

DINNER MENU

ENTREE

	<i>NON MEMBER</i>	<i>MEMBER</i>
GARLIC BREAD	\$11	\$8
GARLIC, CHEESE & BACON BREAD	\$12	\$9
CRAB, CHIVE & PRESERVED LEMON CROQUETTES <i>WITH LIME AIOLI, ZUCCHINI, TENDRIL & ASPARAGUS SALAD</i>	\$20	\$17
SALT & PEPPER SQUID <i>WITH AIOLI</i>	\$20	\$17
SPANISH STYLE GARLIC PRAWNS <i>WITH ROAST RED PEPPER, PAPRIKA, CHILLI & GARLIC, FRESH HERBS SERVED WITH CHARGRILLED SOURDOUGH & RICE</i>	\$20	\$17
INDIAN SPICED CRISPY SOFT SHELL CRAB <i>WITH RAITA AND PICKLED VEGETABLE SALAD</i>	\$20	\$17

VALUE MEALS

NON MEMBER \$19

MEMBER \$16

BATTERED BARRAMUNDI
ROAST OF THE DAY (SMALL)
BANGERS & MASH
150G SCOTCH FILLET (GF)
CHICKEN SCHNITZEL (SMALL)

**ALL SERVED WITH YOUR CHOICE OF
CHIPS & SALAD OR VEGETABLES**

KIDS MEALS

NON MEMBER \$14.50

MEMBER \$11.50

CHICKEN BREAST WEDGES
CHEESE BURGER
SPAGHETTI BOLOGNESE
FISH COCKTAILS

SALADS

NON MEMBER \$21.90

MEMBER \$18.90

CRISPY PORK SALAD

*WITH MIXED LEAVES, CUCUMBER, FRESH HERBS,
PEANUTS, RICE NOODLES, CARROT,
MANGO AND LIME SALSA*

PEARL BARLEY SALAD

*WITH ROAST FIELD MUSHROOMS, ROAST PUMPKIN,
ZUCCHINI, SUGAR SNAP PEAS, GOAT'S CHEESE,
PINE NUTS, TENDILS & BLOOD ORANGE VINAIGRETTE*

THAI SALAD

*MIXED GREENS, CUCUMBER, PEANUTS, CARROT,
CHERRY TOMATOES, CAPSICUM, RED ONION
CRISPY NOODLES & THAI DRESSING*

YOUR CHOICE OF BEEF OR CHICKEN

DINNER MENU

CHEF'S SELECTION

	NON MEMBER	MEMBER
FRESH LOCAL FISH SEE BOARD FOR TODAY'S CATCH		
FRESH TASMANIAN ATLANTIC SALMON FILLET WITH CRAB & PRESEVED LEMON CROQUETTES, ASPARAGUS, ZUCCHINI TENDRILS & SUGAR SNAP PEA SALAD & LIME AIOLI	\$32.5	\$29.5
PRAWN LINGUINE WITH CHERRY TOMATOES, CHILLI, ZUCCHINI, PRESERVED LEMON, ROCKET, GARLIC & FRESH HERBS	\$30	\$27
AMERICAN STYLE PORK RIBS WITH HOUSE MADE SMOKEY BBQ, MAPLE & BURBON SAUCE	\$38	\$35
DUKKAH CRUSTED LAMB RUMP WITH PEARL BARLEY, BEETROOT, ROAST PUMPKIN, PINE NUTS, TENDRILS & GOAT'S CHEESE SALAD. SERVED WITH BLOOD ORANE VINAIGRETTE & YOGHURT	\$32.5	\$29.5

CLUB CLASSICS

	NON MEMBER	MEMBER		NON MEMBER	MEMBER
ROAST OF THE DAY SERVED WITH ROAST POTATO, PUMPKIN, STEAMED VEG & GRAVY	\$22.5	\$19.5	SALT & PEPPER SQUID	\$29	\$26
SPANISH STYLE GARLIC PRAWNS WITH ROAST RED PEPPER, PAPRIKA, CHILLI, & GARLIC, FRESH HERBS SERVED WITH CHARGRILLED SOURDOUGH & RICE	\$29	\$26	PANKO CRUMBED CHICKEN SCHNITZEL	\$24	\$21
FROTHY BEER BATTERED BARRAMUNDI COOKED TO ORDER IN OUR HOUSE MADE BEER BATTER, SERVED WITH TARTARE SAUCE	\$27	\$24	CHICKEN PARMIGIANA LEG HAM, NAPOLITANA SAUCE AND MELTED MOZZARELLA CHEESE	\$28	\$25
			PANKO CRUMBED LAMB CUTLETS	\$34	\$31
			WHOLE ROASTED BALSAMIC FIELD MUSHROOMS WITH ROAST PUMPKIN, ROAST PEPPERS, GOATS CHEESE & BEETROOT RELISH SERVED WITH ASPARAGUS, ZUCCHINI TENDRILS & SUGAR SNAP PEA SALAD	\$23	\$20

FROM THE GRILL

	NON MEMBER	MEMBER	
350G GRAIN FED RUMP (GF)	\$30.5	\$27.5	ALL SERVED WITH A CHOICE OF MUSHROOM, DIANNE, PEPPER, CREAMY GARLC, GRAVY OR OUR HOUSE BUTTER
500G T-BONE (GF)	\$36	\$33	
300G SCOTCH FILLET (GF)	\$37	\$34	
SURF & TURF 300G SOTCH FILLET TOPPED WITH PRAWNS, SCALLOPS, MUSSELS & SQUID IN A CREAMYGARLIC SAUCE	\$41.5	\$38.5	
SURF & TURF TOPPER	\$7	\$7	

