

STARTERS & ENTREES

GARLIC BREAD **V** 8 9
 • Add Grilled Cheese 2

FLAT BREAD 12 14
 Freshly made flat bread, with your choice of topping:

BRUSCHETTA

Topped with tomato bruschetta, balsamic glaze and shaved parmesan

CHEESE & BACON

Lashings of melted cheese and crispy bacon

TRIO OF DIPS

Egyptian beetroot, spicy capsicum, English basil pesto

CRISPY SALT & PEPPER CALAMARI **LG** 15 17
 Salt & pepper dusted calamari pieces, finished with lemon juice rocket and chipotle mayo

PAN FRIED	ENTRÉE (5)	18	20
TIGER PRAWNS GF	MAIN (10)	31	34

Pan-fried tiger prawns served with steamed basmati rice and your choice of either creamy garlic sauce or chilli sauce

OYSTERS	HALF DOZEN	15	17
NATURAL GF	DOZEN	28	31

OYSTERS	HALF DOZEN	17	19
KILPATRICK	DOZEN	30	33

CHILDREN'S MENU

(I WANT MCDONALDS) CHEESE BURGER GFO	9	10
(I DON'T CARE) BEER BATTERED FISH	9	10
(I'M NOT HUNGRY) CHICKEN NUGGETS	9	10
(I DON'T WANT THAT) CHILDREN'S STEAK GFO	9	10
(I DON'T KNOW) ROAST OF THE DAY GFO	9	10
(I WANT TO GO HOME) KIDS SPAGHETTI GFO	9	10

Children's meals served with chips (or vegetables upon request), plus a 7oz glass of soft drink & choice of chocolate mousse, jelly & ice cream or healthy choice fresh fruit salad. 12 years & under only.

KEY:

MEMBERS PRICE NON-MEMBER PRICE

- GF** Gluten free **GFO** Gluten free Option **LG** Low Gluten
- H** Healthy Choice **V** Vegetarian **VG** Vegan **VGO** Vegan Option

MAINS

VEGETABLE CHICKPEA DHAL GF H V VG	21	24
In-house vegetable and chickpea dhal, pan-fried with potato and onion, served with basmati rice and roti breads		
• Add Braised Lamb 6		
ASIAN STYLE BEEF AND BROCCOLI STIR-FRY H	23	26
Asian infused beef, fresh broccoli, bok choy and udon noodles, stir-fried in our house made Asian style sauce		
CAESAR SALAD WITH GRILLED CHICKEN GFO	21	24
Baby cos lettuce with a hard-poached egg, streaky bacon, garlic Turkish croutons and shaved parmesan tossed through a creamy caesar dressing and topped with grilled chicken		
CHICKEN BREAST SCHNITZEL GFO		
Freshly crumbed chicken breast served with either chef's potato or battered fries, and house salad or vegetables:		
PLAIN	21	24
choose one of our complimentary sauces		
PARMIGIANA	25	28
house made Napoli sauce, double smoked ham and melted mozzarella cheese		
STUFFED CAMEMBERT CHICKEN SUPREME	27	30
Semi-dried tomato, camembert cheese & garlic stuffed chicken, served on a sweet potato mash, with steamed broccolini and finished with garlic sauce		
TWICE COOKED ASIAN INFUSED PORK BELLY GF	26	29
Served with pickled veg, Asian slaw, celeriac puree finished with an Asian glaze		
CRISPY SKIN FRESH ATLANTIC SALMON GFO H	27	30
Oven baked and served with our house made tartare and choice of sides		
CRISPY SKIN NORTH QLD BARRAMUNDI GFO H	26	29
Grilled and served with our house made tartare and choice of sides		
BATTERED FISH OF THE DAY	26	29
Served with our house made tartare, battered fries and salad		
PRAWN STUFFED FILLET OF BEEF GFO H	29	32
Petite beef stuffed with garlic prawns and wrapped in bacon, served with confit mash potato, pumpkin puree, and green beans, finished with red wine jus		

