

DESSERTS

Oreo Cheesecake	\$8.50
Deep fried Oreos	\$8.00
Pavlova topped with seasonal fruit	\$8.50
Sticky date pudding with fresh cream	\$8.75
Chocolate pudding with fresh cream	\$8.75
Brandy Snaps with berries & Chantilly cream	\$9.00
Banana split - chocolate, strawberry or caramel	\$8.50
Scorched Almond & Baileys Ice cream Sundae	\$9.25
Ice cream Sundae - chocolate, strawberry or caramel	\$8.00
Banana Epiphany Banana & Nutella deep fried & served with chocolate sauce & icecream	\$9.50

KIDS MENU - UNDER 12 ONLY

Chicken Nuggets & Chips

Beef or Chicken Schnitzel & Chips

Sausages & Chips

Spaghetti & meatballs

Fish bites & Chips

Roast of the day

Mini Cheeseburger

Plus Free glass of post mix soft drink

\$9.90

SLIDERS

CHEESEBURGER

Beef patty, cheese, pickles, chipotle mayo

CRISPY CHICKEN

Chicken fillet, guacamole & aioli

PULLED PORK

Pulled Pork & Asian slaw

Single	\$7.00
Duo	\$12.00
Trio	\$16.00

Served with onion rings

SIDES

Onion Rings	\$7.00
Wedges	\$7.00
Sweet Potato Wedges	\$7.00
Chips	\$7.00
Potato Gems	\$7.00

WOOD OVEN STYLED

PIZZA \$18.00

Take away \$1.00 extra

Vegetarian

Roasted pumpkin, roasted beetroot, roasted Cherry tomato, baby spinach, rocket, feta cheese with a hint of chili & balsamic glaze.

Meat Lovers

Pepperoni, chorizo, salami, & bacon set on a bed of home made BBQ sauce & mozzarella - drizzled with chipotle mayo.

Hawaiian

Ham, Roasted Chicken, bacon & pineapple - set on a bed of home made BBQ sauce.

Pulled Pork

Pulled Pork, capsicum & jalapeno - set on a bed of home made BBQ sauce - topped with radish & spring onion & drizzled with chipotle mayo

New Yorker

Extra pepperoni and extra mozzarella - set on a bed of home made tomato sauce - drizzled with home made BBQ sauce.



MENU



Selections

Members receive 10% off all Main courses

ENTREE

Garlic Bread		\$4.50
Seeded Mustard Bread		\$4.50
Salad Plate		\$10.50
Soup of the Day		\$6.50
Crumbed Calamari Plate		\$11.50
Salt & Pepper Squid	<i>entrée</i>	\$14.00
	<i>Main</i>	\$20.00
Garlic Prawns in a creamy sauce served on a bed of jasmine rice	<i>entrée</i>	\$18.00
	<i>Main</i>	\$23.00
Panko Crumbed Prawns	<i>entrée</i>	\$18.00
	<i>Main</i>	\$23.00
Saltbush Lamb Sausages served with Potato Mash, charred Bacon, Battered Onion Rings and Gravy	<i>entrée</i>	\$13.50
	<i>Main</i>	\$19.50
Gnocchi with roasted pumpkin, beetroot, chorizo, wild rice and rocket	<i>entrée</i>	16.00
	<i>Main</i>	\$ 21.50
Warm Chicken Salad		\$21.50
Caesar Salad	  	\$18.50
	add chicken	\$3.00
	add salmon	\$4.50
	add prawn	\$5.50
	Can be gluten free	
	Vegetarian	

MAIN

Roast of the Day		\$17.00
Fish of the Day		\$20.00
Pie of the Day		\$20.00
Stir-fry of the day		\$20.00
Pasta of the day	 	\$20.00
BBQ Haloumi & Eggplant stack		\$20.00
Chicken Breast with avocado & hollandaise		\$21.00
Chicken Mignon topped with mushroom sauce		\$21.00
Lamb Shank – slow cooked and served with creamy mashed potato		\$22.00
Seafood basket – battered fish, Calamari, Prawns and chips		\$20.00
Panko Crumbed Flathead Served with wasabi mayonnaise		\$22.00
King George Whiting Crumbed, Grilled or Beer Battered		
		One piece \$24.00
		Two pieces \$30.00
Buffalo Wings	½ kilo	\$13.00
	Kilo	\$18.00

MAIN

Beef Schnitzel	\$19.00
Chicken Schnitzel	\$19.00
Angus Beef Schnitzel	\$23.00
Kilpatrick - bacon & Worcestershire sauce	\$4.00
Parmigiana – Neapolitan sauce, ham & Cheese	\$4.50
Tropicana - Ham, Pineapple & Cheese	\$4.50
Bolognese- Bolognese Sauce & Cheese	\$4.00
Margarita – Neapolitan sauce & Cheese	\$4.00
Surf & Turf - Prawns, Calamari in a creamy Garlic sauce	\$7.50
Steaks: 	
American T-Bone	\$25.00
250gm Scotch Fillet	\$27.00
400gm Rump	\$25.50
Grilled to your liking & served with your choice of Gravy – Plain, Mushroom, Dianne, Pepper, Garlic & Garlic Butter. <i>Extra gravy is available @ \$2.00 per serve</i>	
Kangaroo fillet cooked to medium & served on a Bed of sweet potato wedges & wild plum sauce	 \$22.00
Mixed Grill – steak, sausage, patty, bacon, Onion ring & egg	\$26.00

All Main Meals include the self serve Salad and Vegetable Bar