

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 w EVOO & balsamic glaze \$18.00

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

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

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

OYSTERS NATURAL ½ DOZ \$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

MUSHROOM, TRUFFLE & 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)

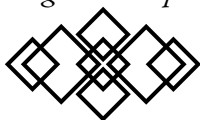
SZECHUAN PEPPER CALAMARI on a salad of spiced Asian slaw & vermicelli w sriracha mayonnaise (gf) \$21.00

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

gf: gluten free / v: vegetarian / vo: vegetarian option / gfo: gluten free option / vegan



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 roasted beets, potato, carrot, red onion & 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

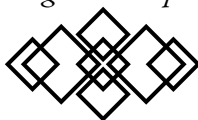
CREAMY RED LENTIL & CHICKPEA DAHL w rice, coconut yoghurt & grilled naan (*gfo*) (*vegan*) \$20.00

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

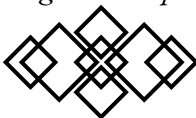
SEAFOOD MARINARA w sautéed prawns, scallops, calamari & blue mussels, creamy Napoli sauce on linguine w rocket \$32.00

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

MUSHROOM, TRUFFLE & GOATS CHEESE w truffle crème fraiche \$25.00

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

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

Schnitzel

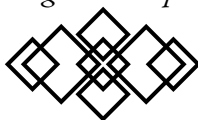
All schnitzels served with a choice of two sides: chips, buttered mash, steamed seasonal vegetables or house salad

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

PORK SAUSAGES (2) on mash potato w house gravy (gf) \$10.00

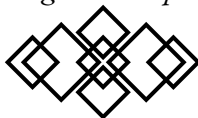
KIDS ROAST OF THE MOMENT w baked seasonal vegetables & house gravy (gf) \$10.00

TEMPURA NUGGETS w chips & tomato sauce \$10.00

BOTANIC BATTERED FISH w chips & tomato sauce \$10.00

VANILLA SOFT SERVE ICE CREAM w strawberry, chocolate or caramel topping \$2.00

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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 soft serve, chocolate topping, strawberry topping, marshmallows, sprinkles, waffle wafers, whipped cream & a cherry on top (*gfo*) \$15.00

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