

Starters

Vegetable Spring Rolls (3) 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 A rich twist on the classic, topped with melted mozzarella.	11
Classic Bruschetta Fresh roma tomatoes, basil & red onion on toasted sourdough, drizzled with balsamic glaze. <i>Add Feta \$3 • Add Halloumi \$6</i>	14
Sydney Rock Oysters Fresh Served with a tangy mignonette dressing.	25
	41
Sydney Rock Oysters Kilpatrick 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. <i>Make it a main size \$32</i>	20
Antipasto Share Platter for Two Prosciutto, mortadella, salami, bocconcini, vine-ripened tomatoes, herb crostini, olives, sundried tomatoes, artichoke hearts & basil pesto.	38
Polpetta 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 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

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

MEMBERS RECEIVE 5% DISCOUNT ON FOOD

Salads

Caesar Salad Romaine lettuce, crunchy croutons, crispy bacon & creamy house-made Caesar dressing. <i>Add chicken +\$5</i>	20
Greek Salad Mixed lettuce, cucumber, tomatoes, Spanish onion, capsicum, Kalamata olives, feta & Greek dressing. <i>Add lamb skewer +\$8</i>	22
Grilled Chicken & Halloumi Salad 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. <i>Add crispy pancetta bits +\$5</i>	24
Thai Beef Salad 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 Rice vermicelli noodles, crispy spring rolls, lemongrass pork chop, carrots, cucumber, lettuce & mint, tossed in a tangy Vietnamese dressing.	24

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

Kids 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.



ON RAWSON

MENU

7 DAYS

LUNCH (MON TO SUN) 12PM TO 2:30PM

DINNER (SUN TO THU) 5:30PM TO 9PM

DINNER (FRI & SAT) 5:30PM TO 9:30PM

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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

Fish & Chips

Market fresh fish coated in a crisp beer batter, golden-fried & served with chips, salad, tartare sauce & lemon wedge.

Baby Calamari

Hand-crumbed & perfectly fried served with chips, salad & creamy aioli.

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.

Wagyu Cheese Burger

Wagyu patty, American cheese, crisp lettuce, tomato, caramelised onion & in-house burger sauce on a milk bun.

Grilled Chicken Burger

Herb-marinated free range chicken breast, rocket, tomato & seeded honey mustard mayo on a milk bun.

Classic Schnitzel Burger

Tender, buttermilk-marinated chicken breast, crumbed in-house with lettuce & mayonnaise on a milk bun.

Add cheese +\$2

Roast of the Day

Chef's choice of roast meat (ask when ordering) served with roast potato, seasonal vegetables, Yorkshire pudding & gravy.

FROM The Ocean

Fisherman's Bounty

Char-grilled tiger prawns, crispy baby calamari & battered flathead, served with salad, chips & tartare sauce.

Baby Calamari

Hand-crumbed & perfectly fried served with chips, salad & creamy aioli.

Char-Grilled Tiger Prawns

Succulent char-grilled tiger prawns topped with green nam jim sauce served with a crisp Wombok salad.

Pan Fried Salmon

Pan fried salmon fillet, served with a velvety cauliflower puree & sautéed baby spinach, finished with rich béarnaise sauce, topped with crispy capers & lemon zest.

Asian Style Barramundi Fillet

Poached in a flavourful shiitake & kombu dashi, served with a sautéed medley of mushrooms & baby bok choy, topped with ginger & shallot.

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

Mains

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.

Lamb Souvlaki

Marinated lamb skewers served with crispy chips, creamy tzatziki, Greek salad & warm pita bread.

Italian Style Roast Porchetta

Slow-roasted pork belly with crispy crackling, seasoned with fennel & herbs, served with crisp apple & fennel slaw & golden roasted potatoes, finished with toasted pistachios.

Grassfed MB2+ Sirloin Steak 250g

Tender & juicy, cooked to your liking.

Southern Prime T-Bone Steak 350g

A hearty, flavourful cut with the perfect balance of meat & marbling, cooked to your liking.

Grilled Chicken Breast

Herb-marinated, free range chicken breast served with a tangy, seeded honey mustard sauce.

PASTA & Risotto

Spaghetti con Polpetta

Juicy hand-rolled beef & pork meatballs in a rich tomato sauce, finished with grated Parmigiano Reggiano.

Add garlic bread + \$3

Linguine Frutti di Mare

A medley of fresh seafood, including prawns, calamari & mussels, tossed in marinara sauce.

Add garlic bread + \$3

Fettuccine Boscaiola

Creamy fettuccine with bacon, mushrooms & Parmesan, topped with crispy pancetta bits & grated Parmigiano Reggiano.

Add chicken + \$5

Spaghetti Bolognese

Slow-cooked beef & tomato ragu, topped with grated Parmigiano Reggiano.

Add garlic bread + \$3

Linguine Pesto alla Genovese (v)

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

Risotto ai Funghi (v)

Sautéed porcini & mixed mushrooms, served on a bed of arborio rice, finished with truffle oil & grated Parmigiano Reggiano.

Add chicken + \$5

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

TASTE of Asia

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

A flavourful & spicy coconut broth with tender chicken, rice vermicelli noodles & tofu puffs.

Add prawns (3) +\$6

Creamy Tom Yum Seafood

A creamy twist on the classic Thai Tom Yum, loaded with succulent seafood & served with steamed rice.

Lemongrass Grilled Pork Chop

Tender lemongrass-marinated grilled pork chop served with steamed rice & a tangy Vietnamese fish sauce.

Chicken Maryland

Tender crispy-skin chicken Maryland, served with steamed rice and a tangy Vietnamese fish sauce.

Thai Chicken Green Curry

A fragrant & spicy green curry made with tender chicken & served with steamed rice.

Malaysian Sambal Prawn

Spicy, flavourful prawns cooked in a savoury sambal sauce, served with steamed rice.

Thai Satay Chicken Skewers with Rice

Tender grilled chicken skewers served with a creamy peanut sauce, alongside steamed rice & Thai-style cucumber relish.

Indian Style Butter Chicken

Tender chicken in a creamy spiced tomato gravy served with steamed rice.

Lamb Rogan Josh

Slow-cooked lamb in a rich, aromatic curry sauce, served with steamed jasmine rice.

Palak Paneer (v)

Soft paneer (Indian cottage cheese) cubes in a rich, spiced spinach gravy served with steamed jasmine rice.

Lentil Dal (v)

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