PASTA & RISOTTO

Choose from the following selections with your choice of pappardelle, spaghetti, penne (gluten free), gnocchi or risotto

CHICKEN, BACON & MUSHROOM <small>GFO</small>	29	32
Pan-fried chicken, bacon and mushrooms, tossed in a creamy garlic sauce		
SLOW ROASTED BEEF CHEEK <small>GFO</small>	29	32
Slow roasted beef cheek with roma tomatoes, button mushrooms and parsley, finished with truffle oil		
CREAMY SEAFOOD <small>GFO</small>	31	34
Fresh market fish, squid and prawns in a creamy garlic marinara sauce, topped with bug, garlic and capers		
TIGER PRAWN, CRAB & MORETON BAY BUG <small>GFO</small>	31	34
Tiger prawn, Moreton Bay bugs, crab, onion and shallots, tossed in a creamy garlic sauce		

SHARE PLATE / TAPAS

SEAFOOD PLATTER	FOR ONE	36	39
Salmon, barramundi, crumbed prawns, fresh oysters, kilpatrick oysters, garlic butter ½ shell scallops, garlic grilled bug and salt and pepper calamari, served with house salad, battered fries and our house made tartare	FOR TWO	65	68

ADDITIONAL SIDES

BATTERED FRIES	8	9
SWEET POTATO FRIES	8	9
CHEF'S POTATO	5	6
CREAMY CONFIT MASH POTATO <small>GF</small>	5	6
SEASONAL VEGETABLES <small>GF</small>	8	9
HOUSE SALAD <small>GF</small>	5	6

Dietary requirements & food allergies

Please note that while all care is taken when catering for special dietary and food allergy requirements, dietary symbols should be used as a guide only. Ingredients such as seafood, shellfish, nuts, sesame seeds, eggs, wheat flour, fungi and dairy products are all used in our kitchen. While all care is taken to prepare meals as listed, there is a small risk meals may come into contact with other ingredients whilst being prepared. Please inform our staff of your allergies or specific requirements to assist with your requests.

FROM THE GRILL

All steaks are Australian yearling certified, aged for a minimum of 90 days and cooked to your liking.

EYE FILLET 200g ^{GFO}	(Grain fed)	33	37
RUMP 250g ^{GFO}	(Grain fed)	23	26
RIB FILLET 300g ^{GFO}	(Grain fed)	31	34
RUMP 400g ^{GFO}	(Grain fed)	29	32
OP RIB ON THE BONE 400g ^{GFO}	(Grain fed)	46	49

All steaks are served with your choice of sauce and either chef's potato or battered fries, and house salad or seasonal vegetables

STEAK SAUCES

Mushroom	Hollandaise ^{GF}	French Dijon Mustard ^{GF}
Pepper	Creamy Garlic	Seeded Mustard ^{GF}
Diane	Garlic Butter ^{GF}	Hot English Mustard ^{GF}
Chilli ^{GF}	Gravy	Extra Sauces 1.5
Béarnaise ^{GF}	Gluten Free Gravy ^{GF}	

STEAK TOPPERS

SALT & PEPPER CALAMARI (6) ^{LG}	8	9
CRUMBED PRAWN CUTLETS (5)	8	9
CREAMY GARLIC PRAWNS (5) ^{GF}	8	9
GARLIC GRILLED 1/2 BUG (2) ^{GF}	10	11

HOW WOULD YOU LIKE YOUR STEAK?

BLUE: Just seared on the outside completely red throughout.

RARE: Just seared on the outside, 75% red throughout

MED RARE: Grilled on outside, charred and 50% red throughout

Medium: Grilled on outside, charred and 25% red throughout

Med Well: Grilled right through, with a slight hint of pink

Well Done: Grilled right through, very firm with minimal to no pink, minimal juice

