

Bread

	Member	Non Member
Sourdough Dinner Roll (v)	1.7	2
Garlic and Herb Bread (v) Two pieces with fresh herbs and parmesan cheese <i>Can be made without parmesan cheese on request</i>	6	7
Wood Fired Garlic Pizza Bread (v) Confit garlic, cheese, fresh rosemary and sea salt	12	14

Entrée

Vietnamese Prawn Salad (gf) A refreshing and flavoursome Vietnamese prawn salad with crisp lettuce, a fragrant dressing and a pinch of spice	21	25
Oysters (gf) Best eating seasonal oysters from NSW South Coast, Tasmania, or South Australia, served with champagne dressing and lemon		
Dozen	46	58
Half dozen	25	30
Salt and Pepper Squid Served with fresh tomato and cucumber salad and lime aioli		
Large	25	30
Petite	19	23
Classic Caesar Salad Baby cos lettuce dressed in creamy egg yolk and anchovy dressing, topped with croutons and crispy prosciutto	17	20
Add grilled chicken breast	11	13
Grilled Vegetable Salad (gf) (v) Grilled market fresh vegetables tossed with baby spinach leaves and balsamic dressing		
Large	23	28
Petite	17	20
Thai Beef Salad Grilled steak tossed with fresh salad, fresh Asian herbs, spicy lime and chilli dressing, and topped with crispy noodles and toasted sticky rice	23	28
Chicken Salad Poached chicken breast tossed with Thai basil, mint, coriander, carrot and wombok, with tangy lime dressing and peanuts	21	25

Sides

Rocket Salad Parmesan, Bad Sally balsamic dressing and extra virgin olive oil	8	10
Thick Cut Chips (gf*) (v) Regular	5	6
Large	9	11
Trio of Vegetables (gf) (v)	5	6
Steamed Jasmine Rice	4	5

Allergen Information

Please advise our staff of any dietary requirements. We cannot 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, **(v*)** Can be made vegetarian, **(ve)** Vegan, **(ve*)** Can be made vegan

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.

	Member	Non Member
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 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, creamy mashed potato, fresh seasonal vegetables, fresh green salad, roast baby potatoes. Add grilled prawns \$7 (Member's price)
Sauces: Diane, hollandaise, creamy peppercorn, creamy mushroom and red wine, gravy, herb butter, garlic aioli. Extra sauce \$3 (Member's price)

Gourmet Burgers

Central Beef Burger Wagyu beef burger and short cut bacon, with garlic aioli, mixed salad leaves, cheese, tomato relish and pickles	23	28
Maple Bacon Cheeseburger Wagyu beef burger and crispy maple bacon, with provolone cheese, caramelised onion, crispy onion rings, bacon jam and aioli	23	28
The Schnitty Butty Premium chicken breast schnitzel and short cut bacon layered with thick cut chips, fresh green leaves and sweet chilli aioli	23	28
Country Lamb Burger Riverina lamb burger with pickled beetroot, bacon, sliced tomato, mixed salad leaves, cheese and aioli	23	28

All of our burgers are served on a locally baked bun and come with a generous portion of thick cut chips. Gluten free buns are available on request for an additional charge of \$2

Plant Powered

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	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	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

Our Specialties

	Member	Non Member
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 salsa verde	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
Pea and Mint Risotto (gf) Fresh pea and mint gently cooked with carnaroli rice and served with freshly grated parmesan cheese		
Large	27	32
Petite	21	25
Sundried Tomato and Ricotta Ravioli (v) Tossed in creamy white wine sauce, baby spinach and garnished with toasted pinenuts and parmesan cheese		
Large	27	32
Petite	21	25
Free Range Chicken Breast (gf) Marinated in Sicilian herbs and olive oil. Served with creamy mash, spicy Sicilian Napolitana sauce and steamed vegetables	28	34

