- Breads		
Sreads	Member	Non Membe
Sourdough Dinner Roll (v)	1.7	2
Toasted Garlic Bread (v)	6	7
Two pieces with fresh herbs and parmesan cheese		

Can be made without parmesan cheese on request

— Entrées and Sharing Pla	tters	
Oysters (gf) A half dozen best-eating seasonal oysters from Tassie, South Australia or the NSW South Coast		
Served natural with lemon cheek and cocktail sauce Kilpatrick	25 27	30 32
Hummus and Warm Lebanese Bread (v) Housemade in traditional Lebanese style, served with chickpeas, pickled relish, cumin and parsley	15	18
Asian Sharing Platter Traditional har gow (prawn dumplings), grilled spicy pork bao, duck spring rolls, served with soy and sesame dipping sauce and sriracha aioli	21	25
Mushroom Arancini (v) Crispy crumb fried rice balls stuffed with cheese and mushroom. Served with tomato sugo and grana padano cheese	17	20
Prosciutto, Tomato and Olive Bruschetta (v) Served on grilled pane di casa, with fresh basil	17	20
Thai Prawn Salad Steamed prawn cutlets tossed with salad leaves, fresh spicy lime, chilli and lemongrass dressing, crispy noodles and cashew nuts	21	25
Pumpkin and Ricotta Ravioli (v) Tossed in extra virgin olive oil, baby spinach, diced pumpkin, crumbled ricotta and Italian parsley		
Large	27	32
Petite	21	25

Signature Steaks

Our Chefs have teamed up with Australian farmers to source the most tempting steaks. Enjoy premium cuts from renowned cattle regions like Gippsland, King Island, Flinders Island, Southern NSW and South Australia.

Rib Eye 350g (gf)	49	59
Sirloin 300g (gf)	39	47
Black Angus Rump 230g (gf)	29	35
Southern NSW Filet Mignon (gf) Eye fillet wrapped in bacon		
Regular 240g	35	42
Petite 140g	31	37
Surf and Turf 230g (gf) Black Angus rump steak with chargrilled prawns	35	42

Our Signature Steaks are served with your choice of two sides and one sauce.

Sides: thick cut chips, roast potatoes (gf), tossed salad leaves, creamy mashed potato, steamed trio of vegetables

Sauces: hollandaise, creamy mushroom and brandy (gf), three peppercorns (gf), Diane (gf), house made gravy, red wine jus (gf) or garlic aioli (gf). Extra sauce \$3 (Member's price)

The Classics

Chicken Schnitzel Premium chicken breast schnitzel rolled in panko breadcrumbs and served with thick cut chips, tossed salad leaves, fresh coleslaw and gravy	25	30
Chicken Parmigiana Premium chicken breast schnitzel rolled in panko breadcrumbs, topped with Napoli sauce and cheese. Served with thick cut chips and tossed salad leaves	27	32
Add shaved double smoked ham	3	4
Fisherman's Basket Battered flathead fillets, crumbed prawns and crumbed calamari served with thick cut chips, tossed salad leaves and housemade tartare sauce	31	37
Battered Flathead Fillets Battered flathead fillets served with thick cut chips, tossed salad leaves and housemade tartare sauce	29	35

37

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Crumbed Lamb Cutlets

housemade gravy

Three Riverina Lamb cutlets crumbed in panko breadcrumbs and served with thick cut chips, tossed salad leaves and

Our Specialties		
Our Specialties	Member	Non Member
Tasmanian Salmon Fillet (gf) Chargrilled fillet of fresh Tasmanian salmon, served with thick cut chips, tossed green salad and hollandaise sauce		
Large Petite	34 27	41 32
Queensland Barramundi Fillet (gf) Crispy skin barramundi fillet served with Mediterranean vegetable risotto and gremolata	35	42
Roasted Duck Breast Served warm with orange, dry cranberry and walnut salad	35	42
Traditional Chicken Hollandaise Crumbed chicken breast stuffed with shaved leg ham and grated cheese. Served with thick cut chips, hollandaise sauce and your choice of tossed salad leaves or a trio of steamed vegetables	27	32
Slow Roasted Lamb Rump (gf) Slow roasted Riverina lamb rump marinated in fresh rosemary and thyme. Served with baked root vegetables, creamy gratin potatoes and red wine sauce	35	41
Prawn Linguini (ve*) Handmade linguini tossed with tiger prawns, thinly shaved garlic, bird's eye chilli, cherry tomatoes, rocket, extra virgin olive oil and shaved grana padano	27	32
Mushroom Risotto (gf) Local mushroom and carnaroli rice, gently cooked with fresh herbs and butter. Served with freshly grated grana padano and fresh herbs		
Large Petite	27 21	32 25
On The Side —		
Housemade Sauces Choose from creamy mushroom and brandy (gf), three peppercorns (gf), gravy (gf), red wine jus (gf), garlic aioli (gf), Diane (gf) or hollandaise	3	4
Trio of Vegetables (gf, v)	5	6
Steamed Jasmine Rice (gf, v)	4	5
Thick Cut Chips Regular	5	6
LOGITION .	3	6

