## Starters

<b>Vegetable Spring Rolls (v) (3)</b> Crispy golden pastry filled with fresh, seasoned vegetables served with a sweet chilli dipping sauce.	9
Garlic Bread (v) Warm, crusty toasted bread brushed with garlic butter.	9
Cheesy Garlic Bread (v) A rich twist on the classic, topped with melted mozzarella.	11
Classic Bruschetta (v) Fresh roma tomatoes, basil & red onion on toasted sourdough, drizzled with balsamic glaze. Add Feta \$3 • Add Halloumi \$6	14
Sydney Rock Oysters Fresh (GF) Served with a tangy mignonette dressing. Half Dozen Dozen	25 41
<b>Sydney Rock Oysters Kilpatrick (GF)</b> Half Dozen Grilled with smoky bacon  Worcestershire sauce.	28 45
Garlic Prawns Cooked in garlic, chilli & white wine with cherry & semi-dried tomatoes, served with pane di casa. Make it a main size \$32	20
Antipasto Share Platter for Two Prosciutto, mortadella, salami, bocconcini, vine-ripened tomatoes, herb crostini, olives, sundried tomatoes, artichoke hearts & basil pesto.	38
Polpette al Sugo Meatballs cooked in basil-infused tomato sauce, topped with grated Parmigiano Reggiano & basil, served with toasted pane di casa bread.	18
Pumpkin & Parmesan Arancini (v) Creamy pumpkin & parmesan rice balls served with Napolitana sauce & topped with grated Parmigiano Reggiano.	18

# SIDES & Snacks

Onion Rings	11
Chips	11
Sweet Potato Chips	13
Potato Wedges with sweet chilli & sour cream	13
Steamed Rice	4
House Salad	4

(V) - VEGETARIAN, (GF) - GLUTEN FREE No alterations to dishes can be made. Add-ons available at extra charge.

### Salacs

Caesar Salad Romaine lettuce, crunchy croutons, crispy bacon & creamy house-made Caesar dressing. Add chicken +\$5	20
Greek Salad (V, GF) Mixed lettuce, cucumber, tomatoes, Spanish onion, capsicum, Kalamata olives, feta & Greek dressing.  Add lamb skewer +\$8	22
Grilled Chicken & Halloumi Salad (GF) Tender, grilled chicken paired with golden, crispy halloumi, fresh greens & a zesty dressing.	24
Schnitzel Salad Crispy golden schnitzel slices served on a bed of mixed greens, topped with a tangy seeded honey mustard dressing. Add crispy pancetta bits +\$5	24
<b>Thai Beef Salad (GF)</b> Sliced marinated beef served with cucumber, tomatoes, Spanish onion, coriander & mint, tossed in a spicy-sweet Thai dressing, on a bed of mixed leaves.	24
Vietnamese Vermicelli Salad	24
Rice vermicelli noodles, crispy spring rolls, lemongrass pork chop, carrots, cucumber, lettuce & mint, tossed in a tangy Vietnamese dressing.	
(V) - VEGETARIAN, (GF) - GLUTEN FREE No alterations to dishes can be made. Add-ons available at	extra charge.

Lies MEALS\*

All kids meals include your choice of main plus soft drink & ice cream

**Nuggets & Chips Battered Fish Cocktails & Chips Cheeseburger & Chips** Spaghetti Bolognese

AVAILABLE FOR CHILDREN 12 YEARS & UNDER

\*No further discount applies. Dine-in only (no takeaways).



#### 2 FOR 1 COCKTAILS

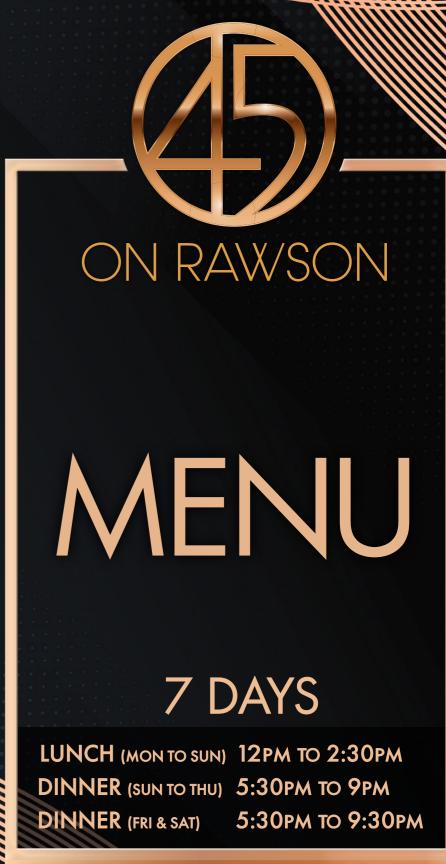
FRIDAY & SATURDAY 8-10PM

#### HAPPY HOUR

**\$5.50** SELECTED TAP BEERS, HOUSE RED & HOUSE WHITE WINE

EVERY DAY 5-6PM

\*Members only. Terms and conditions apply. 2 For 1 cocktails does not apply during bar special events.



