



KIDS MEALS

Kids meals are available to children 12 years & under. All kids meals come with a small drink (post mix, OJ or apple juice).

DON'T FORGET TO ASK FOR YOUR GRUB LAB ACTIVITY PACK!

SPAGHETTI BOLOGNESE	12.00
VEGGIE LASAGNE	12.00
CHICKEN SCHNITZEL & CHIPS	12.00
BATTERED MOOLOOLABA WHITING & CHIPS	12.00
KID'S ROAST with baked vegetables & gravy	12.00
120G SIRLOIN STEAK with baked vegetables or chips & salad	14.00

DESSERTS

Please place your dessert order at the cashier

STICKY DATE PUDDING  served with caramel sauce & ice cream	12.00
STRAWBERRY & CREAM CREPES served with butterscotch sauce & ice cream	13.00
LEMON MERINGUE TART  served with fresh cream	13.00
KID'S ICE CREAM  with chocolate, strawberry or caramel topping	4.50

**TEA & COFFEE AVAILABLE
PLEASE ORDER AT
THE COUNTER**

Our Brasserie caters for a large range of customers including families with children.

In keeping with the ambience and comfort of all members and guests and in line with the Registered Clubs Act, children are required to be in direct supervision of a parent or legal guardian at all times.

It is a requirement that children must be seated with their parents or guardian. If children are running around The Brasserie it can be disturbing to other patrons, and management may be required to intervene and instruct parents or guardians to ensure that the child or children remain seated and supervised at all times.

Alternatively, if the situation is not rectified, management may request that the member or guest leave the premises as the conduct may be deemed unbecoming of a member. Members must be aware that all guests of the member need to display the appropriate behaviour as that expected of our members so that everybody can enjoy our facilities.

The club provides colouring in packs and iPads (subject to availability) to assist in providing a comfortable environment for everyone to enjoy.

Please assist our staff to ensure that all members and guests have a most enjoyable experience, whether dining in The Brasserie or utilising any of our other facilities. We hope you enjoy your visit to our club.

For the Board and Management,

John Rafferty
CEO, C.ex Group

THE
brasserie

PLEASE ORDER AT COUNTER

LIGHT MEALS/ SNACKS

GARLIC BREAD	8.00
GLUTEN FREE BREAD toasted & topped with garlic butter	9.00
BOWL OF CHIPS (V)	8.00
SWEET POTATO CHIPS (V) served with garlic aioli	8.00

KOREAN BBQ CHICKEN WINGS (3) served with Asian style dipping sauce	14.00
MEDITERRANEAN STUFFED PUMPKIN FLOWERS (V) served with aioli	14.00
ASIAN ENTREE PLATE with fresh chicken summer rolls, Korean BBQ chicken wings, deep fried Peking duck & vegetable spring rolls with Thai chilli, coriander, ginger & lime dipping sauces 2 of each item	22.00

NATURAL FRESH LOCAL OYSTERS

Served with lemon & cracked black pepper

1/2 DOZEN	23.00
DOZEN	34.00

OYSTERS KILPATRICK

Served in a classic Kilpatrick sauce or with chef's special BBQ Kilpatrick sauce

1/2 DOZEN	25.00
DOZEN	37.00
DAILY OYSTER SPECIAL FROM	35.00

BURGERS

THE G.EX BEEF BURGER 50% sirloin 50% rump beef pattie, beetroot, lettuce, tomato, grilled onion, American cheddar cheese, tomato chutney & ranch BBQ sauce between a white milk bun served with steakhouse fries	22.50
CHICKEN SCHNITZEL BURGER tender chicken breast schnitzel, lettuce, tomato, grilled onion, American cheddar cheese & chipotle mayo between a white milk bun served with steakhouse fries	22.50
VEGETABLE BURGER (V) vegetable pattie, beetroot, lettuce, tomato, grilled onion, American cheddar cheese & mint yoghurt between a white milk bun served with steakhouse fries	21.50



