

\$15 LUNCH  
SPECIALS

MONDAY TO SATURDAY

LUNCH SPECIAL GARLIC BREAD - 5

GRILLED BARRAMUNDI

Grilled barramundi, chips, garden salad, tartare sauce & lemon.

CHICKEN SCHNITZEL

Panko crumbed chicken breast with chips & salad.  
Upgrade for a Parmi 6

BOLOGNESE

24 hrs cooked Bolognese in a traditional Napoletana sauce, fresh herbs, topped with shaved parmesan.

CHEF ROAST

Roast meats with seasonal veg, sautéed greens & rosemary jus.

THE BRITISH CLASSIC

Tender Beef sausages (2) with mash, caramelised onions, peas & rosemary jus.  
Add an extra sausage for 4

Members 15 | Non-Members 18

SALADS	M	VS
<b>ROYAL CAESAR</b> <span>V</span> Baby gem lettuce with house dressing, parmesan, bacon, egg & croutons.	20	23
<b>CRISPY PORK SALAD</b> Glass noodle salad with house Asian dressing & crispy pork belly.	23	26

SMALL PLATES	M	VS
<b>GARLIC BAGUETTE</b> <span>V</span> Crusty baguette infused with rich garlic & herbs. Add Cheese - 2 Add Bacon - 2	9	11
<b>GARLIC HERB PIZZA</b> Garlic, cheese & oregano pizza. Add Bacon - 2	13	15
<b>BRUSCHETTA</b> <span>V</span> With tomato salsa, parmesan & balsamic reduction.	16	18
<b>SZECHUAN SALT &amp; PEPPER SQUID</b> Szechuan-spiced squid with petite salad, lemon & tartare.	16	18
<b>TWICE-COOKED PORK BELLY &amp; CHORIZO SKEWERS</b> Sticky pork belly & chorizo skewers with a crispy Asian salad.	19	21
<b>VEGETARIAN SPRING ROLLS (4)</b> <span>V</span> Vegetable spring rolls with sweet chilli sauce.	18	20
<b>BUFF 'N' BBQ BITES</b> Chicken nibbles, tossed in buffalo heat or smoky BBQ.	17	19

	M	VS
<b>HARVEST MEDLEY</b> <span>V</span> <span>GF</span> Fresh greens with beetroot, carrot, cucumber, roast pumpkin, olives, nuts (almonds & walnuts) & house green dressing.	20	23
<b>SALAD TOPPERS</b> Pork Belly - 7 Prawns - 8 Squid - 8 Free Range Chicken - 7		

BURGERS	M	VS
<i>Served with chips.</i> <b>THE AUSSIE TROPIC</b> Beef patty, oak lettuce, tomato, balsamic onion jam, melted cheese, smoky BBQ & caramelised pineapple tucked into a soft brioche bun.	22	25
<b>KOREAN BBQ CHICKEN BURGER</b> Grilled chicken breast marinated in Korean BBQ sauce, Asian slaw, cheese on brioche.	21	24
<b>THE CHARGRILLED STEAK STACK</b> Chargrilled steak with caramelised onion, BBQ sauce, cheese, tomato & lettuce on toasted Turkish bread.	24	27
<b>BURGER ADD-ONS</b> Bacon - 3 Cheese - 2 Beef Patty - 7 Fried Egg - 3 Gluten Free Bun - 3 Aioli - 2		

SEAFOOD	M	VS
<b>STONE &amp; WOOD BREW-BATTERED PRAWNS</b> with house salad, chips, fresh lemon, & tartare.	26	29

<b>DAILY MARKET FISH</b> <span>GF</span> Enquire for today's selection.		
<b>BEER BATTERED BARRAMUNDI</b> with house salad, chips, fresh lemon & tartare sauce.	27	30
<b>SZECHUAN SALT &amp; PEPPER SQUID</b> Szechuan - spiced squid with garden salad, lemon & tartare.	26	29

