



BUSTER'S

BRASSERIE

AVAILABLE SEVEN DAYS A WEEK DURING DINNER SERVICE
ALL MEMBERS RECEIVE STAR REWARD POINTS WITH EVERY PURCHASE

STARTERS

M / G

BREAD ROLL WITH BUTTER (V)	3 / 4
CORN SOUP (V)	8 / 9
BOWL OF FRIES (V)	8.5 / 9.5
POTATO WEDGES (V)	13 / 15
With chilli/sour cream	
GARLIC BREAD (4) (V)	10 / 11
CHEESY GARLIC BREAD (4) (V)	12 / 14
VEGETABLE SPRING ROLLS (4) (V)	15.5 / 17.5
CHICKEN SATAY SKEWERS (4) (GF)	16.5 / 18.5
COMBINATION ENTREE ^I	16.5 / 18.5
Two pieces each of vegetable spring rolls, chicken wings & spicy calamari	

SMALL MEALS

M / G

SPAGHETTI BOLOGNESE	14.5 / 16.5
Topped with parmesan cheese	
FISH & CHIPS ^I	14.5 / 16.5
CHICKEN NUGGETS	14.5 / 16.5
Served with chips	
CHEESEBURGER AND CHIPS	14.5 / 16.5
LAMB CUTLET (1)	21 / 23
Served with roast potato, pumpkin & steamed greens	
SMALL ROAST PORK	19 / 21
Served with roast vegetables, crackling, apple sauce & gravy	
SMALL SATAY CHICKEN	18 / 20
Served with steamed rice	
SMALL SWEET & SOUR PORK	18 / 20
Served with steamed rice	
CHICKEN OR VEGETABLE CHOW MEIN	18 / 20
HALF CHICKEN SCHNITZEL	18 / 20
Served with chips & salad	

Sauces

TARTARE, AIOLI, OMELETTE SAUCE	1.5 / 2.5
GRAVY (GF GRAVY AVAILABLE ON REQUEST)	2 / 3
DIANE, GARLIC, PEPPERCORN, MUSHROOM	3.5 / 4.5

MAINS

M / G

All meals below can be served with roast vegetables or chips & salad

BATTERED WHITING (4) ^A	24 / 29
With a side of tartare sauce	
CHICKEN SCHNITZEL	23 / 28
CHICKEN PARMIGIANA	26 / 31
Chicken schnitzel topped with ham, Napoli sauce & cheese	
BUSTER'S SEAFOOD COMBO ^M	26 / 31
Battered king prawns, salt & pepper calamari, crumbed whiting with tartare sauce & a wedge of lemon	
CRUMBED LAMB CUTLETS (2)	30 / 35
Burgers served with chips	
BUSTER'S BEEF BURGER	24 / 29
Premium rump beef patty, tomato, beetroot, lettuce, onion, cheddar cheese & ranch BBQ sauce on a milk bun	
BUSTER'S GRILLED CHICKEN BREAST BURGER	24 / 29
Grilled chicken breast with bacon, lettuce, tomato & garlic aioli on a milk bun	
LARGE ROAST PORK (GFO)	25.5 / 30.5
Served with roast vegetables, crackling, gravy & apple sauce	
CAESAR SALAD	25 / 30
Crispy cos lettuce, egg, croutons, bacon & parmesan cheese with Caesar dressing	
ADD GRILLED CHICKEN / SALT & PEPPER CALAMARI ^I	27 / 32
THAI BEEF SALAD (GF)	26 / 31
Beef strips with mixed lettuce, cucumber, tomato, red onion, fresh coriander & mint with a Thai style dressing	
VEGETABLE LASAGNE (V)	26 / 31
SEARED SALMON FILLET ^I	29 / 34
With a side of hollandaise sauce	
GRILLED BARRAMUNDI FILLET (GFO) ^I	29 / 34
With a side of tartare sauce	
300GM PORK RIBS	30 / 35
Marinated in BBQ plum sauce	
300GM TENDER CUT RUMP (GFO)	30 / 35
Young prime, tender grain fed, chargrilled to your liking	
300GM SCOTCH FILLET (GFO)	39 / 44
Tender 100-day grain fed, chargrilled to your liking	
SURF AND TURF ^I	41 / 46
300gm rump, topped with prawns, squid rings and garlic sauce	



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INDIAN DISHES

All served with a pappadum (1)
(Plain Naan Bread (1) add \$2)

