

SMALL MEALS

Small meals are available for anyone to purchase. Children 12 and under will also receive a small drink (post mix, OJ or apple juice).

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

	M	G
PANKO CRUMBED CALAMARI 	15.00	17.00
SPAGHETTI BOLOGNESE	15.00	17.00
VEGGIE LASAGNE 	17.00	19.00
CHICKEN SCHNITZEL & CHIPS	15.00	17.00
BEER BATTERED GOLD BAND SNAPPER & CHIPS 	15.00	17.00
120G SIRLOIN STEAK  served medium-well with baked vegetables or chips & salad	18.50	20.50
100G ROAST LEG OF PORK  served with crispy crackling, baked vegetables & lashings of gravy & apple sauce	19.50	21.50
100G ROAST LAMB  served with baked vegetables & lashings of gravy & mint jelly	20.50	22.50

DESSERTS

Please place your dessert order at the cashier

	M	G
STICKY DATE PUDDING served with caramel sauce & ice cream	15.00	17.00
STRAWBERRY & CREAM CREPES  served with butterscotch sauce & ice cream	15.00	17.00
LOADED SALTED CARAMEL CHEESECAKE served with fresh cream	15.00	17.00
LEMON MERINGUE TART served with fresh cream	15.00	17.00
ICE CREAM with a choice of chocolate, strawberry or caramel topping	6.00	7.00

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

 = gluten-free  = gluten-free optional  = healthy option  = vegetarian  = vegan

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. A surcharge of 20% applies on all public holidays (excluding ANZAC Day).

SEAFOOD ORIGIN

- A** = Australian
- I** = Imported
- M** = Mixed (Australian & imported)

We're delighted to welcome a range of customers including families to our Brasserie. In accordance with the Registered Clubs Act, children must be supervised by a parent or guardian at all times and remain seated.

To keep the space enjoyable for everyone, our team may step in if behaviour becomes disruptive, and unresolved issues may result in patrons involved being asked to leave.

Colouring packs are available to help keep little ones entertained, please ask our friendly staff for assistance. Thank you for your understanding, and we hope you enjoy your visit!

M = Members | G = Guests

THE
brasserie
DINNER MENU

PLEASE ORDER AT COUNTER

STARTERS

	M	G
GARLIC BREAD (V)	11.00	13.00
CHEESY GARLIC BREAD (V)	13.00	15.00
GLUTEN FREE BREAD (GF) (V) toasted & topped with garlic butter	11.00	13.00
BOWL OF CHIPS (V)	10.00	11.00
SWEET POTATO CHIPS (V) served with garlic aioli	14.00	16.00
KOREAN BBQ CHICKEN WINGS (3) served with Asian style dipping sauce	17.50	19.50

FRESH LOCAL OYSTERS

Minimum three oysters	M	G
NATURAL (GF) (A) served with lemon & cracked black pepper	5.00ea	5.50ea
KILPATRICK (A) served in a classic Kilpatrick sauce or with chef's special BBQ Kilpatrick sauce	5.50ea	6.00ea

STEAKHOUSE SELECTION

Steaks are chargrilled to your liking accompanied with your choice of two sides

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

	M	G
200G EYE FILLET (GF)	43.00	48.00
300G TENDER 100 DAY GRAIN FED (MSA) RIVERINE SCOTCH FILLET (GF)	43.00	48.00
250G SIRLOIN (YP - YOUNG PRIME) (GF)	38.00	43.00
<i>Upgrade your steak by adding</i> PRAWN SKEWER WITH CREAMY GARLIC SAUCE (V)	17.00	19.00

	M	G
VEGETARIAN SPRING ROLLS (2) (Vg)	14.50	16.50
VEGETABLE PAKORAS (V)	15.50	17.50
PEKING DUCK SPRING ROLLS (2)	16.50	18.50
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	26.50	31.50
CREAMY GARLIC PRAWNS (V) served on a bed of steamed rice	18.50	23.50
AS A MAIN with fresh garden salad	29.50	34.50

BURGERS

	M	G
THE C.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	26.00	31.00
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	26.00	31.00
VEGETABLE BURGER (V) vegetable pattie, beetroot, lettuce, tomato, grilled onion, American cheddar cheese & mint yoghurt between a white milk bun, served with steakhouse fries	26.00	31.00
GRILLED BARRAMUNDI BURGER (V) grilled barramundi with rocket lettuce, fresh sliced tomato & aioli on a milk bun, served with steakhouse fries	26.00	31.00



