

Breads		
	Member	Non Member
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 Platters		
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	25	30
Kilpatrick	27	32
Hummus and Warm Lebanese Bread (v)	15	18
Housemade in traditional Lebanese style, served with chickpeas, pickled relish, cumin and parsley		
Asian Sharing Platter	21	25
Traditional har gow (prawn dumplings), grilled spicy pork bao, duck spring rolls, served with soy and sesame dipping sauce and sriracha aioli		
Mushroom Arancini (v)	17	20
Crispy crumb fried rice balls stuffed with cheese and mushroom. Served with tomato sugo and grana padano cheese		
Prosciutto, Tomato and Olive Bruschetta (v)	17	20
Served on grilled pane di casa, with fresh basil		
Thai Prawn Salad	21	25
Steamed prawn cutlets tossed with salad leaves, fresh spicy lime, chilli and lemongrass dressing, crispy noodles and cashew nuts		
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		
	Member	Non Member
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)	35	42
Black Angus rump steak with chargrilled prawns		

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	25	30
Premium chicken breast schnitzel rolled in panko breadcrumbs and served with thick cut chips, tossed salad leaves, fresh coleslaw and gravy		
Chicken Parmigiana	27	32
Premium chicken breast schnitzel rolled in panko breadcrumbs, topped with Napoli sauce and cheese. Served with thick cut chips and tossed salad leaves		
Add shaved double smoked ham	3	4
Fisherman's Basket	31	37
Battered flathead fillets, crumbed prawns and crumbed calamari served with thick cut chips, tossed salad leaves and housemade tartare sauce		
Battered Flathead Fillets	29	35
Battered flathead fillets served with thick cut chips, tossed salad leaves and housemade tartare sauce		
Crumbed Lamb Cutlets	37	44
Three Riverina lamb cutlets crumbed in panko breadcrumbs and served with thick cut chips, tossed salad leaves and housemade gravy		

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	34	41
Petite	27	32
Queensland Barramundi Fillet (gf)	35	42
Crispy skin barramundi fillet served with Mediterranean vegetable risotto and gremolata		
Roasted Duck Breast	35	42
Served warm with orange, dry cranberry and walnut salad		
Traditional Chicken Hollandaise	27	32
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		
Slow Roasted Lamb Rump (gf)	35	41
Slow roasted Riverina lamb rump marinated in fresh rosemary and thyme. Served with baked root vegetables, creamy gratin potatoes and red wine sauce		
Prawn Linguini (ve*)	27	32
Handmade linguini tossed with tiger prawns, thinly shaved garlic, bird's eye chilli, cherry tomatoes, rocket, extra virgin olive oil and shaved grana padano		
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	27	32
Petite	21	25

On The Side		
Housemade Sauces	3	4
Choose from creamy mushroom and brandy (gf), three peppercorns (gf), gravy (gf), red wine jus (gf), garlic aioli (gf), Diane (gf) or hollandaise		
Trio of Vegetables (gf, v)	5	6
Steamed Jasmine Rice (gf, v)	4	5
Thick Cut Chips		
Regular	5	6
Large	9	11

A 10% surcharge applies on Sundays and public holidays.

Gourmet Burgers		
	Member	Non Member
All of our burgers are served on a toasted artisan bun and come with a generous portion of thick cut chips		
Triple Trio*	25	30
Three sliders, featuring the Wagyu Burger, Texan Pulled Pork Burger, and our famous Schnitty Butty. Recommended only for burger professionals and hungry diners!		
Wagyu Burger	23	28
Prime beef burger with short cut bacon, garlic aioli, pickle, mixed salad leaves, cheese and housemade tomato relish		
The Schnitty Butty	23	28
Our premium chicken breast schnitzel with short cut bacon, layered with thick cut chips, mixed salad leaves and sweet chilli aioli		
Texan Pulled Pork Burger	23	28
Free range pulled pork, topped with chipotle aioli, coleslaw and pickles		
Country Lamb Burger	23	28
Riverina lamb burger with pickled beetroot, bacon, sliced tomato, mixed salad leaves, cheese and aioli		
Sirloin Steak Sandwich	23	28
Chargrilled pasture fed sirloin steak, mixed salad leaves, sautéed onion, cheese and aioli. Served on grilled artisan Turkish bread		
<i>Gluten free buns are available on request for an additional charge of \$2</i> <i>*Gluten free buns not available for Triple Trio.</i>		

Plant Powered		
Haloumi Burger (v)	23	28
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		
Beef-y Burger (v) (ve*)	23	28
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		
Revolutionary Schnitzel (v) (ve)	25	30
Plant based schnitzel rolled in panko breadcrumbs and served with thick cut chips, tossed salad leaves and gravy		
Revolutionary Parmigiana (v) (ve*)	27	32
Plant based schnitzel, topped with Napoli sauce and cheese. Served with thick cut chips and tossed salad leaves		
Vegan cheese available on request		
Vegetable Korma (v) (ve)	27	32
Diced seasonal vegetables cooked with mild Indian spices and coconut cream, served with steamed rice, flatbread and papadum		

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)	13	16
Served with vanilla ice cream		
Tiramisu	13	16
Classic Italian dessert made with savoiardi biscuit, coffee and whipped mascarpone cheese		
Vanilla Brûlée (gf*)	13	16
Rich vanilla custard, topped with a thin layer of caramel, served with shortbread		
Banana Split	13	16
Classic American dessert with scoop of vanilla, strawberry and chocolate ice cream served with banana, whipped cream, chocolate sauce, cherries, and nuts		
Fresh Fruit Salad (gf)	9	11
Freshly diced mélange of seasonal tree ripened fruits and berries		
Australian Artisan Cheese Plate (to share)	21	25
Three perfectly ripened and matured premium handmade cheeses from around Australia. Served with crisp lavosh and quince paste. Ask for this week's selection		

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

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

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Sundays and public holidays.