Walnuts, and Dried Cranberries, Finished with a Citrus Vinaigrette		
Sweet Potato Salad	GF V	24.9
Mixed Lettuce Leaves, Roasted Sweet Potato, Sun-Dried Tomatoes, Shaved Parmesan, Caramelised Onions, with a Simple Red Wine Vinaigrette		
Add Chicken or Small Calamari to any SALADS Dish	ADD	6
Add Large Calamari, Prawns or Sliced Scotch Steak to any SALADS Dish	ADD	12

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

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

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

Steak Sandwich GF 31.9

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

FROM THE PAN

Chicken & Chorizo GF V* 29.9

Tender Chicken and Spicy Chorizo with Sweet Peas, Tossed in a Confit Garlic Olive Oil Finished with Fresh Parsley and Crumbled Danish Feta

Bacon & Napoli GF V* 29.9

Crispy Bacon, Garlic, Spanish Onion and Kalamata Olives, Simmered in a Rich Napoli Sauce Finished with Wilted Spinach and Shaved Parmesan

Prawn & Broccoli GF V* 32.9

Sautéed Prawns and Locally Grown Broccoli in a Rich Creamy Garlic Sauce Finished with a Touch of Fresh Chilli and Shaved Parmesan

Choice of Pasta: Penne, Fettuccini, Gluten Free Penne
Change to Gnocchi

ADD 3.9

Mushroom & Bacon Risotto GF V* 29.9

Sautéed Garlic Field Mushrooms and Smoky Bacon, Folded into a Creamy Risotto with Sweet Caramelised Onion and Baby Spinach

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

Chicken Cacciatore GF **31.9**

Chicken Simmered in a Sauce of Tomatoes, Capsicum, Onions, Olives, and Fragrant Herbs Accompanied by 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 on Roasted Sweet Potato, Sautéed Broccoli and Chorizo, Finished with a Sweet Caramelised Onion, and Seeded Mustard Cream Sauce

Chicken Filo **35.9**

Crisp Filo Pastry Encasing Succulent Chicken, Brie, and a Cranberry Filling, Served with Garlic Roasted Sweet Potato, Seasonal Greens, Finished with a Rich Creamy Garlic Sauce

Roasted Pumpkin GF V **31.9**

Honey Roasted Pumpkin Wedge Served on a Medley of Roasted Garlic Chats, Pine-Nuts, and Sautéed Baby Spinach. Drizzled with Balsamic Reduction and Dukkah

Roasted Lamb Scotch GF **38.9**

Slow Roasted Lamb Scotch, on a Bed Creamy Polenta Mash. 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 on Roasted Sweet Potato and Sautéed Greens Finished with a Rich Creamy Lemon & Dill Sauce

Hearty Bangers & Mash **33.9**

Classic English Pork Sausages, Served on 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
Garlic Chats	GF V	9.5
Roasted Sweet Potato	GF V	9.5
Bowl of Chips	GF V	9.5
Bowl of Wedges	V	9.5
Bowl of Battered Onion Rings	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
Pasta Bolognese	GF	14.5
Pasta 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

Traditional Waffles	V	12.9
With Berry Compote and White Chocolate Crumb		
Death by Chocolate	GF V	12.9
Dark Chocolate Flourless Brownie Layered with Milk and White Chocolate Crème		
Date & Walnut Semolina Cake	V	12.9
Soaked in a Rich Maple Syrup		
Apple Tarte Tatin Pudding	GF V	12.9
Caramelized Apple Wedges Baked Beneath a Light and Fluffy Sponge		
Bowl of Ice Cream	GF V	5.9
With Chocolate, Vanilla or Strawberry Topping, Sprinkles		

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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 Seeded Mustard Aioli and a Side of Steakhouse Chips

Chicken Scallopini GF **21.5**

Pan-Fried Chicken Slices, Finished in a Rich Mushroom and Cream Sauce Served on 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 **21.5**

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

Carbonara GF V **18.5**

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

Bolognese GF V **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-**