



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!

PANKO CRUMBED CALAMARI	14.00
SPAGHETTI BOLOGNESE	14.00
VEGGIE LASAGNE	14.00
CHICKEN SCHNITZEL & CHIPS	14.00
BATTERED MOOLOOLABA WHITING & CHIPS	14.00
KID'S ROAST	14.00
with baked vegetables & gravy	
120G SIRLOIN STEAK	16.00
with baked vegetables or chips & salad	

DESSERTS

Please place your dessert order at the cashier

STICKY DATE PUDDING	14.00
served with caramel sauce & ice cream	
STRAWBERRY & CREAM CREPES	14.00
served with butterscotch sauce & ice cream	
NEW YORK CHEESECAKE	14.00
served with fresh cream	
VANILLA PANNACOTTA ^{GF}	14.00
served with fresh cream	
KID'S ICE CREAM	5.50
with chocolate, strawberry or caramel topping	

**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 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	9.90
CHEESY GARLIC BREAD	12.90
GLUTEN FREE BREAD toasted & topped with garlic butter	9.90
BOWL OF CHIPS (V)	9.50
SWEET POTATO CHIPS (V) served with garlic aioli	10.50

KOREAN BBQ CHICKEN WINGS (3) served with Asian style dipping sauce	16.00
VEGETARIAN SPRING ROLLS (2) (Vg)	13.00
ZUCCHINI & CHICKPEA PAKORAS (V)	14.00
PEKING DUCK SPRING ROLLS (2)	15.00
ASIAN ENTREE PLATE with fresh chicken summer rolls, Korean BBQ chicken wings, deep fried Peking duck spring rolls with Thai chilli, coriander, ginger & lime dipping sauces two of each item	25.00

BURGERS

THE G.EX BEEF BURGER 50% sirloin 50% rump beef pattie, bacon, beetroot, lettuce, tomato, grilled onion, American cheddar cheese, tomato chutney & ranch BBQ sauce between a white milk bun served with steakhouse fries	25.00
CHICKEN SCHNITZEL BURGER tender chicken breast schnitzel, bacon, lettuce, tomato, grilled onion, American cheddar cheese & chipotle mayo between a white milk bun served with steakhouse fries	25.00
VEGETABLE BURGER (V) vegetable pattie, beetroot, lettuce, tomato, grilled onion, American cheddar cheese & mint yoghurt between a white milk bun served with steakhouse fries	25.00



NATURAL FRESH LOCAL OYSTERS

Served with lemon & cracked black pepper

1/2 DOZEN	28.00
DOZEN	42.00

OYSTERS KILPATRICK

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

1/2 DOZEN	30.00
DOZEN	44.00

STEAKHOUSE SELECTION

Steaks are chargrilled to your liking

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

200G EYE FILLET served with your choice of two sides	42.00
300G TENDER 100 DAY GRAIN FED (MSA) RIVERINE SCOTCH FILLET (GF) <i>without fries</i>	41.00
250G SIRLOIN (YP - YOUNG PRIME) (GF) <i>without fries</i> served with your choice of two sides	37.00

**UPGRADE YOUR STEAK BY ADDING
SURF & TURF IT SKEWER OF GRILLED PRAWNS WITH HOLLANDAISE SAUCE** 16.00

SAUCES

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

CREAMY MUSHROOM (V)	4.00
PEPPERCORN (V)	4.00
DELIGHTFUL DIANE (V)	4.00
TRADITIONAL GRAVY (GF available on request)	1.70

CLASSICS

MOOLOOLABA WHITING IN XXXX GOLD BEER BATTER served with steakhouse fries & fresh garden salad	29.00	THAI CHICKEN & CASHEW STIR-FRY (V) with Asian vegetables & Singapore noodles	27.00
FISH OF THE DAY see Chef's Recommendations	POA	THAI VEGETABLE & CASHEW STIR-FRY (V) with Asian vegetables, tofu & Singapore noodles	27.00
CRUMBED LAMB CUTLETS (3) served with steakhouse fries, fresh garden salad & gravy	37.00	THAI COMBINATION STIR-FRY (V) with Asian vegetables, prawns, chicken & Singapore noodles	30.00
LAMBS FRY & BACON (GF) <i>without gravy</i> served with creamy mashed potatoes, onion gravy & seasonal vegetables	26.00	SEAFOOD LAKSA (V) with prawns, fish, calamari & scallops in a mild laksa soup with bean shoots & herbs	30.00
PANKO CRUMBED CALAMARI served with steakhouse fries, salad & tartare sauce	29.00	VEGETARIAN LAKSA (V) with tofu in mild laksa soup with bean shoots & herbs	30.00
PANKO CRUMBED CHICKEN SCHNITZEL served with steakhouse fries & fresh garden salad	26.00	BUTTER CHICKEN with rice and papadums	29.00
CHICKEN PARMIGIANA chicken schnitzel topped with ham, tomato concasse & mozzarella served with steakhouse fries & fresh garden salad	29.00		
MAPLE MARINATED PORK MEDALLIONS served with a choice of steakhouse fries and salad or creamy mash potato & seasonal vegetables	29.00		
300G SLOW COOKED PORK RIBS & KOREAN BBQ CHICKEN WINGS (3) ribs marinated in BBQ plum sauce & served with steakhouse fries & fresh garden salad	37.00		

SIDES

STEAMED SEASONAL VEGETABLES (GF) (V)	8.50
CREAMY MASHED POTATO	8.50
FRESH GARDEN SALAD (GF) (Vg)	8.50
STEAKHOUSE FRIES (V)	8.50
SWEET POTATO FRIES (V)	9.50
SURF & TURF IT - PRAWN SKEWER skewer of grilled prawns with hollandaise sauce	16.00
300G RIBS ONLY	16.50

ROASTS

ROAST LEG OF PORK (GF) <i>without gravy</i> served with crispy crackling, baked vegetables & lashings of gravy & apple sauce Regular 200g 21.00 Large 300g 25.00
ROAST LAMB (GF) <i>without gravy & Yorkshire Pudding</i> served with baked vegetables, Yorkshire pudding & lashings of gravy & mint jelly Regular 200g 25.00 Large 300g 29.00