STEAKHOUSE SELECTION

Steaks are chargrilled to your liking

creamy mashed potato | steamed vegetables | steakhouse fries | fresh garden salad | sweet potato fries

200G EYE FILLET	38.00
300G TENDER 100 DAY GRAIN FED (MSA) RIVERINE SCOTCH FILLET (GF) <i>without fries</i>	36.00
250G SIRLOIN (YP - YOUNG PRIME) (GF) <i>without fries</i> served with your choice of two sides	32.00

UPGRADE YOUR STEAK BY ADDING:

SKEWER OF GRILLED PRAWNS WITH HOLLANDAISE SAUCE	12.00
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SAUCES

Our rich & flavoursome sauces are made on-site by our chefs to accompany your meal

CREAMY MUSHROOM (V)	3.5
PEPPERCORN (V)	3.5
DELIGHTFUL DIANE (V)	3.5
TRADITIONAL GRAVY (GF available on request)	1.2

SIDES

STEAMED SEASONAL VEGETABLES (GF) (V)	7.00
CREAMY MASHED POTATO FRESH	7.00
GARDEN SALAD (GF) (V)	7.00
STEAKHOUSE FRIES (V)	7.00
SWEET POTATO FRIES	7.00
SURF & TURF IT - PRAWN SKEWER skewer of grilled prawns with hollandaise sauce	12.00
300G RIBS ONLY	14.00

CLASSICS

MOOLOOLABA WHITING IN XXXX GOLD BEER BATTER served with steakhouse fries & fresh garden salad	24.00	THAI CHICKEN & CASHEW STIR-FRY (V) with Asian vegetables & Singapore noodles	24.00
FISH OF THE DAY see Chef's Recommendations	POA	THAI VEGETABLE & CASHEW STIR-FRY (V) with Asian vegetables, tofu & Singapore noodles	24.00
CRUMBED LAMB CUTLETS (2) served with sweet potato chips, fresh garden salad & gravy	32.00	THAI COMBINATION STIR-FRY (V) with Asian vegetables, prawns, chicken & Singapore noodles	27.00
LAMBS FRY & BACON (GF) <i>without gravy</i> served with creamy mashed potatoes, onion gravy & seasonal vegetables	23.00	SEAFOOD LAKSA (V) with prawns, fish, calamari & scallops in a mild laksa soup with bean shoots & herbs	27.00
GYPSY CHICKEN (GF) with bacon, capsicum, mushrooms & sour cream, served with steakhouse fries & fresh garden salad & topped with sweet potato crisps	27.00	VEGETARIAN LAKSA (V) with tofu in mild laksa soup with bean shoots & herbs	25.00
300G PANKO CRUMBED CHICKEN SCHNITZEL served with steakhouse fries & fresh garden salad	24.00	ASIAN INSPIRED HALF ROASTED DUCK served with steamed rice & broccolini	30.00

300G CHICKEN PARMIGIANA chicken schnitzel topped with ham, tomato concasse & mozzarella served with steakhouse fries & fresh garden salad	27.00
300G SLOW COOKED PORK RIBS & KOREAN BBQ CHICKEN WINGS (3) ribs marinated in BBQ plum sauce & served with steakhouse fries & fresh garden salad	32.00

ROASTS

ROAST LEG OF PORK (GF) <i>without gravy</i> served with crispy crackling, baked vegetables & lashings of gravy & apple sauce Regular 200g 19.50 Large 300g 22.50
ROAST LAMB (GF) <i>without gravy & Yorkshire Pudding</i> served with baked vegetables, Yorkshire pudding & lashings of gravy & mint jelly Regular 200g 22.50 Large 300g 25.50

(GF) = gluten-free (V) = vegetarian (V) = healthy option

All items may contain traces of eggs, nuts or gluten as these products are used in our kitchen. Please advise your waiter of any dietary requirements.