

Two Hands M V

Fried Fish Tacos (3pcs) M 23 25
crunchy lettuce, tomato salsa, sriracha mayo, chilli, shallots & coriander

Mushroom & Halloumi Burger V 23 25
sauteed wild mushrooms, grilled halloumi, lettuce, tomato, avocado, mayonnaise w/ chips

Classic Beef Burger 23 25
beef brisket pattie, bacon, cheese, onion, beetroot, lettuce, tomato, zucchini pickles & burger sauce w/chips
add extra beef pattie \$7

Grilled Chicken & Bacon Burger 23 25
lettuce, tomato, cheese, onion & aioli w/ chips

Buttermilk Chicken Burger 23 25
fried chicken, lettuce, cabbage slaw, sriracha mayo, pickles & cheese w/ chips

BLT Steak Sandwich 25 27
minute steak, bacon, lettuce, tomato, onion, seeded mustard aioli w/ chips

(Gluten Free Buns +2, Add Fried Egg +3)

Sides M V

Bowl of Chips & Aioli
small 8 9
large 12 13

Potato Wedges V 14 15
sweet chilli & sour cream

Sweet Potato Chips & Aioli V 14 15

Seasonal Vegetables pb 10 11

Mash Potato & Gravy V,cgf 8 9

Sauces \$3 cgf
plain gravy, mushroom, dianne, pepper, bearnaise

Little One's M V

Cheeseburger 13 15
w/chips & tomato sauce

Kid's Spaghetti Bolognese 13 15
macaroni w/ creamy cheese sauce

Grilled Chicken Breast cgf 15 17
W/ veggies

Kid's Fish & Chips M 13 15
tartare sauce & lemon

Kid's Mini Steak 18 20
w/ chips & gravy

Chicken Nuggets 10 12
w/ chips & tomato sauce

Scoop of Vanilla Ice Cream comes for free with every kids meal purchased and Kids' activity packs can be available separately for \$2 each.

Lunch Special M V

Chicken Schnitzel 18 20
chips, salad & gravy

Battered Fish & Chips M 18 20
salad, tartare sauce & lemon

Beef Burger 18 20
lettuce, tomato, cheese, onion, burger sauce & chips

Chicken Ceaser Wrap 18 20
w/ chips

Grilled Barramundi Fillet I 25 27
chips, salad & bearnaise Sauce

Chef's Specials

Please Check our Special Board for Daily Specials

Dessert & Gelato

Please Check our Display Cabinet

Member's Dinner Specials

MON	TUE	WED	THU	FRI	SUN
\$18 Burgers	\$25 250g Steak	\$25 Pasta / Curry	\$18 Schnitzel	Fresh Seafood Specials	\$22 Roast



Pricing M=Member's Price, V=Visitor's Price

Dietary Indicator df=diary free, v=vegetarian, cgf=can be gluten free, pb=plant based

Seafood Country of Origin A=Australian, I=Imported, M=Mixed (Combination of both)

Not all ingredients are listed, please advise us if any allergies

Breads & Starters M V

Garlic Bread v	9	10
Herb & Cheese Bread v garlic bread with melted cheese & herbs	13	14
Avo & Tomato Bruschetta v smashed avocado, tomato salsa, onion, feta, basil and balsamic glaze on French baguette	15	16
Garlic Prawn Napolitana A/cgf cherry tomato, basil & sourdough	23	25
Pumpkin & Mozzarella Arancini cgf aioli, rocket, parmesan	15	16
1/2kg Chicken Wings cgf/df teriyaki, chilli, shallots or spicy buffalo, blue cheese dip	20	22
Salt & Pepper Squid & Prawns M/df pickled onion, citrus mayo, lemon wedge	23	25
Pork Belly Bites cgf sweet soy, chilli, shallots, sesame seeds	23	25

Salad & Bowls M V

Chicken Caesar Salad cgf baby cos, bacon, egg, croutons, poached chicken, parmesan, anchovy dressing	26	28
Beetroot & Pumpkin Salad pb,cgf mixed leaf, cherry tomato, roasted butternut pumpkin, baby beetroot, mustard dressing, puffed quinoa	20	22
Salmon & Rice Bowl A,cgf teriyaki salmon, jasmine rice, avocado, pickled zucchini, cherry tomato, seaweed, sracha mayo, sesame seeds & shallots	30	32
Pulled Pork Nachos cgf slow cooked & pulled pork leg, cheese, pico de gallo, guacamole, whipped sour cream, chilli & coriander	28	30

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ENTREE SHARING PLATTER

Salt & Pepper squid & prawns, chicken wings, Arancini balls, herb, zucchini pickles, cheese bread & dipping sauce
M 43 V 45

Mains M V

Grilled Chicken Supreme cgf chat potato, zucchini, corn, speck, saffron garlic cream	33	35
Braised Beef Cheek cgf 12 hours braised in red wine & mirepoix, served w/ mash potato, peas, red wine jus	35	37
Pan Roasted Barramundi A/cgf broccoli, artichoke, corn, cherry tomato, roasted capsicum puree	35	37
Butter Chicken Curry Steamed rice, flat bread, pickles & raita	28	30
Lamb Souvlaki cgf 2 large skewers, cucumber & feta salad, pickled onion, flat bread & tzatziki add side chips- \$3	33	35
Cauliflower Steak pb/cgf romesco sauce, turned carrots, charred broccolini, roasted tomato, gremolata & puffed quinoa	28	30

Char Grilled M V

BBQ Pork Ribs cgf served with chips & cabbage slaw		
Half Full	30 48	32 50
250g Rump Steak cgf	35	37
300g Sirloin Steak cgf	42	45
350g Scotch Fillet cgf steaks are cooked to your liking and served with choice of your two sides & gravy	48	50

Please advise your server of any dietary requirements

Club Classics M V

Crumbed Chicken Schnitzel 25 27
chips, salad or mash, steamed veggies & gravy

Schnitzel Toppings

Parmagiana \$7 ham, napolitana, cheese	Clubhouse \$8 bacon, avocado, cheese & bearnaise sauce
Garlic Prawn \$10 grilled prawns, creamy garlic sauce	

Beer Battered Market Fish M 26 28
chips, salad & tartare sauce

Fisherman's Basket M 32 34
sp squid, battered prawns, fried fish, chips, lemon & tartar sauce

Salt & Pepper Squid & Prawns M 28 30
house seasoning, chilli, shallots, chips, salad & aioli

Crumbed Lamb Cutlets (2 pcs) 32 34
chips, salad or mash, steamed veggies & gravy

Sausage & Mash 25 27
thick beef sausages, creamy mash potato, peas, Caramelized onion & gravy

Chunky Steak Pie 25 27
housemade pie w/ mash potato, mushy peas & gravy

Pan to Plate M V

Gnocchi Napolitana v 23 25
house made potato gnocchi, napolitana sauce, cherry tomato, mozzarella, basil, parmesan

Chilli Prawn Fettuccine I 33 35
pan seared prawn cherry tomato, white wine, butter, parmesan & basil

Chicken & Mushroom Alfredo 30 32
seared chicken breast, mushrooms, rocket, garlic cream & parmesan cheese

Spaghetti Bolognese 28 30
housemade minced beef sauce, basil & parmesan

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