SHAHI PANEER (V)	22 / 27
Creamy onion gravy base with house made Paneer cheese, mildly spiced	
BUTTER CHICKEN	25 / 30
Creamy mild onion gravy sauce with delicious chicken thigh pieces	
LAMB CURRY	26 / 31
Succulent diced lamb cooked in authentic Indian spices & mild gravy	
CHILLI CHICKEN MASALA  	26 / 31
Fresh chicken thigh fillets in a thick, spicy gravy, served medium	
GARLIC & CHILLI PRAWNS  	28 / 33
Prawns cooked in a medium spiced onion gravy sauce with chilli, garlic and ginger	

ASIAN CLASSICS

CHINESE VEGETARIAN OMELETTE (V)	22 / 27
Spring onion, mushroom, capsicum & chef's special sauce	
ADD COMBINATION 	24 / 29
Sliced chicken breast, beef strips, prawns & BBQ pork	
CHICKEN OR VEGETARIAN PAD THAI (VO)	24 / 29
Stir fried fresh rice noodle with onion, carrot, shallots & house made pad Thai sauce	
ADD COMBINATION 	26 / 31
Sliced chicken breast, beef strips, prawns & BBQ pork	
CHICKEN OR VEGETARIAN CHOW MEIN (VO)	24 / 29
Stir fried vegetables in our house made chow mein sauce on a bed of soft or crispy egg noodles	
ADD COMBINATION 	26 / 31
Sliced chicken breast, beef strips, prawns & BBQ pork	
DRUNKEN BULL IN A CHINA SHOP	26 / 31
Tender slices of fillet steak stir fried with shallots, onion and leeks, cooked in a mild spicy wine sauce, served on a sizzling plate	
SINGAPORE NOODLES 	26 / 31
Stir fried Singapore noodles with oyster sauce, BBQ pork, shrimp, onion, carrot, spring onion, sweet soy & garlic	
SWEET & SOUR PORK	25 / 30
Diced lean pork deep fried in batter, tossed with sweet & sour sauce, pineapple, onion & capsicum	
HONEY KING PRAWNS 	28 / 33
King prawns shallow fried in a light batter, tossed with honey sauce	

SIZZLING STEAK	26 / 31
Tender fillet steak cooked in a fruity sauce with sliced onion, served on a sizzling hot plate	
SIZZLING PRAWNS 	28 / 33
Stir fried king prawn with onion, vegetables and Cantonese fruity sauce	
CURRY PRAWNS 	28 / 33
Mild yellow curry tossed with king prawns & fresh vegetables	
MONGOLIAN LAMB	26 / 31
Succulent lamb strips stir fried with onion, leek & broccoli with Mongolian sauce	
THAI CHICKEN & CASHEW (GF)	24 / 29
Sliced chicken fillet stir fried with onion, carrot, broccoli, choy sum & cashew nuts	
SPICY GINGER & GARLIC PRAWNS  	26 / 31
Sweet small prawns, stir fried in Chef's special garlic & ginger soy sauce, with fresh vegetables & chilli - this one is spicy!	
MALAYSIAN CURRY COMBINATION  	26 / 31
Sliced chicken breast, beef strips, prawn & pork tossed in a delicately spiced creamy curry sauce with fresh vegetables	
CHICKEN, BEEF OR VEGETARIAN SATAY	22 / 27
STIR FRY (VO)	
Fresh vegetables tossed in a sweet peanut satay sauce	
ADD COMBINATION 	24 / 29
Sliced chicken breast, beef strips, prawns & BBQ pork	

RICE

SMALL STEAMED RICE	3 / 4
LARGE STEAMED RICE	6 / 7
SMALL SPECIAL FRIED RICE 	6 / 7
LARGE SPECIAL FRIED RICE 	12 / 14
Served with egg, shrimp, peas & BBQ pork	

DESSERT

ICE CREAM	6 / 7
Served with choice of topping	
DEEP FRIED ICE CREAM	10 / 12
Served with choice of topping	
APPLE PIE	14 / 16
Served warm with ice cream	
STICKY DATE PUDDING	14 / 16
Served with butterscotch sauce & ice cream	
CHEESECAKE OF THE DAY	14 / 16
Served with ice cream	

GF = Gluten Free Meal • GFO = Gluten Free Option Available • V = Vegetarian • VO = Vegetarian Option Available

Seafood Origin -  = Australian  = Imported  = Mixed (Australian & Imported)

A surcharge of 20% applies on all public holidays (excluding ANZAC Day).
We do not use MSG in any of our dishes. Dishes may contain traces of nuts, eggs and gluten. Dairy Free Options are available for many of our dishes.
Please advise our staff if you have special dietary requirements. M = Members, G = Guests.