

STARTERS

	M	G
GARLIC BREAD (V)	10.5	12.5
CHEESY GARLIC BREAD (V)	13.5	15.5
STEAKHOUSE FRIES (V) SAUCE EXTRA FROM \$2 (MEMBERS)	8	9
SEASONED WEDGES (V) WITH SWEET CHILLI/SOUR CREAM	15	17
PEKING DUCK SPRING ROLLS (2)	17	19
KOREAN BBQ CHICKEN WINGS (3) WITH ASIAN STYLE DIPPING SAUCE	17.5	19.5

LUNCH SPECIALS

	M	G
BEER BATTERED FLATHEAD (I) SERVED WITH CHIPS, SALAD, TARTARE AND LEMON	17.5	19.5
SWEET POTATO AND PUMPKIN SALAD (V) (GF) WARM ROASTED VEGETABLES WITH FETA, TOASTED MACADAMIAS, BEETROOT CHUTNEY AND A HONEY-MUSTARD DRESSING ADD GRILLED CHICKEN FOR \$3.00 (GF)	17.5	19.5
CLASSIC BEEF RISSOLES (GFO) JUICY HOUSE-MADE RISSOLES SERVED WITH CREAMY MASH, BAKED VEGETABLES AND RICH GRAVY	20	22

PLEASE CHECK DAILY BLACKBOARD SPECIALS

MAINS

	M	G
PANKO CRUMBED CHICKEN SCHNITZEL SERVED WITH TRADITIONAL GRAVY & EITHER STEAKHOUSE CHIPS & SALAD OR MASHED POTATOES & SEASONAL STEAMED VEGETABLES	25.5	30.5
PANKO CRUMBED CHICKEN PARMIGIANA TOPPED WITH SHAVED LEG HAM, TOMATO CONCASSE & MELTED CHEESE, SERVED WITH EITHER STEAKHOUSE CHIPS & SALAD OR MASHED POTATOES & SEASONAL STEAMED VEGETABLES	29	34
300g TENDER GRAIN FED 100 DAY AGED SCOTCH FILLET (GF) PREMIUM CUT SCOTCH FILLET, SERVED WITH TRADITIONAL GRAVY & EITHER STEAKHOUSE CHIPS & SALAD OR MASHED POTATO & SEASONAL STEAMED VEGETABLES (GF WITHOUT CHIPS)	43	48
GRILLED BARRAMUNDI (GF) (I) GRILLED BARRAMUNDI FILLET SERVED WITH SMASHED CHAT POTATOES, SEASONAL GREENS & HOLLANDAISE SAUCE	30.5	35.5
300G SLOW COOKED PORK RIBS & KOREAN BBQ CHICKEN WINGS (3) RIBS MARINATED IN BBQ PLUM SAUCE WITH KOREAN BBQ CHICKEN WINGS, SERVED WITH CHIPS & SALAD	40	45

	M	G
LAMBS FRY & BACON SERVED WITH RICH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	24	29
VEGETABLE BURGER (V) SERVED WITH CRUNCHY CHIPS	25.5	30.5
CHICKEN SCHNITZEL BURGER SERVED WITH CRUNCHY CHIPS	25.5	30.5
KALANG BEEF BURGER SERVED WITH CRUNCHY CHIPS	25.5	30.5
VEGETARIAN NICOISE SALAD (V) (GF) TRADITIONAL FRENCH SALAD OF OLIVES, BOILED EGG, TOMATOES, BEANS, LETTUCE, CAPSICUM, CUCUMBER & POTATO, DRIZZLED WITH A FRENCH VINAIGRETTE	24.5	29.5
CHICKEN SCALLOPINI WITH SMASHED CHAT POTATOES, STEAMED BROCCOLINI & A CREAMY GARLIC, ONION & MUSHROOM SAUCE	29.5	34.5
MOOLOOLABA WHITING (A) SERVED WITH EITHER STEAKHOUSE CHIPS & SALAD OR MASHED POTATOES & SEASONAL STEAMED VEGETABLES	30	35
SOUS VIDE LAMB RUMP (GF) SERVED WITH SEASONAL GREENS, SMASHED CHAT POTATOES & A RED WINE JUS	37	42
PANKO CRUMBED CALAMARI (I) SERVED WITH TARTARE SAUCE AND A CHOICE OF STEAKHOUSE CHIPS & SALAD OR MASHED POTATOES AND SEASONAL STEAMED VEGETABLES	29.5	34.5

EXTRAS

	M	G
TRADITIONAL GRAVY	2	3
CREAMY MUSHROOM	3.5	4.5
DELIGHTFUL DIANE	3	4
HOLLANDAISE SAUCE	3	4
PRAWN TOPPER WITH HOLLANDAISE SAUCE (I)	16.5	18.5

SMALL MEALS

SMALL MEALS ARE AVAILABLE TO ANYONE
WISHING TO PURCHASE

	M	G
CALAMARI & CHIPS (I)	15	17
WHITING & CHIPS (A)	15	17
NUGGETS & CHIPS	15	17
ICE CREAM CHOCOLATE, CARAMEL OR STRAWBERRY TOPPING	6.5	7.5

DESSERTS

	M	G
LEMON MERINGUE TART	15	17
RASPBERRY AND WHITE CHOCOLATE CHEESECAKE	15	17
STICKY DATE PUDDING	15	17

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.
PLEASE NOTE A 20% SURCHARGE APPLIES ON
PUBLIC HOLIDAYS, EXCLUDING ANZAC DAY.
M = MEMBERS G = GUESTS

SEAFOOD ORIGIN	(A)	= Australian
	(I)	= Imported
	(M)	= Mixed (Australian & imported)