Classics

Our Chicken Schnitzel Crumbed premium chicken breast, with lemon, fresh green salad, coleslaw, thick cut chips and gravy	25	30
Chicken Parmigiana Crumbed premium chicken breast, with Napoli sauce, cheese, fresh green salad and thick cut chips	27	32
Add Shaved Leg Ham	3	4
Chicken Hollandaise Crumbed chicken breast filled with ham and cheese, hollandaise sauce, fresh green salad and thick cut chips	27	32
Fisherman's Basket Battered flathead fillets, salt and pepper squid, and panko crusted prawns, with fresh green salad and thick cut chips	31	37
Grilled Tasmanian Salmon Fillet (gf*) Served with Hollandaise sauce, fresh green salad and thick cut chips		
Large	34	41
Petite	27	32
Beer Battered Flathead Served with fresh green salad, lemon and thick cut chips		
Large	29	35
Petite	25	30

A 10% surcharge applies on Sundays and public holidays.

Wood Fired Pizza		
	Member	Non Member
Margherita (v, ve*) San Marzano sauce, fior di latte and basil	23	28
Vegetariana (v, ve*) San Marzano sauce, basil, grilled eggplant, red capsicum, roasted zucchini and mozzarella	23	28
Pollo San Marzano sauce, mozzarella, chicken breast, artichokes, red capsicum, pesto and provolone cheese	23	28
Gamberi San Marzano sauce, mozzarella, fior di latte, garlic marinated tiger prawns and chilli flakes	25	30
Meat Feast San Marzano sauce, mozzarella, smoked ham, chicken breast, chorizo, bacon, hot salami and Italian sausage	23	28
Hawaiian San Marzano sauce, mozzarella, smoked ham and pineapple	23	28
Prosciutto San Marzano sauce, fior di latte, rocket, prosciutto and shaved parmesan	25	30
Diavola San Marzano sauce, fior di latte, spicy salami, red pepper and chilli flakes	25	30
<i>We like to serve our pizzas fresh, so they will be served as soon as they are ready. Gluten free bases are available on request for an additional charge of \$4. Add extra toppings for \$3 each. Choose from ham, spicy salami, bacon, sausage, chorizo, prawns</i>		

Dessert and Cheese		
Crème Brûlée (gf*) Served with almond biscuit	13	16
Summer Pudding Served with fresh berries and whipped cream	13	16
Tiramisu House made old school style with savoiardi biscuit, mascarpone, coffee and marsala	13	16
White Chocolate Panna Cotta (gf) served with fresh raspberries and coulis	13	16
Gelati and Ice cream from our display		
1 scoop	5	6
2 scoops	9	11
3 scoops	12	14
Australian Artisan Cheese Plate (to share) Three perfectly ripened and matured premium handmade cheeses from around Australia. Served with crisp lavosh and quince paste. Ask for this week's selection	21	25

Set Menu	
Two courses \$55 Three courses \$65	
To enjoy our set menu this option must be selected by all guests other than children. Available for dinner only.	
<i>Includes two standard glasses of Cellar Wines, complimentary bread and sparkling water.</i>	
Entrée	
Salt and Pepper Squid (gf*) Served with fresh tomato and cucumber salad and lime aioli	
Grilled Vegetable Salad (gf) (v) Grilled market fresh vegetables tossed with baby spinach leaves and balsamic dressing	
Chicken Salad Poached chicken breast tossed with Thai basil, mint, coriander, carrot and wombok, with tangy lime dressing and peanuts	
Main	
Grilled Tasmanian Salmon Fillet (gf*) With hollandaise sauce, fresh green salad and thick cut chips	
Free Range Chicken Breast (gf) Served with creamed mashed potato, steamed seasonal vegetables and a spicy Napolitana sauce	
Great Southern Fillet Mignon (supp. \$4) Served with creamed mashed potato, steamed seasonal vegetables and red wine and mushroom sauce	
Pea and Mint Risotto (gf) Fresh pea and mint gently cooked with carnaroli rice and served with freshly grated parmesan cheese	
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 salsa verde	
Dessert	
Tiramisu House made old school style with savoiardi biscuit, mascarpone, coffee and marsala	
Crème Brûlée (gf*) Served with almond biscuit	
White Chocolate Panna Cotta (gf) Served with fresh raspberries and coulis	



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