

Bread		
	Member	Non Member
Sourdough Dinner Roll (v)	1.7	2
Garlic and Herb Bread (v)	5.5	6.5
Wood Fired Garlic Pizza Bread (v) Confit garlic, fresh rosemary and sea salt	11	13

Entrée		
Queensland Prawns (gf) In shell, with fresh iceberg lettuce, homemade cocktail sauce and lemon cheek	21	25
South Coast Oysters (gf) On crushed ice with champagne dressing and lemon		
Half dozen	21	25
Dozen	34	41
Salt and Pepper Squid Fresh tomato and cucumber salad, served with lime aioli		
Petite	17	20
Large	23	28
Fire Roasted Balsamic Vegetables (v) Wild rocket, salsa verde, grated pecorino cheese and grilled bread	17	20
Add a selection of Italian salumi	9	11
Roasted Beetroot and Pumpkin Salad (gf) (v) Persian fetta, toasted nuts and seeds, fresh herbs, olive oil and balsamic vinegar dressing		
Petite	17	20
Large	23	28
Thai Beef Salad Grilled steak tossed with fresh salad, fresh Asian herbs and spicy lime and chilli dressing	21	25
Lamb Kofte Pomegranate, cucumber and mint salad, house made hummus and grilled flatbread	21	25

Sides		
Rocket Salad Rocket, parmesan, Bad Sally balsamic dressing and extra virgin olive oil	8	10
Thick Cut Chips (gf*) (v)	8	10
Trio of Vegetables (gf) (v)	4	5
Steamed Jasmine Rice	3	4
Allergen Info		
Please advise our staff of any dietary requirements, intolerances or allergies.		
As we do handle both nut and gluten products in our kitchen, we are unable to guarantee that any of our dishes are 100% gluten or nut free.		
(gf) Gluten free, (gf*) Dish can be served gluten free		
(v) Vegetarian, (v*) Dish can be served vegetarian		
(ve) Vegan, (ve*) Dish can be served vegan		

Signature Steaks		
	Member	Non Member
Our Chefs have teamed up with Australian farmers to source the most tempting grass-fed, free range steaks for your meal. Enjoy premium cuts from renowned cattle regions like Gippsland, King Island, Flinders Island, Southern NSW and South Australia.		
Rib Eye to Share 500g	49	59
T-Bone 400g	39	47
Black Angus Rump 230g (gf)	29	35
Southern NSW Fillet Mignon (gf)		
Regular 240g	35	42
Petite 140g	31	37
Surf and Turf 230g	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, creamy mashed potato, fresh seasonal vegetables, fresh green salad, roast baby potatoes. Add grilled prawns \$7 (Member's price)

Sauces: Dianne, hollandaise, creamy peppercorn, creamy mushroom and red wine, gravy, herb butter, garlic aioli. Extra sauce \$3 (Member's price)

Gourmet Burgers		
Central Beef Burger Cape Grim beef burger and short cut Pialligo bacon, with garlic aioli, mixed salad leaves, American cheese, tomato relish and pickles	22	26
Maple Bacon Cheeseburger Cape Grim beef burger and crispy maple bacon, with provolone cheese, caramelised onion, crispy onion rings, bacon jam and aioli	22	26
The Schnitty Butty Premium chicken breast schnitzel and short cut Pialligo bacon layered with thick cut chips, fresh green leaves and sweet chilli aioli	22	26
Mediterranean Lamb Burger Lamb kofte with feta cheese, tabbouleh salad and minted yoghurt	22	26

All 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

Classics		
Our Chicken Schnitzel Crumbed premium chicken breast, with lemon, fresh green salad, thick cut chips and gravy	24	29
Chicken Parmigiana Crumbed premium chicken breast, with Napoli sauce, cheese, fresh green salad and thick cut chips	26	31
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	26	31
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*) Hollandaise sauce, fresh green salad and thick cut chips		
Large	32	38
Petite	27	32
Beer Battered Flathead Fresh green salad, lemon and thick cut chips		
Large	29	35
Petite	25	30





Our Specialties		
	Member	Non Member
Warm Chicken Salad (gf) Free range chicken breast, roasted heirloom carrots, fresh avocado, baby spinach, brown rice salad with preserved lemon dressing	28	34
Slow Roasted Greek Style Lamb Rump (gf) Marinated in lemon, Greek oregano and olive oil served with crushed potato, zucchini, pea and mint salad and preserved lemon dressing	33	39
Chilli Prawn Linguine Artisan linguine tossed in olive oil with tiger prawns, shaved garlic, fresh chilli, cherry tomatoes, rocket, parmesan and white wine	27	32
Saffron and Chicken Risotto (gf) Iranian saffron, diced free range chicken and carnaroli rice, gently cooked and served with fresh peas and grated parmesan cheese		
Large	27	32
Petite	21	25
Pumpkin and Sage Ravioli (v) Burnt sage butter, toasted pine nuts and grated grana padano		
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


