

# Entrée

**GARLIC BUTTER & MOZZARELLA PIZZA** (gfo) (v) \$12.50

Add bacon \$4.00

**BRUSCHETTA** roasted vine ripened cherry tomatoes, red onion & torn burrata on toasted garlic butter sourdough finished w EVOO \$18.00

**LEMON & HERB MARINATED ATLANTIC SALMON** in a rocket & chat potato salad w fig glaze & sourdough crisp \$17.50

**SMOKEY BBQ MAPLE WINGS** 1/2kg chicken wings coated in a smoky BBQ glaze w a hint of maple sweetness w ranch dipping sauce \$18.50

**PRAWN (5) HOT POT** w sautéed onion & chilli tossed through fresh spring onion & garlic butter w toasted sourdough (gfo) \$17.50

**OYSTERS NATURAL** ½ DZN \$26.00 DOZ \$36.00

**OYSTERS KILPATRICK** ½ DOZ \$29.00 DOZ \$39.00

**AUSTRALIAN BLUE MUSSEL POT** sautéed w onion, chilli, chorizo, roast capsicum coulis, spring onions, crusty sourdough & fresh lemon (gfo) \$23.00

**TRUFFLE MUSHROOM & GOATS CHEESE ARANCINI (3)** housemade arancini on rich Napoli w shaved parmesan & soft herbs (v) \$18.90

# Salads

**GRILLED PEACH & BURRATA SALAD** w prosciutto, pistachios, cherry tomatoes, mesclun & honey mustard dressing \$26.00 (vo)

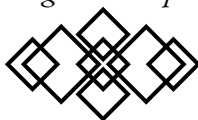
**SZECHUAN PEPPER CALAMARI** w a salad of spiced Asian slaw & vermicelli w sriracha mayonnaise (gf) \$21.00

**THAI BEEF & CRISPY NOODLE SALAD** w wombok, red cabbage, chilli, ginger, coriander, mint, fried shallots & peanuts w Thai dressing (gfo) \$22.00

**CAESAR SALAD** crisp cos lettuce, thick croutons, shaved parmesan, crispy bacon, tossed in a creamy Caesar dressing & finished w a soft-poached egg (gfo) \$20.00

*Add: Grilled chicken \$8.00 / Salt & pepper calamari \$8.00 / Garlic butter prawns (5) \$9.00*

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# Dine

**OVEN BAKED BARRAMUNDI** w garlic butter prawns on smashed chat potatoes w baby beans & crispy capers (*gf*) \$37.50

**CRISPY SKIN ATLANTIC SALMON** on spiced couscous w a Mediterranean salad of fennel, fresh orange segments & kalamata olives w lemon & tahini dressing \$36.00

**BALSAMIC CHICKEN BREAST** glazed w creamy balsamic w rustic roasted beets, potato, carrot & sweet potato w sautéed spinach & sweet potato crisps (*gf*) \$32.00

**SLOW BRAISED PORK BELLY RAMEN** served in a fragrant soy-infused broth w udon noodles, soft-centre egg, shiitake mushroom, wakame, Asian greens, bean sprouts, coriander & chilli oil \$32.00

**HERB CRUMBED LAMB CUTLETS (3)** served on buttered mash potato w broccolini & mint gravy w sweet potato wafer \$38.00

**DUCK & LYCHEE RED CURRY** crispy skin duck maryland in a coconut red curry w Asian greens, steamed rice, fresh chilli & coriander (*gf*) \$38.00

**AUSTRALIAN BLUE MUSSEL POT** sautéed w onion, chilli, chorizo, roast capsicum coulis, spring onions, crusty sourdough & fresh lemon (*gfo*) \$32.00

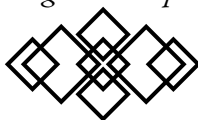
**CREAMY RED LENTIL & CHICKPEA DAHL** w rice, coconut yoghurt & grilled naan (*gfo*) (*vegan*) \$20.00

## Seafood Platter for 2

Fresh ocean king prawns (250g), natural oysters (6), fresh whole sand crab, ½ shell garlic butter scallops (4), petite mussel pot w capsicum coulis, salt & pepper calamari, beer battered barramundi fish (2), crumbed prawn cutlets (4), chips, garden salad, seasonal fruit, tartare, seafood sauce & fresh lemon \$120.00

*Swap 6 natural oysters for Kilpatrick \$3.00*

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# Grill

Our char-grilled steaks are typically sourced from scenic rim QLD/Northern NSW, selected from the finest cattle & 120 days grain fed

All grill meals served with a choice of two sides: chips, buttered mash, steamed seasonal vegetables or house salad & your choice of one sauce: Gravy, Green Peppercorn, Mushroom, Dianne, Hollandaise, Chilli Tomato or Garlic Cream. All our sauces are gluten free.

