

## Starters & Share Plates

**Garlic Bread (v) 7**

Ricotta, Onion, Basil & Roasted Tomato

**Bruschetta (v) 12**

**Pacific Oysters (min. order 4)**

Natural with a Red Wine Vinaigrette 4.5 Each

Creamy Mornay Sauce 5.5 Each

**Salt & Pepper Squid 18/17**

Lightly floured with szechuan pepper mix and fried, served with lemon, lime and chilli mayo

**Prawn Saganaki (gf option available) 24/23**

King Prawns cooked with white wine, tomatoes, green peppercorn, shallots, feta cheese and pita bread

**Fish Tacos 22/21**

Battered flathead, guacamole, cabbage slaw, corn and pineapple salsa with spicy ranch

**Miso Scallops 20**

Pan seared scallops with shiitake mushroom and miso truffle cream sauce

**Stuffed Zucchini Flower (v) 19/18**

Baby zucchini blossom stuffed with ricotta cheese and anchovies served with beetroot relish

**Cold Seafood Mezze (gf option available) 49/48**

Oysters, smoked salmon, mussels, cooked Australian tiger prawns with cocktail sauce, taramosalata, salsa verde and warm pita bread and lavosh

**Duck Pancakes 17/16**

Roast duck breast with cucumber, shallots and plum sauce

## Sides

**Basket of chips (gf) 8/7**

with aioli

**Steamed Asian Veg (v) (vg) 10.5/9.5**

with homemade teriyaki sauce

**Miso and Honey Glazed Carrots (v) (vg) 10/9**

with quinoa and toasted seeds

**Seasoned Sweet Potato Wedges (v) 12/11**

with sweet chilli and sour cream

**Crispy Garlic Mushroom (v) 14.5/13.5**

with truffle mayo

## Pizzas

**Margherita (v) 18.5/17.5**

Fresh buffalo mozzarella cheese, tomato and basil

**Prosciutto & Fig 22/21**

Prosciutto, cherry bocconcini cheese, tomato, onion jam and rocket with fig and truffle oil

**Garlic Prawn & Chorizo 24/23**

Prawns, chorizo, tomato, onion, spinach and hollandaise drizzle

**Chicken Supreme 23/22**

Tender chicken, mushroom, bacon, onion, capsicum pineapple and olives

**Vegetarian 21/20**

Pumpkin, sundried tomato, artichoke, pine nuts and feta cheese

Add Vegan Cheese +5

Add GF Pizza Base +5

## Salads

**Prawn & Avocado (gf) 24/23**

Australian prawns, avocado, orange segment, cucumber, papaya and cherry tomato with herb dressing

**Pumpkin & Bocconcini (v) 21/20**

Roasted pumpkin, rocket, capsicum, cherry bocconcini, toasted walnuts and pomegranate with spicy tahini and yoghurt dressing

**Caeser 21/20**

Baby cos lettuce, crispy bacon, crunchy herb croutons, shaved parmesan cheese with boiled eggs and caesar dressing

**Sticky Tofu Noodle (v)(vg) 20/19**

Crispy tofu noodles, shredded cabbage, carrots, beans, shallots, chilli, fried onion, mint, coriander, alfalfa with coconut lime dressing

Add Chicken +7

Add Smoked Salmon +7

## Kids Meals includes free ice-cream and drink

**Grilled Chicken** with mash and peas (gf) 13

**Pasta** with napolitana 13

**Sausage** with mash and gravy (gf) 13

**Chicken Tenders** and chips 13

**Minute Steak** and chips 13



Members Prices shown as secondary price

PLEASE ORDER FOOD AT THE BISTRO COUNTER

10% Surcharge on Public Holidays

v = Vegetarian

vg = Vegan

gf = Gluten Free

## Mains

### **2026 Schnitzel 21/20**

Panko crumbed chicken breast chicken schnitzel served with chips & salad / mash & peas and gravy

### **Chicken Parmigiana 24/23**

Chicken breast schnitzel topped with sliced leg ham, melted mozzarella cheese and homemade napolitana sauce with chips and salad.

### **Grilled Barramundi (gf) 33/32**

Cone bay barramundi served with pumpkin and ginger puree, sautéed green beans and kale with garlic butter sauce

### **Massaman Lamb Shank Curry (gf) 26/25**

Served on creamy mash, crispy sweet potato and peas

### **Salmon Teriyaki 31/30**

Salmon fillet served with Asian veg, mash, fried shallots with homemade teriyaki sauce and toasted sesame seeds

### **Beef Ragu 25/24**

Pappardelle pasta, slow cooked beef in rich tomato sauce, parmesan cheese, chilli oil and pangrattato.

### **Mushroom Rissotto (gf) (vegan option available) 24/23**

Sautéed mushroom, garlic, white wine, shallots, asparagus, rocket and truffle oil

### **Lamb Cutlets (gf) 37/36**

Grilled lamb cutlets served with kipfler potatoes, broccolini, roasted carrots, confit tomato and red wine and mint gravy

### **Fish & Chips 22/21**

Battered barramundi fillets with crispy chips, mushy peas, green leaf salad, tartare sauce and lemon

### **Beef Nachos (gf) 24/23**

Corn chips with chili con carne, melted cheese with guacamole, sour cream topped with tomato and corn salsa

### **Vegetarian Nachos (gf)(v)(vegan option available) 21/20**

Corn chips with a mixed veg ragu with mexican spices, guacamole, sour cream topped with a cilantro and pineapple salsa

## Grill

All steaks served with a choice of chips and salad or mash and greens + a choice of sauce

### **Rump 250gm grain fed rump ms2+ 30/29**

### **Scotch Fillet 250gm pasture fed scotch fillet 40/39**

### **T-Bone 400gm yg pure valley T-Bone 42/41**

**Sauces:** Red Wine Gravy (gf) , Creamy Mushroom (gf), Green Peppercorn (gf) , Teriyaki

## Burgers

All burgers served on a brioche bun and chips

### **Classic Angus Hamburger 20/19**

200gm angus beef patty, bacon, swiss cheese, lettuce, tomato, onion jam and burger sauce

### **Southern Style Fried Chicken Burger 20/19**

Southern style crumbed chicken with cheese, coleslaw, guacamole with sweet chilli mayo

### **Lentil and Kale Burger 19/18**

Smoked lentil and kale patty, lettuce, tomato, haloumi cheese with wasabi mayo

### **Crunchy Fish Burger 20/19**

Lightly battered hoki fillet with rocket, tomato and pickled fennel with dill and caper mayo

Add Bacon +3

Add Haloumi +4

Add Guacamole +3

Add Fried Egg +3

Add GF Bun +3

## Desserts, Coffee & Tea

All of our delicious selection of desserts will be on display in our bistro; where you can also place any coffee or tea orders.

### **Coffee**

Small 3.8

Large 4.8

Almond & Soy +1

### **Tea pot 4.20**

English Breakfast

Earl Grey

Green

Peppermint

Chamomile



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