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	22	26
Beef-y Burger (v) (ve*) Plant based beef-y patty, garlic aioli, pickle, mixed salad leaves, Bega cheese and house made tomato relish. Served on a toasted artisan bun with a side of thick cut chips	22	26
Revolutionary Schnitzel (v) (ve) Plant based schnitzel, rolled in panko breadcrumbs and served with thick cut chips, tossed salad leaves and gravy	24	29
Revolutionary Parmigiana (v) (ve*) Plant based schnitzel, topped with Napoli sauce and cheese. Served with thick cut chips and tossed salad leaves	26	31
Tropical 'Chicken' Salad (v) (ve) Plant based 'chicken' tossed with fresh spicy lime, chilli and lemongrass dressing, crispy noodles and cashew nuts	25	30
Mushroom 'Butter Chicken' (v) (ve) Served with steamed rice, papadum and flatbread	25	30
Pasta Ragu (v) (ve) Plant 'meat' gently cooked in fresh herbs, tomato, and red wine tossed in penne pasta and served with fresh basil leaves and freshly cracked pepper	25	30
A 10% surcharge applies on Sundays and public holidays.		

Wood Fired Pizza		
	Member	Non Member
Margherita (v, can be made vegan) San Marzano sauce, fior di latte and basil	23	28
Melanzane (v, can be made vegan) San Marzano sauce, mozzarella, basil, grilled eggplant, red capsicum, shaved parmesan and provolone cheese	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, San Daniel 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		
Sticky Date Pudding Covered in toffee sauce and served with vanilla ice cream	12	14
Crème Brûlée (gf*) Served with almond biscuit	12	14
Tiramisu House made old school style with savoiardi biscuit, mascarpone, coffee and marsala	12	14
White Chocolate Panna Cotta (gf) served with fresh raspberries and coulis	12	14
Gelati and Ice cream from our display		
1 scoop	4	5
2 scoops	7	8
3 scoops	9	11
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	19	23

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Kid's Menu		
	Member	Non Member
Chicken Kebab (gf)  Grilled chicken breast kebab with fresh cherry tomatoes, capsicum and zucchini in a tasty marinade, plus two sides	12	14
Wagyu Beef Burger Char grilled juicy wagyu beef patty, tomato, lettuce and mayo on a brioche bun, plus two sides	12	14
Lord of the Rings Lightly crumbed, tender calamari rings, plus two sides	12	14
Golden Nuggets Tasty crumbed premium chicken breast, plus two sides	12	14
Flat Bat Battered flathead fish fillets, plus two sides	12	14
Choose your two sides: vegie dip cup, steamed vegies, fresh salad, hot chips, or mashed potato		
Mini Wood Fired Pizza Margherita (v), ham and cheese, or ham and pineapple <i>Gluten free bases are available on request for an additional charge of \$4.</i>	12	14
Spag Bol  Freshly cooked spaghetti with our secret beefy bolognese sauce	12	14
Make your own Tacos Tasty minced beef and beans, Mexican sauce, fresh lettuce, tomatoes, cucumber, carrot, grated cheese and sour cream	12	14
Rice Paper Rolls (gf) (v*)  Fresh avocado, salad, herbs and grilled Camden Valley chicken breast in a soft rice paper roll with a soy and lime dipping sauce	12	14
Whole Foods Tasting Plate (gf*) (v*)  Chargrilled Riverina beef slices, wholegrain chips with herby yoghurt dip, cubes of cheddar cheese, cashews, and farm fresh raw vegetable sticks	12	14

Sweet Treats for the Kids		
Strawberry or Banana Fundue (gf) Yummy fresh strawberries or banana with melted dark chocolate	5	6
Yoghurt Crunch (gf)  Greek style yoghurt, seasonal fruit salad and a sweet granola full of yummy seeds and nuts	5	6
Scoop of Gelati and Ice cream A tasty scoop from our display	4	5
Frog in a Pond A choccy frog floating in a pond of raspberry or lime jelly	4	5
Chocolate Mouse House made chocolate mousse with mouse 'sprinkles'	4	5

Henry's Combo		
The Lot A kid's meal, sweet treat, drink and four arcade game credits Drinks: full cream milk, apple, orange or pineapple juice or soft drink.	18	20

Items marked  meet the requirements of the Healthier Choices Canberra initiative.



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