THE GRILL

TO ORDER
please quote your table number at the register

STARTERS

	Mem	Non
GARLIC or HERB SOURDOUGH COB LOAF	$8	$12
NACHO BOWL Corn chips, salsa, cheese, guacamole, sour cream (gf)	$15	$19
Add Mexican Beef (gf)	$18	$22
Add Pulled Pork (gf)	$18	$22
BBQ BEEF SHORT RIB (1) (df/gf) Smokey BBQ sauce, beef rib, rainbow slaw	$18	$22
KOREAN POPCORN CHICKEN Coconut yoghurt, coriander, toasted sesame seeds (7)	$16	$20
PORK SLIDERS (2) Pulled pork, slaw, crispy bacon, smoked cheese, sriracha sauce, brioche buns	$16	$20
CRISPY FISH TACO (2) Battered flathead fillets, lettuce, coriander rainbow slaw, sriracha sauce, cheese, tortilla (l)	$18	$22
GARLIC PRAWNS (5) (gf/l) Tiger prawns, creamy garlic sauce, pilaf rice	$18	$22
TIKKA CHICKEN (2) (gf) Marinated chicken, yellow rice, mint raita	$16	$20
VEGETABLE GYOZA (5) (v) Steamed, spiced dipping sauce	$16	$20
ROAST DUCK DUMPLINGS (5) Steamed, chilli oil dipping sauce	$18	$21
VEGETABLE SPRING ROLLS (3) Plum sauce (v)	$16	$20

MAINS

CREAMY TUSCAN CHICKEN Grilled chicken breast, rice, broccolini, creamy cherry tomato and spinach sauce	$28	$32
VEGETABLE GNOCCHI Potato gnocchi, oregano, chilli, capers, onion, zucchini, cherry tomatoes, feta, olive oil, side of toasted garlic bread (v)	$28	$32
PRAWN & CHORIZO LINGUINE Chorizo, mushroom, onion, baby spinach, prawns, garlic, tomato and cajun spiced cream sauce, side of toasted garlic bread (l)	$36	$40
BAKED BARRAMUNDI Baked barramundi, black bean puree, broccolini, mango salsa (l)	$28	$32
LAMB BACKSTRAP (df/gf) Grilled lamb backstrap, broccolini, sweet potato medallions, red wine jus	$36	$40
FIVE SPICE CONFIT DUCK (df) Five spice rubbed duck leg, rice, bok choy, fried shallots, roasted sesame seeds, hoisin sauce	$30	$34
CRUMBED LAMB CUTLETS Three crumbed lamb cutlets, mushroom sauce, chips and salad Extra cutlet - $6	$36	$40
PORK CUTLET Grilled pork cutlet, garlic baked chat potatoes, asparagus, creamy sun dried tomato sauce	$28	$32
WARM CHICKEN PANZANELLA SALAD Grilled garlic marinated tenderloins, green beans, asparagus, snow peas, onion, tomatoes, garlic croutons, lemon herb vinaigrette	$28	$32

STEAKS

BEEF AND REEF Black angus eye fillet, tiger prawn brochette, crumbed calamari, garlic sauce (l)	$50	$54
GOURMET MIXED GRILL Scotch fillet, crumbed lamb cutlet, chicken tenderloin, pancetta, beef and tomato sausage, fried egg, grilled tomato, garlic roasted mushroom, fried onion rings, side of chips, tomato relish	$50	$54
WAGYU RUMP WITH TRUFFLE POTATO (gf/df) 300g rump steak, truffle potato mash, broccolini, roasted portabella mushroom, red wine jus	$46	$50
PORTERHOUSE -270g	$42	$46
SCOTCH FILLET – 270g	$42	$46
T-BONE	$44	$48
EYE FILLET -270g	$46	$52

Cooked to your liking
Choice of ONE Sauce
Pepper
Diane
Gravy
Mushroom
Red wine glaze (all sauces gf)

-Add $3.00 for an additional sauce

All steaks served with chips or salted chat potatoes with vegetables or garden salad

LUNCH SPECIALS

BEEF AND TOMATO SAUSAGES
Two thick sausages, potato mash, broccolini, tomato relish
$22 members/$26 non members

MINI CHICKEN SCHNITZEL
150g schnitzel, salad, chips
$22 members/$26 non members

THE GRILL

TO ORDER
please quote your table number at the register

PARMIGIANAS

CHICKEN SCHNITZEL	$26	$30
BEEF SCHNITZEL	$30	$34

Choice of ONE sauce- pepper, diane, mushroom, red wine glaze (gf/df)

CHICKEN PARMIGIANA	$30	$34
BEEF PARMIGIANA	$34	$38

CHOOSE ONE PARMI STYLE

TRADITIONAL tomato base, ham, mozzarella

HAWAIIAN tomato base, ham, pineapple mozzarella

CARBONARA bacon, mushroom, garlic sauce, mozzarella

PIZZA tomato base, ham, olives, capsicum, bacon, mozzarella

THE "MEGA" CHICKEN SCHNITZEL	$30	$34

Super-sized 400g crumbed breast

THE "MEGA" CHICKEN PARMIGIANA	$34	$38

Super-sized 400g crumbed breast, napoli sauce, shaved ham, mozzarella cheese

All schnitzels served with chips or salted chat potatoes with vegetables or garden salad

SIDES

BATTERED CHIPS (df)	$8	$10
MASHED POTATO (gf/v)	$8	$10
SALTED CHAT POTATOES	$8	$10
BUTTERED BROCCOLINI	$8	$10
HONEY SESAME CARROTS	$8	$10
RAINBOW SLAW (gf/v)	$8	$10
ROCKET, PARMESAN, PINENUT SALAD WITH BALSAMIC VINIAGRETTE	$8	$10

ADDITIONAL SAUCES $3.00
Pepper
Diane
Mushroom
Gravy
Red wine glaze (gf/df)
Garlic butter (gf)

Please note some dietary requirements may be limited.
We can accommodate gluten, dairy,vegetarian, vegan, shellfish + nut free dining for those with allergies however please be aware that corresponding allergens are all present in the kitchen and at times contact may be possible.

SEAFOOD - I-imported, A – Australian, M – Mixed
gf – gluten free/df – dairy free/v - vegetarian

DESSERT

SAUVIGNON BLANC POACHED PEAR (gf) $14 $18
Poached pear, crunchy meringue cloud, crème fraiche, seasonal berries, crystallised raspberry and white chocolate crumble, toasted pistachios

CRÈME BRULEE CHEESECAKE $14 $18
Baked vanilla bean cheesecake, torched brulee top, drunken macerated strawberries, house made honeycomb and cream

WARM ANZAC BISCUIT TART $14 $18
Salted butterscotch sauce, macadamia ice cream, fresh strawberries, dusting of icing sugar

AFFOGATO $14 $18
Vanilla ice cream scoop, shot of espresso, shot of either bailey, Frangelico or Kahlua

KIDS MENU – under 10 years only

CHICKEN NUGGETS (6) $10
Chips, tomato sauce

FISH AND CHIPS (2) $10
Chips, 1 x tomato sauce

BANGERS AND MASH $10
Thick beef and tomato sausage, mashed potato, tomato sauce

ICE CREAM SUNDAE $10
Chocolate, caramel, strawberry

CARAMELLO KOALA IN THE POND $10