

STARTERS

M G

GARLIC BREAD (V) 10.5 | 12.5

CHEESY GARLIC BREAD (V) 13.5 | 15.5

STEAKHOUSE FRIES (V) 8 | 9

SEASONED WEDGES (V) 15 | 17
With sweet chilli & sour cream

SALT & CHILLI SQUID 17 | 19

With garlic aioli

AS A MAIN with crunchy chips & salad 28 | 33

KOREAN BBQ CHICKEN WINGS (3) 17.5 | 19.5
With Asian style dipping sauce

LUNCH SPECIALS

M G

TENDER TANDOORI CHICKEN 18 | 22
Chicken Tandoori on a bed of steamed rice with cucumber raita & mint salad

CRISPY BEER-BATTERED HOKI (I) 18 | 22
Crispy beer-battered Hoki, served with crunchy chips, fresh garden salad, tartare & a wedge of lemon

GRILLED ATLANTIC SALMON (I) (GF) 20 | 24
topped with prawns & hollandaise sauce, served with steakhouse chips, fresh garden salad & a wedge of lemon

PLEASE CHECK DAILY BLACKBOARD SPECIALS

MAINS

M G

PANKO CRUMBED CHICKEN SCHNITZEL 26 | 31
Served with traditional gravy & your choice of crunchy chips & salad or mashed potatoes & seasonal steamed vegetables

PANKO CRUMBED CHICKEN PARMIGIANA 30 | 35
Topped with shaved leg ham, tomato concasse & melted cheese, served with your choice of crunchy chips & salad or mashed potatoes & seasonal steamed vegetables

300g TENDER GRAIN FED 100 DAY AGED SCOTCH FILLET (GFO) 45 | 50
Premium cut scotch fillet, served with traditional gravy & your choice of crunchy chips & salad or mashed potato & seasonal steamed vegetables

GRILLED BARRAMUNDI (GF) (I) 31 | 36
Grilled barramundi fillet served with smashed chat potatoes, seasonal greens & hollandaise sauce

300G SLOW COOKED PORK RIBS & KOREAN BBQ CHICKEN WINGS (3) 40 | 45
Ribs marinated in BBQ plum sauce with Korean BBQ chicken wings, served with crunchy chips & salad

WAGYU BEEF SAUSAGES (GFO) 27 | 32

Worcestershire & cracked black pepper wagyu beef sausages, served with creamy mashed potatoes, steamed seasonal vegetables & rich onion gravy

VEGETABLE BURGER (V) 26 | 31

Served with crunchy chips

CHICKEN SCHNITZEL BURGER 26 | 31

Served with crunchy chips

KALANG BEEF BURGER 26 | 31

Served with crunchy chips

GREEK ORZO SALAD (V) 24 | 29

Orzo pasta, fresh rocket, Kalamata olives, grape tomatoes & a Greek lemon dressing

ADD GRILLED CHICKEN 29 | 34

CHICKEN SCALLOPINI 30 | 35

Chicken breast fillet, smashed chat potatoes, steamed broccolini & a creamy garlic, onion & mushroom sauce

SEAFOOD COMBINATION (I) 30 | 35

Tempura prawns, beer battered whiting, salt & chilli squid, served with crunchy chips, salad & tartare sauce

CHEF'S RAGU 37 | 42

Penne pasta topped with daily selection of chef's ragu, accompanied by sour cream & crispy rocket

BUILD YOUR OWN FISH TACOS (I) 30 | 35

Salt, pepper & garlic oven baked barramundi, slaw, lettuce, gherkin, tomato salsa & cheese on a soft tortilla

EXTRAS

M G

TRADITIONAL GRAVY 2 | 3

CREAMY MUSHROOM 3.5 | 4.5

DELIGHTFUL DIANE 3 | 4

PEPPERCORN 3 | 4

HOLLANDAISE SAUCE 3 | 4

PRAWN TOPPER WITH HOLLANDAISE SAUCE (I) 16.5 | 18.5

SMALL MEALS

M G

SMALL MEALS ARE AVAILABLE TO ANYONE WISHING TO PURCHASE

CALAMARI & CHIPS (I) 15 | 17

WHITING & CHIPS (A) 15 | 17

NUGGETS & CHIPS 15 | 17

ICE CREAM 6.5 | 7.5
Chocolate, caramel or strawberry topping

DESSERTS

M G

TIRAMISU 15 | 17

CHOCOLATE MOUSSE SPONGE 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.

SEAFOOD
ORIGIN



(A) = Australian

(I) = Imported

(M) = Mixed (Australian & imported)

M = MEMBERS G = GUESTS

(GF) = gluten-free

(GFO) = gluten-free optional

(M) = mildly spiced

(H) = healthy option

(V) = vegetarian

(Vg) = vegan