

DINNER MENU

ENTREE

	<i>NON MEMBER</i>	<i>MEMBER</i>
GARLIC BREAD	\$11	\$8
GARLIC, CHEESE & BACON BREAD	\$12	\$9
PUMPKIN, PORCINI, SAGE & FETTA ARANCINI WITH AIOLI, ROCKET & PARMESAN SALAD	\$20	\$17
SALT & PEPPER SQUID WITH AIOLI	\$20	\$17
SPANISH STYLE GARLIC PRAWNS (GF) WITH ROAST RED PEPPER, PAPRIKA, CHILLI, GARLIC & FRESH HERBS SERVED WITH RICE	\$20	\$17

VALUE MEALS

NON MEMBER \$19

MEMBER \$16

BATTERED BLUE GRENADIER
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 NUGGETS
CHEESE BURGER
SPAGHETTI BOLOGNESE
FISH COCKTAILS

SALADS

NON MEMBER \$21.90

MEMBER \$18.90

TERYAKI CHICKEN POKE BOWL

WITH BROWN RICE, AVOCADO, CUCUMBER, EDAMAME,
WAKAME, RADISH, SESAME SOY DRESSING &
JAPANESE MAYO - TOFU OPTION AVAILABLE

CHICKEN NICOISE SALAD (GF)

WITH GREEN BEANS, POTATO, CHERRY TOMATOES,
EGG, COS LETTUCE, RED ONION & BASIL VINAIGRETTE

THAI SALAD

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

DINNER MENU

CHEF'S SELECTION

FRESH LOCAL FISH

SEE BOARD FOR TODAY'S CATCH

WHOLE SALT & PEPPER DEEP FRIED BABY SNAPPER

WITH SWEET, SOUR & SPICY DRESSING, CUCUMBER SLAW AND CHIPS

NON
MEMBER

MEMBER

\$36

\$33

PULLED OSSO BUCO RAGOUT

WITH PAPPARDELLE, OLIVES, SALSA VERDE & PARMESAN CRUMB

\$31

\$28

TEXAN SPICED BEEF BRISKET

WITH MAPLE, BOURBON & BBQ SAUCE

\$32

\$29

ITALIAN BRAISED LAMB SHANK

IN RED WINE & TOMATO. SERVED WITH MASH, GREMOLATA, SOUR DOUGH CRUMB & CHAR GRILLED GARLIC BROCCOLINI
EXTRA SHANK

\$31.5

\$28.5

\$10

\$10

CLUB CLASSICS

NON
MEMBER MEMBER

NON
MEMBER MEMBER

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

\$25.5 \$22.5

CHICKEN PARMIGIANA

\$29 \$26

LEG HAM, NAPOLITANA SAUCE AND MELTED MOZZARELLA CHEESE

PANKO CRUMBED

LAMB CUTLETS

\$36 \$33

PARMESAN & HERB CRUMBED

PORK SCHNITZEL

\$26 \$23

WITH SEEDED MUSTARD BUTTER

SPANISH STYLE GARLIC

PRAWNS (GF) \$29 \$26

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

FROTHY BEER BATTERED

BLUE GRENADIER \$27 \$24

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

PAN FRIED SEMOLINA GNOCCHI \$28 \$25

WITH ROAST PUMPKIN, PINE NUTS, SAGE BUTTER, BABY SPINACH, ZUCCHINI & GOATS CHEESE

FROM THE GRILL

NON
MEMBER MEMBER

350G GRAIN FED RUMP (GF)

\$31.5 \$28.5

300G SCOTCH FILLET (GF)

\$38 \$35

SURF & TURF (GF)

\$43.5 \$41.5

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

SURF & TURF TOPPER (GF)

\$10 \$10

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