ALL MAINS COME WITH A CHOICE OF GARDEN SALAD & CHIPS OR VEGETABLES AND MASH

LUNCH MENU

ENTREE

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GARLIC BREAD	\$11	\$8
GARLIC, CHEESE & BACON BREAD	\$12	\$9
CRAB, CHIVE & PRESERVED LEMON CROQUETTES <i>WITH LIME AIOLI, ZUCCHINI, TENDRIL & ASPARAGUS SALAD</i>	\$20	\$17
SALT & PEPPER SQUID <i>WITH AIOLI</i>	\$20	\$17
SPANISH STYLE GARLIC PRAWNS <i>WITH ROAST RED PEPPER, PAPRIKA, CHILLI & GARLIC, FRESH HERBS SERVED WITH CHARGRILLED SOURDOUGH & RICE</i>	\$20	\$17
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MEMBER \$16

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150G SCOTCH FILLET (GF)
CHICKEN SCHNITZEL (SMALL)

**ALL SERVED WITH YOUR CHOICE OF
CHIPS & SALAD OR VEGETABLES**

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MEMBER \$11.50

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CHEESE BURGER
SPAGHETTI BOLOGNESE
FISH COCKTAILS

SALADS

NON MEMBER \$21.90

MEMBER \$18.90

CRISPY PORK SALAD

*WITH MIXED LEAVES, CUCUMBER, FRESH HERBS,
PEANUTS, RICE NOODLES, CARROT,
MANGO AND LIME SALSA*

PEARL BARLEY SALAD

*WITH ROAST FIELD MUSHROOMS, ROAST PUMPKIN,
ZUCCHINI, SUGAR SNAP PEAS, GOAT'S CHEESE,
PINE NUTS, TENDILS & BLOOD ORANGE VINAIGRETTE*

THAI SALAD

*MIXED GREENS, CUCUMBER, PEANUTS, CARROT,
CHERRY TOMATOES, CAPSICUM, RED ONION
CRISPY NOODLES & THAI DRESSING
YOUR CHOICE OF BEEF OR CHICKEN*

LUNCH MENU

BURGERS

NON MEMBER \$20

MEMBER \$17

WAGYU BEEF BURGER

WITH LETTUCE, TOMATO, CHEESE, BACON, ONION RINGS AND BURGER SAUCE

STEAK BURGER

GRAIN FED SCOTCH FILLET WITH BEETROOT RELISH CARAMELISED ONION, TOMATO, LETTUCE, BACON, CHEESE AND BURGER SAUCE

CHICKEN SCHNITZEL BURGER

WITH LETTUCE, TOMATO, BACON, CHEESE, AVOCADO AND AIOLI

PORK BELLY BURGER

WITH ASIAN SLAW, MASTER STOCK BRAISED PORK BELLY AND LIME AIOLI

BALSAMIC ROASTED FIELD MUSHROOM BURGER

WITH ROASTED RED PEEPERS, CARAMELISED ONION, BEETROOT RELISH, GOAT'S CHEESE, LETTUCE, TOMATO AND TRUFFLE MAYO

ALL BURGERS SERVED ON "WILD RYES" MILK BUN & INCLUDES CHIPS

CLUB CLASSICS

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ROAST OF THE DAY

\$22.5 \$19.5

SERVED WITH ROAST POTATO, PUMPKIN, STEAMED VEG & GRAVY

SALT & PEPPER SQUID

\$29 \$26

PANKO CRUMBED CHICKEN SCHNITZEL

\$24 \$21

SPANISH STYLE GARLIC PRAWNS

\$29 \$26

WITH ROAST RED PEPPER, PAPRIKA, CHILLI, & GARLIC, FRESH HERBS SERVED WITH CHARGRILLED SOURDOUGH & RICE

CHICKEN PARMIGIANA

\$28 \$25

LEG HAM, NAPOLITANA SAUCE AND MELTED MOZZARELLA CHEESE

FROTHY BEER BATTERED BARRAMUNDI

\$27 \$24

COOKED TO ORDER IN OUR HOUSE MADE BEER BATTER, SERVED WITH TARTARE SAUCE

PANKO CRUMBED LAMB CUTLETS

\$34 \$31

FIELD MUSHROOMS WHOLE ROASTED BALSAMIC

\$23 \$20

WITH ROAST PUMPKIN, ROAST PEPPERS, GOATS CHEESE & BEETROOT RELISH SERVED WITH ASPARAGUS, ZUCCHINI TENDRILS & SUGAR SNAP PEA SALAD

FROM THE GRILL

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350G GRAIN FED RUMP (GF)

\$30.5 \$27.5

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\$36 \$33

300G SCOTCH FILLET (GF)

\$37 \$34

SURF & TURF

\$41.5 \$38.5

300G SCOTCH FILLET TOPPED WITH PRAWNS, SCALLOPS, MUSSELS & SQUID IN A CREAMYGARLIC SAUCE

SURF & TURF TOPPER

\$7 \$7

ALL SERVED WITH A CHOICE OF MUSHROOM, DIANNE, PEPPER, CREAMY GARLIC, GRAVY OR OUR HOUSE BUTTER

ALL MAINS COME WITH A CHOICE OF GARDEN SALAD & CHIPS OR VEGETABLES AND MASH