300g RIB FILLET	\$41.00
250g SIRLOIN	\$28.00
200g EYE FILLET	\$43.00
400g WAGYU RUMP 4+ MB	\$49.00

*Add a topper to your steak:*

Beer battered onion rings (8)	\$7.00
Garlic butter prawns (5) (gf)	\$9.00
Salt & pepper calamari (gf)	\$8.00

# Pasta

*(GF penne available- no extra charge)*

CREAMY GARLIC PRAWN FETTUCCHINI sautéed prawns in garlic & onion cream sauce w fresh spring onions \$30.00

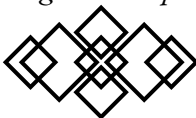
SEAFOOD MARINARA w sautéed prawns, scallops, calamari & blue mussels, creamy Napoli sauce on linguine w rocket \$32.00

LINGUINI BOLOGNAISE our signature house-made bolognese a rich & slow-cooked blend of premium beef, ripe tomatoes & aromatic herbs w freshly shaved parmesan \$22.50

PAN FRIED CHORIZO & ROASTED PEPPORANATA w creamy capsicum sauce through penne \$26.90

*Add: Grilled chicken \$8.00 / Garlic butter prawns (5) \$9.00*

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# Pizza

*(GF base available- no extra charge)*

**MARGHERITA** w Napoli, mozzarella & fresh basil \$22.00

**TRUFFLE MUSHROOM & GOATS CHEESE** w a creamy truffle white sauce \$25.00

**TANDOORI CHICKEN** w mango chutney, mozzarella, fetta, red onion, baby spinach, almond flakes & Greek yoghurt \$28.00

**AUSTRALIAN PRAWN & CHORIZO** w mozzarella, Napoli sauce, red onion & rocket w sweet chilli swirl \$27.00

# Schnitzel

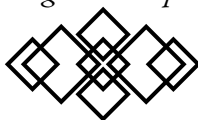
*All schnitzels served with a choice of two sides: chips, buttered mash, steamed seasonal vegetables or house salad*

**CRUMBED 300gr CHICKEN SCHNITZEL** w your choice of gravy, green peppercorn, mushroom, Dianne, hollandaise, chilli tomato or garlic cream sauce \$27.00

**CHICKEN PARMIGIANA** chicken breast schnitzel topped & grilled w Napoli sauce, double smoked ham & mozzarella \$32.00

**AUSSIE SCHNITZEL** chicken breast schnitzel topped & grilled w Napoli sauce, bacon, avocado, cheese & hollandaise sauce \$32.00

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# Club Classics

**BEER BATTERED BARRAMUNDI** w chips, side salad, ranch dressing, fresh lemon & tartare  
Regular (1 piece) \$19.50 Large (2 pieces) \$25.00

**ROAST OF THE MOMENT** w potato & pumpkin, peas, carrot & broccoli bake w gravy (gf)  
Regular \$17.00 Large \$20.00

**BANGERS & MASH** thick pork sausages (3) w buttered mash, house gravy & peas \$22.00

**CHICKEN, BACON & LEEK POT PIE** w a choice of any two sides: buttered mash, seasonal vegetables, chips or house salad \$19.50

**MILD VEGETABLE KORMA** w steamed rice, mango chutney, grilled naan & coriander \$22.00  
*Add: Grilled chicken \$8.00 / Garlic butter prawns (5) \$9.00*

# Little Ones

*All kids' meals come w soft drink & vanilla ice cream w strawberry, chocolate or caramel topping \$14.00 each*

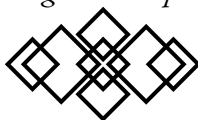
**PORK SAUSAGES (2)** on mash potato w house gravy (gf)

**KIDS ROAST OF THE MOMENT** w baked seasonal vegetables & house gravy (gf)

**SOUTHERN FRIED CHICKEN TENDERLOINS** w chips & tomato sauce

**BOTANIC BATTERED FISH** w chips & tomato sauce

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# Desserts

**WARM BROWNIE SKILLET** house-made rich chocolate brownie w a gooey fudgy centre w caramel sauce, vanilla ice cream & hazelnut praline \$15.00

**PEACH MELBA TART** baked shortcrust pastry w poached peaches, topped w raspberry coulis & vanilla ice cream (*gf*) \$10.00

**TIRAMISU CHEESECAKE** a fusion of rich, creamy cheesecake w coffee & liqueur-soaked sponge, layered w mascarpone & finished w chocolate shavings \$12.50

**MEGA ICE CREAM SUNDAE** made to share w/ vanilla & strawberry ice cream, chocolate sauce, marshmallows, sprinkles, waffle wafers & a cherry on top (*gfo*) \$15.00

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