FAVOURITES

MVS

<b>CRUMBED CHICKEN BREAST</b> Panko crumbed chicken breast, served with chips & garden salad.	24	27
<b>CHICKEN PARMIGIANA</b> Panko chicken schnitzel with Napoletana, ham & cheese, with chips & salad.	26	29
<b>TROPICANA PARMIGIANA</b> Panko chicken schnitzel with Napoletana, ham, pineapple & cheese, with chips & salad.	27	30
<b>CHICKEN SCHNITZEL ALLA BOLOGNESE</b> Panko crumbed chicken breast, topped with a hearty Bolognese Ragu, with chips & salad.	28	31
<b>KARAAGE CHICKEN BOWL</b> Karaage chicken with jasmine rice, salad, kewpie mayo & house sauce.	23	26
<b>LAMB SHANK</b> GF Slow-braised lamb shank with garlic mash, roast pumpkin, greens & rosemary jus.	32	35
<b>GARLIC PRAWNS (8)</b> Tiger prawns, pan-seared with garlic, shallots, white wine cream sauce, jasmine rice & salad.	26	29
<b>CHICKEN SATAY</b> Chicken skewers with satay sauce, salad, fried shallots & steamed rice.	26	29
<b>DAILY CHEF'S ROAST</b> GF Roast pumpkin, golden potatoes, market greens & rosemary jus.	23	26

GRILL	M	VS
<i>Served w/ either chips &amp; salad or mash &amp; vegetables, choice of sauce gravy, pink pepper corn, mushroom, or Diane sauce.</i>		
<b>250G CHARGRILLED PORK LOIN</b> GFO	27	30
<b>200G PRIVATE SELECTION RUMP</b> GFO	29	32
<b>300G PORTERHOUSE BLACK ANGUS GRAIN FED</b> GFO	39	42

PIZZA

MVS

<b>TROPICAL</b> Classic ham, cheese & pineapple.	22	25
<b>MEAT LOVERS</b> Shaved ham, ground beef, red onion, bacon, chorizo, mushroom & mozzarella.	26	29
<b>CHORIZO &amp; ROCKET PIZZA</b> Chorizo sausage, fresh rocket, & parmesan cheese.	24	27
<b>GARDEN HARVEST PIZZA</b> V Heirlooms tomatoes, pumpkin, onion, mushroom, olives & mozzarella.	22	25
<b>NUTELLA TEMPTATION</b> V Layered Nutella ganache, strawberries dusted with icing sugar.	18	21
<b>PIZZA ADD-ONS</b> GF Pizza Base - 5 Bacon - 3 Pineapple - 2 Chorizo - 3 Cheese - 3		

PASTA	M	VS
<b>SPAGHETTI PRIMAVERA</b> V Tossed with pumpkin pesto, roasted capsicum, Spanish onion, mushroom, creamy rose sauce, topped with parmesan.	23	26
<b>CHORIZO &amp; PRAWN SPAGHETTI</b> Chorizo, chilli, confit garlic, Napoli sauce topped with rocket & parmesan.	28	31
<b>BEEF RAGU PAPPARDELLE</b> 24 hr slow cooked beef in a traditional sauce, fresh herbs topped with parmesan.	26	29

SIDES

<b>CHIPS WITH TOMATO SAUCE - 8</b>
<b>HOUSE SALAD</b> GF - 8
<b>GARLIC MASH - 6</b>
<b>STEAMED VEGETABLES</b> GF - 8
<b>RICE - 2</b>
<b>EXTRA SAUCE - 2</b>

LITTLE BOMBERS	M	VS
14 & under		
<b>CHEESEBURGER W/CHIPS</b>	12	15
<b>FISH COCKTAIL W/CHIPS</b>	12	15
<b>CHICKEN NUGGETS W/CHIPS</b>	12	15
<b>GRILLED STEAK W/CHIPS</b>	14	17
<b>GRILLED CHICKEN W/CHIPS</b>	14	17

PLEASE ADVISE OUR STAFF OF ANY DIETARY REQUIREMENTS OR ALLERGIES WHEN ORDERING YOUR MEALS. WE WILL MAKE ALL EFFORTS TO ACCOMMODATE YOUR REQUESTS.

- VVEGETARIAN
- GFGLUTEN FREE
- GFOGLUTEN FREE OPTION



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OUR MEMBERS  
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OPENING HOURS

7 DAYS

**LUNCH:** 11:30 AM - 2:00 PM

**DINNER:** SUN-WED 5:30 PM - 8:00 PM  
THUR-SAT 5:30 PM - 8:30 PM