Comment Burgara			
— Gourmet Burgers	Member	Non Member	
All of our burgers are served on a toasted artisan but come with a generous portion of thick cut chip			
Triple Trio* Three sliders, featuring the Wagyu Burger, Texan Pulled Pork Burger, and our famous Schnitty Butty. Recommended only for burger professionals and hungry diners!	25	30	
Wagyu Burger Prime beef burger with short cut bacon, garlic aioli, pickle, mixed salad leaves, cheese and housemade tomato relish	23	28	
The Schnitty Butty Our premium chicken breast schnitzel with short cut bacon, layered with thick cut chips, mixed salad leaves and sweet chilli aioli	23	28	
Texan Pulled Pork Burger Free range pulled pork, topped with chipotle aioli, coleslaw and pickles	23	28	
Country Lamb Burger Riverina lamb burger with pickled beetroot, bacon, sliced tomato, mixed salad leaves, cheese and aioli	23	28	
Sirloin Steak Sandwich Chargrilled pasture fed sirloin steak, mixed salad leaves, sautéed onion, cheese and aioli. Served on grilled artisan Turkish bread	23	28	

Gluten free buns are available on request for an additional charge of \$2
*Gluten free buns not available for Triple Trio.

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Haloumi Burger (v) Pan fried haloumi cheese with chargrilled capsicum, zucchini, mixed salad leaves, sliced tomato and roasted garlic aioli. Served on a toasted artisan bun with a side of thick cut chips	23	28
Beef-y Burger (v) (ve*) Plant based beef-y patty, garlic aioli, pickle, mixed salad leaves, cheese and house made tomato relish. Served on a toasted artisan bun with a side of thick cut chips Vegan cheese available on request	23	28
Revolutionary Schnitzel (v) (ve) Plant based schnitzel rolled in panko breadcrumbs and served with thick cut chips, tossed salad leaves and gravy	25	30
Revolutionary Parmigiana (v) (ve*) Plant based schnitzel, topped with Napoli sauce and cheese. Served with thick cut chips and tossed salad leaves Vegan cheese available on request	27	32
Vegetable Korma (v) (ve) Diced seasonal vegetables cooked with mild Indian spices and coconut cream, served with steamed rice, flatbread and papadum	27	32

———— Dessert and Cheese		
,	Member	Non Member
Ice Cream and Gelato		
1 scoop	5	6
2 scoops	9	11
3 scoops	12	14
Chocolate Brownie (gf) Served with vanilla ice cream	13	16
Tiramisu Classic Italian dessert made with savoiardi biscuit, coffee and whipped mascarpone cheese	13	16
Vanilla Brûlée (gf*) Rich vanilla custard, topped with a thin layer of caramel, served with shortbread	13	16
Banana Split Classic American dessert with scoop of vanilla, strawberry and chocolate ice cream served with banana, whipped cream, chocolate sauce, cherries, and nuts	13	16
Fresh Fruit Salad (gf) Freshly diced mélange of seasonal tree ripened fruits and berries	9	11
Australian Artisan Cheese Plate (to share) Three perfectly ripened and matured premium handmade cheeses from around Australia. Served	21	25

Order and pay from your table. Scan the QR code on your table to order your meal from your phone.

with crisp lavosh and quince paste. Ask for this week's

selection

Allergen Information

Please advise our staff of any dietary requirements. We are unable to guarantee any of our dishes are 100% gluten or nut free as we handle these products in our kitchen.

(gf) Gluten free, (gf*) Can be made gluten free,(v) Vegetarian, (ve) Vegan, (ve*) Can be made vegan



LUNCH

7 days 12pm-2pm

DINNER

7 days 5.30pm-9pm

A 10% surcharge applies on Sundays and public holidays.