ROASTS

ROAST LEG OF PORK (GF) served with crispy crackling, baked vegetables & lashings of gravy & apple sauce	Regular 200g 21.50 26.50 Large 300g 25.50 30.50
ROAST LAMB (GF) served with baked vegetables, Yorkshire pudding & lashings of gravy & mint jelly	Regular 200g 26.00 31.00 Large 300g 30.00 35.00

SAUCES

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

	M	G
CREAMY MUSHROOM (V)	4.00	5.00
CREAMY GARLIC (V)	4.00	5.00
PEPPERCORN (V)	4.00	5.00
DELIGHTFUL DIANE (V)	4.00	5.00
TRADITIONAL GRAVY (GF)	1.70	2.70

SIDES

	M	G
STEAMED SEASONAL VEGETABLES (GF) (V)	9.00	10.00
CREAMY MASHED POTATO (V)	9.00	10.00
FRESH GARDEN SALAD (GF) (Vg)	9.00	10.00
STEAKHOUSE FRIES (V)	9.00	10.00
SWEET POTATO FRIES (V)	10.00	11.00
300G RIBS ONLY	18.00	20.00

CLASSICS

	M	G	M	G
BEER BATTERED GOLD BAND SNAPPER (V) served with steakhouse fries & fresh garden salad	30.00	35.00		
FISH OF THE DAY see Chef's Recommendations menu for our daily selection	POA	POA		
LAMBS FRY & BACON (GF) served with creamy mashed potatoes, onion gravy & seasonal vegetables	27.00	32.00		
PANKO CRUMBED CALAMARI (V) served with steakhouse fries, fresh garden salad & tartare sauce	30.00	35.00		
PANKO CRUMBED CHICKEN SCHNITZEL served with steakhouse fries & fresh garden salad ADD A TOPPER +4.00	26.50	31.50		
PARMIGIANA - ham and tomato concasse & mozzarella				
GODFATHER - chorizo sausage, roasted capsicum, bacon, onion, garlic & Napoli sauce topped with mozzarella				
STOCKMAN - sautéed mushroom, crispy bacon, onion, peppercorn sauce & mozzarella				
PAN SEARED CHICKEN BREAST SCALLOPINI accompanied with roasted potatoes & steamed broccolini, finished with a creamy garlic, onion & mushroom sauce	29.50	34.50		
300G SLOW COOKED PORK RIBS & KOREAN BBQ CHICKEN WINGS (3) ribs marinated in BBQ plum sauce & served with steakhouse fries & fresh garden salad	40.00	45.00		
THAI VEGETABLE & CASHEW STIR-FRY (V) with Asian vegetables & Singapore noodles ADD TOFU +0.00 ADD CHICKEN +2.00 ADD COMBINATION +4.00 prawns & chicken breast (V)	28.50	33.50		
VEGETARIAN LAKSA (V) with tofu in mild laksa soup with bean shoots & herbs	30.50	35.50		
SEAFOOD LAKSA (V) with prawns, fish, calamari & Japanese scallops in a mild laksa soup with bean shoots & herbs	33.50	38.50		
BUTTER CHICKEN with chicken breast pieces coated in a creamy tomato & onion sauce served with steamed rice & a pappadam	29.50	34.50		
GREEK ORZO SALAD (V) orzo pasta, fresh rocket, Kalamata olives, grape tomatoes & a Greek lemon dressing ADD MORROCAN GRILLED CHICKEN BREAST +4.00 ADD GRILLED SALMON +6.00 (V)	23.50	28.50		
LAMB SHANK (GF) braised lamb shank marinated in a root vegetable, tomato & red wine jus served with creamy mashed potatoes & green beans	34.00	39.00		
WAGYU BEEF SAUSAGES (GF) Worcestershire & cracked black pepper wagyu beef sausages served with creamy mashed potatoes, steamed seasonal vegetables & rich onion gravy	27.00	32.00		
CRUMBED LAMB CUTLETS (2) served with steakhouse fries, fresh garden salad & gravy ADD EXTRA CUTLET +7.00	39.00	44.00		