

FOR STARTERS	MEMBER / GUEST
Bread Roll w/ Butter	1 / 1.2
Garlic Bread 💟	8.5 / 9.5
Bruschetta V Tomato, onion & basil mix on warm he Vienna loaf. Topped with balsamic glaz	
Scallops Mornay Seared and finished with grilled Morna sauce, in the shell.	16.5 / 18.5
Soup of the Day <i>Presented with warm crusty herb brea</i>	9 / 11 <i>ad.</i>
Cajun Crumbed Squid Lightly fried. With paprika mayo,	E 13 / 14.5 M 17 / 19.5

FROM THE GRILL

chips and salad.



29 / 31.5

Steaks and Whiting served with beer battered chips, salad or vegetables

Premium Scotch Fillet (300g) Cooked to your liking.	31.5 / 34.5
Premium Porterhouse (300g)	29.9 / 32.5
Grilled Whiting G Served with house made tartare and lemon.	19.5 / 22

Parmesan Crumbed Lamb Cutlets Two lightly fried cutlets finished on our flat grill, served on creamy mash with blanched seasonal vegetables and a red wine reduction.

Mega Meat Platter 95 / 101

Share with a friend a selection of chefs own choices. American Pork Rib, Chicken Schnitzel, Gourmet sausage, Scotch fillet steak, Crumbed Calamari, Bacon. Served with Chips and Salad.

Sauce Selection:

Creamy Field Mushroom, Peppercorn, Garlic Butter, Gravy Butter, Gravy. Extra Sauce \$3.00

MAINS



27 / 29.5

25 / 27

Trio of Gourmet Sausage 🚭	21 / 23.5
Lamb and Rosemary. Beef and Tomato.	
Chicken and Shallot. Served with creamy	
mash, pumpkin puree and steamed green	
vegetable. Topped with battered onion rings	
and a red wine reduction.	

Dill Barramundi GServed with butter and chive smashed potato, grilled broccolini and finished with a creamy maple and spinach sauce.

Chicken Filo Parcel
Crispy oven baked parcel filled with juicy
Chicken breast smothered with a cream
cheese, bacon, and garlic coating. With pesto
cream dressing and vegetable medley.

American Pork Rib 39 / 41.5

Memphis style American pork rack, slow cooked and served with coleslaw and Special V crisps.

Crispy Beer Battered Whiting F 22.5 / 23.9
Served with beer battered chips and salad, house made tartare and H 16.5 / 18.5

Pumpkin and mixed Vegetable Korma V 21 / 23
Chefs own Indian recipe. With coconut infused
Basmati rice, Naan bread, Raita and fresh
Mukhwas.

Vegetarian Specials 💟

lemon wedae.

Please view our specials board for changing vegetarian options.

PANS



22.5 / 24.5

Honey Pork Stir-fry 21 / 23
Battered Pork Belly with fresh Asian
Vegetables on fried rice with prawn crackers.

Fettuccine Chicken Carbonara 22 / 24.5
Traditional white wine Carbonara sauce with shallots, mushroom and juicy thigh chicken.

Finished with farm fresh egg yolk and shaved Parmesan.

Irish Beef and Ale Pie

A traditional beef pie filling topped with a buttery pastry lid and served with a Guinness reduction and Special V crisps.

FAVOURITES



Chicken Schnitzel Lemon and/or choice of sauce	H 13 / 15 F 23.5 / 25.9
Chicken Parmigiana Chef made Napoli puree, leg ham and mozzarella	H 16.5 / 18.5 F 23.9 / 26.5
Roast of the Day G Steamed and roasted vegetables	H 15.5 / 17.5 F 19.5 / 21.9

ON THE SIDE



Beer Battered Steak fries With chunky tomato relish or BBQ sauce	7 / 8
Crispers With chunky tomato relish or BBQ sauce	7 / 8
Spicy Wedges Sour cream, sweet chilli	9.8 / 11.5
Steamed Vegetables Olive oil, sea salt	4 / 5

CHILDREN'S



12 years or under 10 / 12 Includes kids ice-cream cone

Beer Battered Fish

With chips or vegetables and tomato sauce

Spaghetti Bolognaise

Kids Chicken Schnitzel

With chips or vegetables and tomato sauce

Kids Chicken Parmigiana

With chips or vegetables

Chicken Nuggets

With chips or vegetables and tomato sauce

Kids Roast

With chips or vegetables and gravy

G Gluten-free





