

ENTREES

M|NM

GARLIC BREAD (V) 8 11
fresh oven baked golden crust garlic bread

CHEESY GARLIC BREAD (V) 10 13
crusty homestyle garlic bread topped with golden mozzarella

DUCK SPRING ROLLS (VGO) 18 21
served with crunchy that peanut salad

KARAAGE CRISPY CHICKEN (GFO) 18 21
served with kewpie mayo & pickled ginger

CALAMARI (GFO) 14 17
garlic & parsley breaded calamari served with aioli & fresh lemon

KARAAGE CAULIFLOWER POPPERS (V, GFO2, VGO) 13 16
served with kewpie mayo

ARANCINI (3) (GFO, V, VGO) 15 18
mushroom arancini served with napoli sauce & shaved pecorino

TUSCAN STYLE CRISP PORK BELLY (GFO) 21 24
aromatic pork belly served with cauliflower puree, maple apple jam, dressed leaves

BUFFALO, STICKY ASIAN, KOREAN, OR SMOKY BBQ COATED CHICKEN WINGETTES (GFO) 16 19

SALADS

TRADITIONAL CAESAR SALAD (GFO) 16 19
crisp bacon pieces, hard boiled egg, shaved parmesan, baby cos & house made dressing

WARM COUS COUS & PUMPKIN SALAD (DFO, V, VGO) 14 17
warm israeli cous cous, roasted pumpkin, green peas, wild rocket & house vinaigrette

POMEGRANATE & ROASTED CAULIFLOWER SALAD (GFO, V, DF, VGO) 18 21
roasted cauliflower, chermoula, rocket, cashew cream, pomegranate, & spiced chickpeas

ADD GRILLED CHICKEN (GF) 6 9

ADD GRILLED HALOUMI (V, GF) 6 9

ADD PRAWN 6 9

ADD CALAMARI 6 9

PASTA

HOMEMADE RICOTTA GNOCCHI (V) 23 26
confit garlic roasted wild mushrooms in a light cream sauce with shaved pecorino & white truffle oil

PRAWN & SCALLOP LINGUINI (GFO) 28 31
tossed with onion, garlic, chilli, fresh tomato, gremolata & shaved parmesan

HOUSE MADE PUMPKIN & FETTA RAVIOLI (V) 18 21
roasted pumpkin & fetta filled delicate ravioli tossed with sage burnt butter, shaved parmesan & fetta

LAMB RAGOUT 28 31
pappardelle pasta tossed through slow cooked lamb & rosemary topped with parmesan

ADD GRILLED CHICKEN 7 10

TENDERLOINS (GF) 6 9

ADD GARLIC PRAWNS 6 9

FROM THE GRILL

All grills are cooked to your liking with your choice of sauce and are served with either: chips and salad or mash and vegetables.

250G THOUSAND GUINEAS RUMP STEAK 31 34 **300G PORK KING CUTLET with crackle** 32 35

250G MSA PORTERHOUSE 42 45 **200G EYE FILLET** 45 48

+ add a topper: grilled prawns (GF) | crumbed calamari | tempura onion rings (VG) 6 9

Sauces: gravy, mushroom, diane, peppercorn, or garlic cream **Mustards:** hot english, wholegrain or dijon



MAINS

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CHICKEN PARMI (GFO) schnitzel topped with napoli sauce, ham & mozzarella cheese served with chips & salad or seasonal greens & mash potato	29 32	THAI CHICKEN CURRY (DF, GFO) marinated chicken thigh pieces cooked in an aromatic red coconut curry served with jasmine rice & roti	25 28
CHICKEN SCHNITZEL (GFO) panko crumbed chicken breast served with chips & salad or seasonal greens & mash potato	25 28	BEETROOT WELLINGTON (V, DFO) tender beetroot, mushroom duxelles wrapped in flaky puff pastry, served with beetroot pesto & heirloom beet salad	27 30
BARRAMUNDI (GFO) pan fried barramundi served with carrot beurre blanc, roast chat potatoes & steamed greens, lemon petit herbs	33 36	BEER BATTERED SNAPPER beer battered snapper served with chips, salad, tartare sauce & lemon	28 31
SEAFOOD PLATE (GFO) crumbed market fish, garlic & parsley breaded calamari, house-made fish croquette, garlic cream prawns served with tartare, chips & salad	27 30	CHICKEN COQ AU VIN (GFO) chicken maryland braised in red wine jus, caramelised onions, button mushrooms served with confit garlic mash potato & seasonal greens	29 32
SLOW ROASTED LAMB RUMP reverse seared lamb rump served with warm pumpkin, baby peas, cous cous & whipped fetta salad & soft herb oil	35 38	PARMITARIAN (V) plant based schnitzel, grilled eggplant, napoli sauce, mozzarella, chips & salad	27 30



BURGERS

CHEESEBURGER (GFO) beef patty, pickles, onion, american mustard, double cheese on a toasted milk bun served with chips	21 24	THE NAMBOUR NAUGHTY BURGER (GFO) double patty, double cheese, double bacon, lettuce, tomato relish, mayo served with chips	31 34
SUNNY COAST BEEF BURGER (GFO) burger patty, avocado, pineapple, lettuce, tomato, beetroot & mayo served with chips	23 26	CHICKEN SCHNITZEL BURGER chicken schnitzel, lettuce, tomato, cheese & aioli served with chips	23 26
VEGO DELIGHT (V) vegetable patty, baby spinach, whipped fetta, tomato relish served with chips	19 22		

FOOD ALLERGIES please note that great care is taken when preparing your meal. If you have any food allergy please, please inform our staff at the time of ordering. It must be noted that we operate a commercial kitchen that handles nuts, seafood, shellfish, seeds, flour/s, eggs and dairy products. We endeavour to accommodate all our customers requests where possible.

DESSERTS

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HONEY & STRAWBERRY PANNA COTTA served with braised strawberries & almond biscotti	12 15	WARM STICKY DATE PUDDING served with house made butterscotch sauce and vanilla bean gelato	12 15
INDIVIDUAL PAVLOVA served with seasonal fruit & cream	12 15	WARM CHOCOLATE BROWNIE house made brownie topped with flame grilled marshmallow & chocolate bites, vanilla bean gelato & berry coulis	12 15

KIDS MENU

for children 12 years and under. All kids meals come with a free soft drink, ice-cream and a kids activity pack.*

STEAK WITH MASH & VEGETABLES (GFO)	13 16
NUGGETS CHIPS & SALAD	13 16
WHITING, CHIPS & SALAD	13 16
CALAMARI, CHIPS & SALAD	13 16
GRILLED CHICKEN, MASH & VEGETABLES (GFO)	13 16
SPAGHETTI BOLOGNAISE SERVED WITH SHAVED PARMESAN	13 16
SPAGHETTI IN NAPOLI SAUCE (GFO, V)	13 16

*Subject to availability

SIDES

CRISPY COATED CHIPS (GF)	6 9
SEASONAL VEGETABLES (GFO)	6 9
CHEFS MASHED POTATO (GF)	6 9
GARDEN SALAD (GF)	6 9
SEASONED POTATO WEDGES served with sweet chilli sauce & sour cream	9 12

SAUCES

GRAVY (GF)	2 3
MUSHROOM (GF)	2 3
DIANE (GF)	2 3
PEPPERCORN (GF)	2 3
GARLIC CREAM (GF)	2 3

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(GF) Gluten Free (VG) Vegan (V) Vegetarian (DF) Dairy Free (DFO) Dairy Free Option (VGO) Vegan Optional (GFO) Gluten Free Optional

M Members Price NM Non Members Price

eftpos surcharges apply