

Menu

STARTERS & LIGHT MEALS

- garlic bread loaf v** \$8
with garlic and parsley butter, parmesan, contains egg
- bowl of fries v | vg** \$8
with paprika & herb salt, large size - add \$2
- sweet potato fries v | gf*** \$9
with a side of housemade blue cheese aioli
- loaded potato skins gf*** \$15
potato skins (3) with bacon, cheese, sour cream, and sweet chilli
- pork belly bites** \$18
crispy pork belly bites tossed in our housemade sticky hoisin sesame glaze, drizzled with sriracha mayonnaise
- salt & pepper squid gf*** \$19
tender strips of house seasoned salt & pepper squid, served with a chilli ponzu dipping sauce, drizzled with lime aioli, large size + \$6
- pulled beef nachos gf*** \$24
corn chips topped with slow cooked pulled beef & bean mix, melted cheese, guacamole, sour cream, corn & coriander salsa

SALADS

- pumpkin & beetroot gf | v** \$19
with roast pumpkin & beetroot, toasted cashews, fetta, mixed leaf, onion, capsicum, cucumber, tomato, honey mustard dressing
- panko prawn** \$24
panko crumbed prawns (6), fried noodles, toasted coconut, mango, mixed leaf, cucumber, onion, tomato, capsicum, chilli lime dressing
add grilled chicken breast or smoked salmon to a salad + \$6

BURGERS & TACOS

- chicken burger** \$20
schnitzel, lettuce, bacon, avocado, cheese, sriracha mayo, chips
- beef burger gf*** \$19
beef patty, lettuce, pickles, bacon, cheese, onion jam, dill mayo, chips
upgrade to our burger of the week (see staff for details) + \$2
- veggie burger v | gf* | vg*** \$19
parmesan crumbed mushroom, rocket, haloumi, onion, tomato relish, pesto aioli, sweet potato fries (regular fries available on request)
any burger with a gluten free, dairy free vegan bun + \$2
- trio of tacos** \$20
a trio of soft shell tacos - beer battered fish | slow cooked pulled beef | pork belly bites (or mix and match to your liking) served with slaw, pickled cabbage, cheese, side of corn salsa

PASTA & PAELLA

- boscaiola** \$20
fettuccine, mushroom, bacon, shallots, garlic cream, parmesan
- vegetarian pasta v** \$20
fettuccine, olive oil, spanish onion, mushroom, fennel, garlic, zucchini, herbs, pine nuts, baby spinach, parmesan shavings, pesto aioli
- seafood paella** \$29
saffron infused rice, capsicum, peas, squid, mussels, prawns, chorizo sausage, hint of chilli, parsley, fresh lemon

CHEF'S SELECTIONS

curry of the week \$25
please ask staff for this week's selection, all curries are served with sides that match the curry on offer

veg out vegan salad \$20
roast heirloom baby root vegetables, quinoa, fresh bean medley, dried cranberries, pistachios, baby spinach, red onion, chickpeas, marmalade dressing

tom yum style barramundi \$29
*crispy skin barramundi fillet (qld) on a bed of lemongrass scented rice in a hot and sour Thai red broth *spicy**
also available traditional style with chips, salad & lemon

herb crusted lamb rack \$36
herb crusted lamb cooked medium rare, with heirloom baby carrots & beetroot, minted peas & bacon, cocktail potatoes and a shiraz jus

Prices are for non-members (10% surcharge on Public Holidays) please advise of any allergies when ordering.
Please note while all care will be taken when preparing meals, traces of gluten may remain as we do not operate in a GF environment.
As all our meals are cooked to order using fresh ingredients, there may be a delay during busy periods. We appreciate your patience.

Menu

CHICKEN SCHNITZELS

traditional \$21
crumbed breast schnitzel served with chips, salad and your choice of red wine, mushroom or pepper gravy
add creamy garlic prawn topper (4 prawns) + \$7

parmigiana \$24
crumbed breast schnitzel topped with napolitana, ham, mozzarella.
served with chips & salad
add red wine, mushroom or pepper gravy + \$1

hawaiian \$25
crumbed breast schnitzel topped with napolitana, ham, pineapple, mozzarella. served with chips & salad
add red wine, mushroom or pepper gravy + \$1

mexican \$26
crumbed breast schnitzel with napolitana, pulled beef, jalapenos, roast capsicum, mozzarella, sour cream, served with chips & salad
add red wine, mushroom or pepper gravy + \$1
sweet potato fries instead of chips + \$1 | aioli side + \$1

STEAKS

rump 250gm gf* \$24
cooked to your preference and served with a choice of the following:

- chips or mashed potato
- garden salad or creamy corn coleslaw or steamed seasonal veg
- red wine gravy, pepper gravy or mushroom gravy

upgrade to sweet potato fries or jacket potato & sour cream + \$1
creamy garlic prawn topper (4 prawns) + \$7

new york 350gm gf* \$30
cooked to your preference and served with a choice of the following:

- chips or mashed potato
- garden salad or creamy corn coleslaw or steamed seasonal veg
- red wine gravy, pepper gravy or mushroom gravy

upgrade to sweet potato fries or jacket potato & sour cream + \$1
creamy garlic prawn topper (4 prawns) + \$7

FROM THE SEA

beer battered fish \$27
house battered to order fish (qld barramundi), chips, garden salad, tartare, lemon

panko calamari rings \$19
half dozen panko crumbed calamari rings, chips, salad, lemon
hungry? make it a dozen rings + \$8

mussel hot pot gf* \$26
boston bay, SA mussels with savoury rice & toasted bread
choose from two broths; chili tomato capsicum | garlic cream fennel

PIZZAS

margherita v \$18
napolitana, roast tomatoes, pesto, mozzarella

hawaiian \$19
napolitana, ham, pineapple, mozzarella

supreme \$21
napolitana, ham, cabanossi, beef, pepperoni, onion, capsicum, spinach, mushroom, olives, pineapple, mozzarella

meat lovers \$23
napolitana, ground beef, chicken, ham, cabanossi, pepperoni, mozzarella, drizzled with housemade sticky bbq sauce

vegetarian v \$21
napolitana, honey roast pumpkin, mushroom, onion, spinach, olives, sun dried tomato, capsicum, mozzarella, drizzled with pesto aioli
gluten free base + \$3 | vegan cheese + \$2 | add anchovies + \$2
add vegetable topping + \$2 | add meat topping + \$3

KIDS MEALS \$15

chicken nuggets & chips | fish & chips | cheeseburger & chips
calamari & chips | kids bolognese | pizza - margherita or pepperoni
all kids meals come with a 7oz drink and an icecream with topping
kids meals are for children aged 12 and under

HOUSEMADE DESSERTS

vanilla bean pannacotta \$9
with fig compote, almond biscuit & blueberry coulis

trio of gelato \$9
locally sourced 'Charlie's' gelato, see staff for today's selection

banoffee pie \$9
rich caramel banana pie with marsapone cream, fresh banana and a side of coconut gelato

summer smashlova \$9
crispy meringue shards, zesty lemon curd, fresh seasonal fruit, vanilla cream, blueberry & basil sorbet

Prices are for non-members (10% surcharge on Public Holidays) please advise of any allergies when ordering.
Please note while all care will be taken when preparing meals, traces of gluten may remain as we do not operate in a GF environment.
As all our meals are cooked to order using fresh ingredients, there may be a delay during busy periods. We appreciate your patience.