

Bread

	Member	Non Member
Sourdough Dinner Roll (v)	2	2.5
Garlic and Herb Bread (v) Two pieces with fresh herbs and garlic butter	7	8
Add grana padano parmesan cheese	1	2
Wood Fired Garlic Pizza Bread (v) Confit garlic, cheese, fresh rosemary and sea salt	13	16

Entrée

Vietnamese Prawn Salad (gf) (df) A refreshing and flavoursome Vietnamese prawn salad with crisp lettuce, a fragrant dressing and a pinch of spice	23	28
Oysters (gf) (df) Best eating seasonal oysters from NSW South Coast, Tasmania, or South Australia, served with champagne dressing and lemon		
Half dozen	27	32
Dozen	51	61
Salt and Pepper Squid Served with fresh tomato and cucumber salad and lime aioli		
Petite	21	25
Large	26.5	32
Crispy Haloumi (gf) (v) Served with warm Mediterranean vegetables and pomegranate dressing		
Petite	19	23
Large	25	30
Grilled Vegetable Salad (gf) (df) (v) Grilled market fresh vegetables tossed with baby spinach leaves and balsamic dressing		
Petite	19	23
Large	25	30
Lamb Kofta Three pieces of grilled lamb kofta served with hummus, warm pita bread, tabouli and tzatziki	25	30
Caesar Salad Baby cos lettuce tossed with creamy anchovy dressing, crispy bacon, croutons and boiled egg	19	23
Add grilled chicken breast	9	11

Sides

Rocket Salad Parmesan, Bad Sally balsamic dressing and extra virgin olive oil	9	11
Thick Cut Chips (gf*) (v)		
Regular	6	7
Large	10	12
Trio of Vegetables (gf) (v)	6	7
Steamed Jasmine Rice (gf) (df)	4.5	5

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)	53	64
Sirloin 300g (gf)	43	52
Black Angus Rump 230g (gf)	32	37
Southern NSW Filet Mignon (gf) Eye fillet wrapped in bacon		
Petite 140g	35	42
Regular 240g	43	52
Surf and Turf 230g Black angus rump steak with chargrilled prawns	38	46

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 Angus beef burger and short cut bacon, with garlic aioli, mixed salad leaves, cheese, tomato relish and pickles	25.5	31
Maple Bacon Cheeseburger Angus beef burger and crispy maple bacon, with provolone cheese, caramelised onion, crispy onion rings, bacon jam and aioli	25.5	31
The Schnitty Butty Premium chicken breast schnitzel and short cut bacon layered with thick cut chips, fresh green leaves and sweet chilli aioli	25.5	31
Roast Lamb Leg Burger Riverina lamb with pickled beetroot, bacon, sliced tomato, mixed salad leaves, cheese and aioli	25.5	31

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.

Add-ons - Avocado smash \$3, cheese \$1, beetroot \$1, pickle \$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	25.5	31
Beef-y Burger (v) (ve*) Plant based beef-y patty, garlic aioli, pickle, mixed salad leaves, cheese and housemade tomato relish. Served on a toasted artisan bun with a side of thick cut chips	25.5	31
Revolutionary Schnitzel (v) (ve) Plant based schnitzel, rolled in panko breadcrumbs. Served with thick cut chips, tossed salad leaves and gravy	27	32
Revolutionary Parmigiana (v) (ve*) Plant based schnitzel, topped with Napoli sauce and cheese. Served with thick cut chips and tossed salad leaves	30	36
Thai Vegetable Green Curry (v) (ve) Diced seasonal vegetables cooked with Thai spices, herbs and coconut cream, served with steamed rice, flatbread and tossed salad	27	32

Our Specialties

	Member	Non Member
Riverina Lamb Rump (gf) Marinated in rosemary and garlic and served with green pea risotto, charred carrot and rosemary jus	41	49
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	29	35
Butternut Pumpkin Risotto (gf) Roasted butternut pumpkin cooked with carnaroli rice and served with freshly grated grana padano parmesan and crispy sage		
Petite	23	28
Large	29	35
Slow Cooked Lamb Ragu with Pappardelle Pasta Slow cooked lamb with rosemary and Italian herbs tossed with olives, pasta, and oregano topped with parmesan cheese		
Petite	29	35
Large	39	47
Roasted Chicken Breast (gf) Marinated in Italian herbs and olive oil, served with mash, creamy lemon sauce and seasonal vegetables	29	35


