Entrees

	M	NM
GARLIC BREAD (V) fresh oven baked golden crust garlic bread	8	11
Add cheese (V)	10	13
SALT AND SZECHUAN PEPPER CALAMARI (M)(GF/DF) saffron mayonnaise and lemon	16	19
GRILLED LAMB KOFTA (DFO/GFO) toasted flatbread, sumac labneh, tomato and cucumber salsa	18	21
CHICKEN AND MUSHROOM POTSTICKER DUMPLINGS soy and ginger dipping sauce	16	19
SEASONED WEDGES sweet chilli sauce and sour cream	14	17
BATTERED WHITING TACOS (I)(DF) corn salsa, avocado mayonnaise, coriander and lime	21	24
BUTTERMILK MARINATED FRIED CHICKEN WINGS (GF) your choice of korean bbq sauce and kewpie mayonnaise or buffalo sauce and blue cheese	20	23
CRISPY FRIED CAULIFLOWER PAKORA (V/VGO/GF) chilli, garlic and curry leaf crunch finished with smoked persian feta	16	19

Salads

CAESAR SALAD (GFO/DFO) baby gem lettuce, smoked maple bacon, freshly grated parmesan, herb toasted croutons, hard boiled egg, topped with caesar dressing **Add anchovies (I)**	19	22
CRISPY PORK BELLY SALAD (GF/DF) asian salad, with wombok cabbage, fresh mint, coriander, apple, basil and chili ginger nam jim	19	22
ROASTED BUTTERNUT PUMPKIN SALAD (V/VGO/DFO) carrots and beetroot on herbed cous cous pilaf, served with radicchio, candy pecans and a honey labneh	23	26
Add a topper (GF): Chargrilled chicken breast Salt and szechuan pepper calamari **(M)** Grilled halloumi	8	11

Schnitzel

250g crumbed chicken schnitzel all served with chips (GF) and salad
Add $2 per substitute of mash
Add $2 per substitute of vegetables
Add $2 for gluten free option

CHICKEN SCHNITZEL (DF) gravy and lemon	27	30
CHICKEN PARMY topped with napoli sauce, smoked ham and mozzarella	30	33
PLANT BASED PARMY (V/VGO) topped with fresh sliced tomato, basil and mozzarella	30	33

Grill

All served with chips (GF) , salad and your choice of sauce
Add $2 per substitute of mash
Add $2 per substitute of vegetables

200G EYE FILLET pasture fed riverina	44	47
250G RUMP grainge 100 day grain fed	36	39
250G SIRLOIN grainge 100 day grain fed	42	45
300G RIB FILLET southern ranges grass fed	54	57
Choose sauce: Mushroom (GF), Gravy (DF/GF), Diane (GF), Garlic Cream (GF), Béarnaise (GF), Pepper (DF/GF), Aioli (DF/GF)		
Add a topper (GF): garlic cream prawns (M) or salt and szechuan pepper calamari (M)	8	11

(GF) Gluten Free **(GFO)** Gluten Free Option **(V)** Vegetarian **(DF)** Dairy Free **(DFO)** Dairy Free Option **(VG)** Vegan **(VGO)** Vegan Option
M Members **NM** Non Members **No public holiday surcharges apply** **(I)** Imported **(A)** Australian **(M)** Mixed Origin

Mains

M | NM

BEER BATTERED SNAPPER FILLET (I)(DF) 28 31
served with chips (GF), salad, tartare sauce and lemon

CRISPY FRIED ASIAN CHICKEN (GF/DF) 34 37
fragrant rice, sautéed shiitake mushrooms, asian greens, fried shallots and a soy and ginger reduction

SLOW ROASTED AND PRESSED LAMB SHOULDER (GF/DFO) 40 43
grilled zucchini, red pepper, yellow squash, smoked feta and a pomegranate dressing

PISTACHIO CRUSTED SALMON FILLET (A) 40 43
steamed chat potatoes, grilled broccolini, creamed parsley and leek sauce

Burgers

M | NM

All burgers served with a side of chips (GF) and tomato sauce

WAGYU BEEF BURGER (GFO) 25 28
bacon, bbq sauce, onion, kewpie, pickles, american cheese, lettuce and tomato on a toasted milk bun

GRILLED CHICKEN BURGER (GFO) 23 26
avocado, cheddar cheese, lettuce and tomato on a toasted milk bun

STEAK SANDWICH (GFO/DFO) 28 31
12hr slow roasted cube roll, bacon, caramelised onion, beetroot relish, fried egg and cheddar cheese on a thick cut toasted sandwich

Pasta & Rice

CHICKEN CARBONARA (GFO) 25 28
creamy confit garlic and white wine reduction, bacon, sautéed mushrooms, fettuccine pasta and freshly grated parmesan

SLOW BRAISED PORK AND TOMATO RAGU (GFO/DFO) 28 31
rigatoni pasta, chargrilled capsicum and smoked feta

GREEN PEA RISOTTO (V/VGO/GF) 24 27
fresh peas, snow peas, broad beans, toasted almonds and pepitas, topped with freshly grated parmesan

PRAWN AND BUG (M) LINGUINE (GFO) 32 35
roasted shellfish bisque sauce (M), fresh herbs, topped with a chilli crunch

Desserts

STICKY DATE PUDDING (GFO) 12 15
butterscotch sauce and vanilla bean ice cream

RHUBARB AND VANILLA BRÛLÉE (GFO) 12 15
shortbread biscuits

OVEN BAKED WHITE CHOCOLATE BREAD AND BUTTER PUDDING 12 15
crème anglaise and raspberry ice cream

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Kids Menu

	M	NM
GRILLED CHEESE BURGER AND CHIPS (GF) (GFO)	13	16
CRUMBED CHICKEN NUGGETS, CHIPS (GF) AND SALAD (GF/DF)	13	16
BATTERED HOKI FILLETS (I) CHIPS (GF) AND SALAD (GF/DF)	13	16
CHARGRILLED CHICKEN BREAST AND SEASONAL VEGETABLES (GF)	13	16
OVEN BAKED MACARONI AND CHEESE WITH CRISPY BREAD CRUMBS (V)	13	16
SPAGHETTI BOLOGNAISE (GFO)	13	16

For children 12 years and under. All kids meals come with a free soft drink, ice-cream and a kids activity pack. Subject to availability.
Add $2 per substitute of mash
Add $2 per substitute of vegetables

Sides

	M	NM
BUTTERED MASH POTATO (GF)	10	13
SEASONAL VEGETABLES, OLIVE OIL AND LEMON (GF/DF)	10	13
GARDEN SALAD (GF/DF)	8	11
BOWL OF CHIPS (GF) served with tomato sauce	10	13

Sauces

	M	NM
MUSHROOM (GF)	3	4
GRAVY (DF/GF)	3	4
DIANE (GF)	3	4
GARLIC CREAM (GF)	3	4
BÉARNAISE (GF)	3	4
PEPPER (DF/GF)	3	4
AIOLI (GF/DF)	3	4

2 clubs for the price of 1

SCAN TO BECOME A MEMBER AND SAVE ON DINING TODAY.

mosaic
KITCHEN + BAR

FOOD ALLERGIES please note that great care is taken when preparing your meal. If you have any food allergies, 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.

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M Members **NM** Non Members **No public holiday surcharges apply** **(I)** Imported **(A)** Australian **(M)** Mixed Origin