MEMBERS RECEIVE 5% DISCOUNT ON FOOD

# CLUB Classics

Chicken Schnitzel 250g Tender buttermilk-marinated chicken breast crumbed in-house & fried to golden perfection for a crispy, flavourful finish.  Make it a Parmi +\$6	26
Fish & Chips  Market fresh fish coated in a crisp beer batter, golden-fried & served with chips, salad, tartare sauce & lemon wedge.	28
Steak Sandwich Grilled sirloin with caramelised onion, rocket, seeded mustard-infused tomato chutney & melted Gruyere nestled in a toasted panin, served with a side of chips.	24
<b>Wagyu Cheese Burger</b> Wagyu patty, American cheese, crisp lettuce, tomato, caramelised onion & in-house burger sauce on a milk bun.	21
Grilled Chicken Burger Herb-marinated free range chicken breast, rocket, tomato & seeded honey mustard mayo on a milk bun.	21
Classic Schnitzel Burger Tender, buttermilk-marinated chicken breast, crumbed in-house with lettuce & mayonnaise on a milk bun.  Add cheese +\$2	23
Roast of the Day Chef's choice of roast meat (ask when ordering) served with roast potato, seasonal vegetables, Yorkshire pudding & gravy.  FROM The Deen	31
Fisherman's Bounty Char-grilled tiger prawns, crispy baby calamari & battered flathead, served with salad, chips & tartare sauce.	32
Baby Calamari Hand-crumbed & perfectly fried served with chips, salad & creamy aioli.	28
Char-Grilled Tiger Prawns (GF) Succulent char-grilled tiger prawns topped with green nam jim sauce served with a crisp Wombok salad.	38
Pan Fried Salmon (GF) Pan fried salmon fillet, served with a velvety cauliflower puree & sautéed baby spinach, finished with rich béarnaise sauce, topped with crispy capers & lemon zest.	36
Asian Style Barramundi Fillet (GF) Poached in a flavourful shiitake & kombu dashi, served with a sautéed medley of mushrooms & baby bok choy, topped with ginger & shallot.	36
(V) - VEGETARIAN, (GF) - GLUTEN FREE No alterations to dishes can be made. Add-ons available at e	v.tu.n. alanuma

Wains	7
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or Cornes	
Unless stated grill items are served with two sides: chips, house salad, seasonal vegetables or mashed potato & one sauce: gravy, creamy mushroom, peppercorn or Dianne.	
<b>Lamb Souvlaki</b> Marinated lamb skewers served with crispy chips, creamy tzatziki, Greek salad & warm pita bread.	32
Italian Style Roast Porchetta (GF) Slow-roasted pork belly with crispy crackling, seasoned with fennel & herbs, served with crisp apple & fennel slaw & golden roasted potatoes, finished with toasted pistachios.	30
<b>Grassfed MB2+ Sirloin Steak 250g (GF)</b> Tender & juicy, cooked to your liking.	30
Southern Prime T-Bone Steak 350g (GF) A hearty, flavourful cut with the perfect balance of meat & marbling, cooked to your liking.	38
Grilled Chicken Breast (GF) Herb-marinated, free range chicken breast served with a tangy, seeded honey mustard sauce.	28
PASTA & Risotto	
<b>Spaghetti con Polpette</b> Juicy hand-rolled beef & pork meatballs in a rich tomato sauce, finished with grated Parmigiano Reggiano.  Add garlic bread + \$3	26
Linguine Frutti di Mare A medley of fresh seafood, including prawns, calamari & mussels, tossed in marinara sauce. Add garlic bread + \$3	32
Fettuccine Boscaiola Creamy fettuccine with bacon, mushrooms & Parmesan, topped with crispy pancetta bits & grated Parmigiano Reggiano. Add chicken + \$5	26
Spaghetti Bolognese Slow-cooked beef & tomato ragu, topped with grated Parmigiano Reggiano. Add garlic bread + \$3	26
Linguine Pesto alla Genovese (V, contains nuts) Basil pesto blended with Parmesan, tossed with sun-dried tomatoes & baby spinach, topped with fresh basil, toasted pine nuts & grated Parmigiano Reggiano.  Add chicken + \$5	24
<b>Risotto ai Funghi (v, GF)</b> Sautéed porcini & mixed mushrooms, served on a bed of arborio rice, finished with truffle oil & grated Parmigiano Reggiano. <i>Add chicken</i> + \$5	26

(V) - VEGETARIAN, (GF) - GLUTEN FREE No alterations to dishes can be made. Add-ons available at extra charge.

TASTE of Asia 18 Wontons Delicate pork wontons, hand-made in-house. Clear light aromatic broth with your choice of flat rice noodles or vermicelli noodles, simmered to perfection. Vegetarian option available. Chicken Laksa (GF) 20 A flavourful & spicy coconut broth with tender chicken, rice vermicelli noodles & tofu puffs. Add prawns (3) +\$6 30 **Creamy Tom Yum Seafood (GF)** A creamy twist on the classic Thai Tom Yum, loaded with succulent seafood & served with steamed rice. Lemongrass Grilled Pork Chop (GF) 22 Tender lemongrass-marinated grilled pork chop served with steamed rice & a tangy Vietnamese fish sauce. Chicken Maryland (GF) 24 Tender crispy-skin chicken Maryland, served with steamed rice and a tangy Vietnamese fish sauce. 22 Thai Chicken Green Curry (GF) A fragrant & spicy green curry made with tender chicken & served with steamed rice. Malaysian Sambal Prawn (GF) 30 Spicy, flavourful prawns cooked in a savoury sambal sauce, served with steamed rice. Thai Satay Chicken Skewers with Rice (GF, contains nuts) 22 Tender grilled chicken skewers served with a creamy peanut sauce, alongside steamed rice & Thai-style cucumber relish. Indian Style Butter Chicken (GF) 24 Tender chicken in a creamy spiced tomato gravy served with steamed rice. Lamb Rogan Josh (GF) 28 Slow-cooked lamb in a rich, aromatic curry sauce, served with steamed jasmine rice. Palak Paneer (v) 24 Soft paneer (Indian cottage cheese) cubes in a rich, spiced spinach gravy served with steamed jasmine rice. Lentil Dal (v) 20 A comforting bowl of lentils cooked with aromatic

spices, served with steamed jasmine rice.

No alterations to dishes can be made. Add-ons available at extra charge.

MEMBERS RECEIVE 5% DISCOUNT ON ALL FOOD ORDERS