Classics

Our Chicken Schnitzel Crumbed premium chicken breast, with lemon, fresh green salad, coleslaw, thick cut chips and gravy	27	32
Chicken Parmigiana Crumbed premium chicken breast, with Napoli sauce, cheese, fresh green salad and thick cut chips	30	36
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	29	35
Fisherman's Basket Battered flathead fillets, salt and pepper squid, and panko crusted prawns, with fresh green salad and thick cut chips	33	40
Grilled Tasmanian Salmon Fillet (gf*) Served with hollandaise sauce, fresh green salad and thick cut chips		
Petite	29	35
Large	38	46
Beer Battered Flathead Served with fresh green salad, lemon and thick cut chips		
Petite	27	32
Large	31	37

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,

 Healthier Choices

A 10% surcharge applies on Sundays and public holidays.

Wood Fired Pizza

Member Non Member

We like to serve our pizzas fresh, so they will be served as soon as they are ready.

Margherita (v, ve*) San Marzano sauce, fior di latte and basil	25	30
Quattro Stagioni (v, ve*) San Marzano sauce, basil, grilled eggplant, red capsicum, roasted zucchini, mushroom and mozzarella	26	31
Pollo San Marzano sauce, mozzarella, chicken breast, artichokes, red capsicum, pesto and provolone cheese	26	31
Gamberi San Marzano sauce, fior di latte, garlic marinated tiger prawns and chilli flakes	28	34
Meat Feast San Marzano sauce, mozzarella, smoked ham, chicken breast, chorizo, bacon, hot salami and Italian sausage	27	32
Hawaiian San Marzano sauce, mozzarella, smoked ham and pineapple	26	31
Prosciutto San Marzano sauce, fior di latte, rocket, prosciutto and shaved parmesan	28	34
Diavola San Marzano sauce, fior di latte, spicy salami, red pepper and chilli flakes	28	34

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

Dessert and Cheese

Baked Ricotta Cheesecake Served with mixed berry compote	15	18
Warm Sticky Date Pudding Served with butterscotch sauce and vanilla ice cream	14	17
Tiramisu Housemade old school style with savoiardi biscuit, mascarpone, coffee and Marsala	14	17
Coconut and Lime Panna Cotta (gf) Served with fresh berries	14	17
Gelati and Ice cream from our display		
1 scoop	5.5	7
2 scoops	10	12
3 scoops	13	16
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 us for this week's selection	23	28

Set Menu

Two courses \$63 | Three courses \$76

To enjoy our set menu this option must be selected by all guests other than children. Available for dinner only.

Includes two standard glasses of Cellar Wines, complimentary bread and sparkling water.

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

Lamb Kofta

Three pieces of grilled lamb kofta served with hummus, warm pita bread, tabouli and tzatziki

Main

Grilled Tasmanian Salmon Fillet (gf*)

With hollandaise sauce, fresh green salad and thick cut chips

Roasted Chicken Breast (gf)

Marinated in Italian herbs and olive oil, served with mash, creamy lemon sauce and seasonal vegetables

Great Southern Fillet Mignon (Add \$7)

Served with creamed mashed potato, steamed seasonal vegetables and red wine and mushroom sauce

Butternut Pumpkin Risotto (gf)

Roasted butternut pumpkin cooked with carnaroli rice and served with freshly grated grana padano parmesan and crispy sage

Riverina Lamb Rump (gf)

Marinated in rosemary and garlic and served with green pea risotto, charred carrot and rosemary jus

Dessert

Tiramisu

House made old school style with savoiardi biscuit, mascarpone, coffee and Marsala

Baked Ricotta Cheesecake

Served with mixed berry compote

Warm Sticky Date Pudding

Served with butterscotch sauce and vanilla ice cream

See what's on



Winner!

ClubsACT Awards 2024

**HEART OF THE
COMMUNITY**
LARGE CLUB OF THE YEAR

**Contribution to Sport, Community
Development & Wellbeing**

Emerging Talent

Employee of the Year
Jason Nguyen

Compete for Our Heart

Top Fundraiser

