



Menu

ENTRÉE


M NM

GARLIC BREAD \$7 \$10
golden crust homestyle served with bacon jam

 **GARLIC CHEESE BREAD** \$9 \$12
golden crust homestyle topped with cheese

  **ZUCCHINI FRITTERS** \$12 \$15
crispy fritters served with tomato puree

 **SALT & PEPPER SQUID** \$11 \$14
calamari served with lime aioli and lemon


 **PORK BELLY** \$14 \$17
pork belly pieces tossed in a yakitori sauce


 **PUMPKIN & 3 CHEESE ARANCINI BALLS** \$12 \$15
served with house made pesto

BUFFALO WINGS \$10 \$13
served with a blue cheese sauce

  **VEGAN FALAFELS** \$13 \$15
served with a beetroot puree

SALADS

 **CAESAR SALAD** \$15 \$18
crisp pieces of cos lettuce, bacon, poached egg and parmesan, topped with sliced toasted turkish bread and caesar dressing

 **NUTTY GOATS CHEESE SALAD** \$14 \$17
roasted sweet potato, goat cheese, toasted almonds, spinach, snow peas with house made dressing

+ add chicken to either of the above salads \$4 \$6

+ add calamari to either of the above salads \$5 \$7

THAI BEEF SALAD \$19 \$22
tender pieces of rib fillet slow cooked and served on a vermicelli noodle salad with asian slaw, cherry tomatoes, cucumber and spanish onions topped with a nam jim dressing


PASTA


 **WILD MUSHROOM RISOTTO** \$22 \$25
creamy risotto in a garlic sauce folded through wild mushrooms with a hint of truffle oil topped with vegan parmesan

 **PAPPARDELLE PUTTANESCA** \$18 \$21
fried capers, sun-dried tomatoes, olives and candied chilli in a roasted tomato sauce


 **SMOKED CHICKEN PESTO PENNE** \$18 \$21
tender pieces of smoked chicken and basil pesto served in a creamy white wine sauce topped with parmesan

MAINS

 **GRILLED BARRAMUNDI** \$28 \$31
Humpty Doo Barramundi, roasted chat potatoes, asparagus, green beans and lemon butter sauce

 **CHICKEN SCHNITZEL 250G** \$24 \$27
hand crumbed chicken schnitzel with beer battered chips and salad or chef's potato and vegetables with your choice of sauce

SEAFOOD BASKET \$17 \$20
calamari, scallops, battered fish, prawn cutlets and crab balls with beer battered chips and salad

 **CRISPY SKIN SALMON** \$29 \$32
served in a ginger and coriander broth with fresh chilli, bok choy and spring onion

 **TWICE COOKED PORK BELLY** \$29 \$32
served with sweet potato mash, bok choy and asian infused sauce





LAMB SHOULDER \$29 \$32
sage stuffing with sweet potato mash and broccolini topped with a mint jus












 **THAI CHICKEN CURRY** \$19 \$22
served with seasonal vegetables, rice and naan bread

 **HEALTHY CHOICE** \$28 \$31
chicken or salmon with brown rice, kale, broccolini and chickpea

FROM THE PADDOCK

M NM


All grills are cooked to your liking with your choice of sauce and are served with 2 of the following: beer battered chips,  chips,  salad,  potato or  vegetables

 250G RUMP	\$25 \$28	 300G RIB FILLET	\$39 \$42
 300G PORTERHOUSE	\$29 \$32	 400G RIB ON THE BONE	\$43 \$46
Sauces:  Gravy  Mushroom  Diane  Peppercorn  Garlic cream		Extra sauce	\$2 \$2
Mustards: Hot English Wholegrain Dijon		Extra mustard	\$2 \$2
+ add a topper:  grilled prawns crumbed calamari  tempura onion rings			\$4 \$6






DESSERT

STICKY DATE PUDDING house made sticky date pudding with butterscotch sauce and vanilla bean ice cream	\$9 \$12	DOUBLE CHOCOLATE FUDGE PUDDING served with vanilla bean ice cream and whipped cream	\$9 \$12
CHEESECAKE OF THE DAY chef's choice with a side of whipped cream	\$9 \$12	 ICE CREAM OF THE DAY chef's choice	\$6 \$9
 PAVLOVA meringue, cream and berry compote	\$8 \$11		

SIDES

 BEER BATTERED CHIPS <small>OPTIONAL</small>	\$6 \$9
 SEASONAL VEGETABLES	\$6 \$9
 CHEF'S POTATO <small>OPTIONAL</small>	\$6 \$9
 GARDEN SALAD	\$6 \$9
 SWEET POTATO WEDGES	\$6 \$9


SAUCES


 GRAVY	\$2 \$2
 MUSHROOM	\$2 \$2
 DIANE	\$2 \$2
 PEPPERCORN	\$2 \$2
 GARLIC CREAM	\$2 \$2


KID'S MENU


For children 12 years and under. All kids meals come with a free soft drink and ice cream.


 STEAK WITH VEGETABLES	\$12 \$14
NUGGETS AND CHIPS	\$12 \$14
FISH AND CHIPS	\$12 \$14
 CALAMARI AND CHIPS	\$12 \$14
 GRILLED CHICKEN AND VEGETABLES <small>OPTIONAL</small>	\$12 \$14
 SPAGHETTI IN NAPOLI SAUCE	\$12 \$14

 Vegetarian

 Vegan

 Gluten Free

 OPTIONAL Gluten Free Optional


 Dairy Free

M Members NM Non Members

Great deals for Dinner

TUESDAY PASTA NIGHT

M NM

 PUMPKIN & SPINACH RAVIOLI \$18 \$21
served with spinach, mushroom and fetta tossed in a white wine sauce topped with parmesan



AMATRICIANA \$18 \$21
prosciutto, chilli, spring onion and pappardelle pasta, sauteed in a roasted tomato sauce topped with parmesan





SEAFOOD MARINARA \$18 \$21
prawns, scallops, calamari and mussels tossed in a creamy tomato rosé sauce served on linguini topped with parmesan


SMOKED CHICKEN & MUSHROOM PENNE \$18 \$21
in a creamy sauce topped with parmesan

PLUS! Kids will receive a FREE Kid's Pasta with every special purchased. Kid's Pastas include:
Spaghetti Bolognaise OR Spaghetti Napolitana. For children 12 years and under. Terms and Conditions apply.



WEDNESDAY STEAK NIGHT

250g char grilled rump steak served with beer battered chips or  chips,  salad and your choice of sauce \$18 \$23

Sauces:  Gravy |  Mushroom |  Diane |  Peppercorn |  Garlic cream Extra sauce \$2 \$2

+ add a topper: garlic prawns in cream sauce | crumbed calamari |  battered onion rings \$2 \$2


THURSDAY PARMY NIGHT

Served with beer battered chips or  chips,  salad and your choice of topper: \$18 \$23


SPANISH ROOSTER: Napoli sauce, chorizo, red onion, capsicum and cheese

KING AVOCADO: bacon, brie, avocado, cheese and hollandaise sauce



MEXICAN: chilli con carne, cheese, sour cream and guacamole

 TRADITIONAL: Napoli sauce, ham and mozzarella
OPTIONAL

FRIDAY RIBS NIGHT

Hickory beef short ribs with smoky BBQ sauce, beer battered chips or  chips and coleslaw \$18 \$23

SUNDAY ROAST NIGHT

  Roast of the day with roast potato and pumpkin, peas and honey carrots \$18 \$23