

ENTRÉE

Half Serve Sourdough Garlic Bread	6
<i>add cheese \$3</i>	
Sourdough Garlic Bread	9
<i>add cheese \$3.5</i>	
Chicken Saltimbocca	19
w/ Chasseur Sauce, Polenta Chips & Baby Herbs	
Crispy Coated Sticky Pork Belly Bites	19
w/ Chilli, Coriander & Ginger Glaze, Fried Shallots, Sesame Seeds & Asian Salad	
Warm Vegetable Tart	18
w/ Pearl Barley, Wild Rice, Quinoa, Onion, Cucumber, Pickled Raisins, Hummus, Cajun Spiced Pumpkin Seeds, Pomegranate Mollasses & Goat's Cheese	
Salt & Pepper Squid (GF On Request)	20
w/ Smoked Paprika Aioli, Peanuts, Cabbage, Chilli, Bean Shoot Salad, Coriander, Nuoc Cham & Lemon	
Twice Cooked Confit Lamb Belly	22
w/ Fondant Potato, Celeriac, Chimichurri, Preserved Lemon Purée & Parsnip Crisps	

SEAFOOD

Beer Battered Barramundi (GF on Request)	31
w/ Chips, Salad, Tartare & Lemon	
Oven Baked Barramundi	38
w/ Potato Gratin, Stemed Broccoli, Parsnip Crisps, Leek Velouté, Herb Oil & Micro Herbs	
Prawn & Chorizo Risotto	36
w/ Roasted Cauliflower, Green Peas, Semi Dried Tomatoes, Chili, Fresh Herbs & Red Pesto Cream Sauce	

DON'T FORGET TO PRESENT YOUR MEMBERS CARD TO RECEIVE A MINIMUM 5% DISCOUNT ON ALL FOOD AND BEVERAGES OR PAY WITH YOUR ADVANTAGE POINTS!

CHICKEN

Chicken Schnitzel	28
Panko Crumbed Chicken Breast & Gravy w/ Chips & Salad or Vegetables	
Chicken Parmigiana	30
Panko Crumbed Chicken Breast, Napoli Sauce, Mozzarella & Smoked Ham w/ Chips & Salad or Vegetables	
Chicken Scaloppine (GF)	32
Pan-fried Chicken Breast, White Wine Mustard Sauce, Bacon, Mushrooms, Spinach, Herbs & Garlic w/ Potato Mash & Vegetables	
Butter Chicken	31
w/ Traditional North Indian Tandoori Tomato & Cashew Sauce, Basmati Rice, Herb Yoghurt, Salad & Pappadums	

BEEF, LAMB, PORK

Slow Braised Lamb Ragu	37
w/ Pappardelle, Swiss Brown Mushrooms, Semi Dried Tomatoes, Rosemary, Spinach & Parmesan	
Mongolian Beef Stir Fry	33
w/ Wok Fried Vegetables, Cashews, Coriander, Sesame Seeds, Fried Onions, Hokkien Noodles & Mongolian Sauce	
Herb Marinated Pork Cutlet	38
w/ Bacon & Cauliflower Vol Au Vent, Sweet Potato Purée, Steamed Green Beans & Plum Sauce	
Spaghetti Carbonara	24
w / Bacon, Egg Yolk, Garlic, White Wine Cream Sauce, Fresh Herbs & Parmesan	
Slow Cooked Beef Cheek	40
w/ Soft Polenta, Snake Beans, Shitake Mushrooms, Caramelised Onions, Herbs Pangritata & Jus	
4 Point Lamb Rack	45
w/ Za'atar Spiced Cauliflower, Green Peas, Rosemary Infused Pumpkin Purée, Parsnip Crisps & Red Wine Jus	

VEGETARIAN

Za'atar Marinated Cauliflower Steak (Vegan, GF)	28
w/ Potato, Peanut & Tapioca Khichdi, Dates, Coconut, Chilli & Mango Sauce & Tamarind Reduction	
Pan Fried Potato Gnocchi	33
w/ Roasted Red Peppers, Semi Dried Tomatoes, Roasted Cauliflower, Green Beans, Artichokes, Baby Spinach, Walnuts, Moroccan Spiced Carrot Purée & Goats Cheese	

STEAK

Grass-Fed Gippsland Porterhouse 300g (GF On Request)	45
w/ Your Choice Of Sauce, Potato Mash & Vegetables Or Chips & Salad	
<i>add Garlic Prawns in Cream Sauce \$16</i>	

SAUCES

Traditional Gravy (GF)	3.5
Mushroom Sauce or Pepper Sauce (GF)	3.5
Garlic Butter (GF)	3.5
Garlic Prawns in Cream Sauce (GF)	16

SIDES

House Garden Salad	6 9
Chips w/ Gravy	8 12
Steamed Vegetables	7 11
Potato Wedges w/ Sweet Chilli & Sour Cream	13

PLEASE LET STAFF KNOW OF ANY DIETARY REQUIREMENTS