

Breads & Entrees

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BAKED DINNER ROLL	\$1.5	\$1.0
GARLIC BREAD (3PC) Sliced baguette bread, grilled and topped with garlic butter	\$4.5	\$4.0
HERB BREAD (3PC) Grilled baguette slices topped with garlic butter and mixed herbs	\$5.0	\$4.5
SOUP OF THE DAY Chef's homemade soup of the day served with a baked dinner roll and butter	\$9.0	\$8.0
OYSTERS ^{gf} <i>NATURAL</i> Fresh Pacific oysters served on rock salt with lemon wedges		
HALF DOZEN	\$19.0	\$17.0
DOZEN	\$33.0	\$30.0
KILPATRICK ^{gf} Fresh Pacific oysters grilled with bacon and Worcestershire sauce, served on rock salt		
HALF DOZEN	\$20.0	\$18.0
DOZEN	\$35.0	\$32.0

Light Meals

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HEALTHY SALAD ^{gf v} Mixed leaf lettuce tossed in a seeded mustard dressing with tomato, cucumber, carrot, beetroot, avocado, onion, bean and snow pea sprouts	\$19.0	\$17.0
ADD CHICKEN BREAST	\$6.5	\$6.0
ADD MINUTE STEAK	\$6.5	\$6.0
ADD PRAWNS (9PC)	\$11.0	\$10.0
GARLIC PRAWNS ^{gf} Sautéed garlic prawns tossed in a garlic cream sauce with jasmine rice		
ENTRÉE (6PC)	\$18.0	\$16.0
MAIN (10PC)	\$23.0	\$21.0
BEER BATTERED FLATHEAD Golden fried flathead fillets served with tartare dipping sauce, house fries and garden salad or vegetables	\$22.0	\$20.0
SEAFOOD BASKET Tempura fish fillet, crumbed scallop, prawn cutlets, squid rings and surimi bites served with house fries and garden salad	\$22.0	\$20.0

Pasta

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^{gf} A GLUTEN FREE ALTERNATIVE IS AVAILABLE FOR ALL PASTA DISHES

LINGUINE BOLOGNESE Classic tomato and minced beef Bolognese topped with shaved parmesan cheese		
ENTRÉE	\$14.0	\$12.0
MAIN	\$18.0	\$16.0
MUSHROOM ARRABIATTA ^v Oyster, shitake and button mushrooms tossed with baby spinach, chilli flakes and Napoletana sauce, topped with shaved parmesan cheese		
ENTRÉE	\$16.0	\$14.0
MAIN	\$20.0	\$18.0
ADD BACON	\$4.5	\$4.0
PRAWN LINGUINI Fried prawns and wilted spinach tossed in a Napoletana sauce, topped with shaved parmesan cheese and drizzled with homemade chilli oil <i>Perfectly matched to Leo Buring Riesling</i>		
ENTRÉE	\$18.0	\$16.0
MAIN	\$25.0	\$23.0
ADD GLUTEN FREE PASTA	\$3.5	\$3.0

Mains

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PORK CUTLET Char grilled 250g pork cutlet with seeded mustard and apple jus, served on potato mash, broccolini and carrot <i>Perfectly matched to Circa 1858 Sauvignon Blanc</i>	\$29.0	\$27.0
GOURMET SAUSAGES Award winning beef sausages (2pc), grilled and served with traditional mash potato, seasonal vegetables and red wine jus	\$21.0	\$19.0
PADDY'S CHICKEN Pan fried chicken tenderloins with diced onion, sliced mushroom and bacon lardons, cooked in a whiskey cream sauce and served with rice	\$25.0	\$23.0
CHICKEN BREAST ^{gf} Char grilled chicken breast served with house fries and garden salad or vegetables <i>*Request gluten free alternative</i>	\$23.0	\$21.0
CHICKEN SCHNITZEL 300g crumbed and golden fried chicken breast, served with house fries and garden salad or vegetables	\$19.5	\$17.5
PARMIGIANA 300g crumbed and golden fried chicken breast, topped with homemade Napoletana sauce, ham and melted cheese, served with house fries and garden salad or vegetables	\$22.0	\$20.0
GRILLED SALMON ^{gf} Atlantic salmon fillet, grilled and served on steamed potato, corn, broccoli, carrot and green beans	\$30.0	\$28.0
GRILLED BARRAMUNDI ^{gf} Grilled barramundi fillet served with house fries and garden salad or vegetables <i>*Request gluten free alternative</i>	\$26.0	\$24.0
ASIAN STIR FRY ^{gf v} Asian style vegetables including bok choy, choy sum, carrot, onion, celery, capsicum, and rice stick noodles cooked in a lime and sweet chilli sauce	\$19.0	\$17.0
ADD CHICKEN	\$6.5	\$6.0
ADD PRAWNS	\$8.5	\$8.0
BAKED EGGPLANT ^{gf v} Baked and stuffed eggplant with quinoa, chick peas, mushroom, spinach, carrot and chilli jam. Served with house fries and garden salad or vegetables	\$24.0	\$22.0
LAMB SHANK Slowly cooked in a coconut and red curry sauce, served on steamed jasmine rice <i>Perfectly matched to Sixty Spokes Cabernet Merlot</i>	\$22.0	\$20.0
BERMUDA TRIANGLE Two 100g Angus fillets, topped with four garlic prawns, peppercorn and garlic cream sauce, served with jasmine rice and garden salad or vegetables	\$35.0	\$33.0

Kids (UNDER 12)

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ALL DISHES INCLUDE ONE SOFT SERVE ICE CREAM AND ONE SMALL SOFT DRINK		
CHICKEN NUGGETS Six golden fried chicken nuggets served with house fries or vegetables	\$11.0	\$10.0
FISH & CHIPS Two battered flathead fillets served with house fries or vegetables	\$11.0	\$10.0
SPAGHETTI BOLOGNAISE Classic tomato and minced beef bolognese with shaved cheese	\$11.0	\$10.0
MINUTE STEAK 120g char grilled steak served with house fries or vegetables	\$11.0	\$10.0
MARGHERITA PIZZA ^v 6 inch tomato base with melted cheese served with house fries	\$11.0	\$10.0
HAWAIIAN PIZZA 6 inch tomato base with ham, pineapple and melted cheese served with house fries	\$11.0	\$10.0

Char Grill



RIVERINA ANGUS

Derived from young beef, raised and grounded on natural pastures in southern New South Wales. Riverina beef is a brand that upholds its reputation as one of the finest purveyors of beef, delivering a full flavoured cut of meat for the ultimate dining experience.

ORDERING YOUR STEAK:

1. Select your preferred cut
2. Advise how you would like it cooked
3. Add your preferred side sauce

All steaks are made to order and accompanied with house fries and your choice of garden salad or seasonal vegetables. Please allow up to 40 minutes for well-done cooking.

200g ANGUS RUMP
NM \$19.0 / M \$17.0

350g ANGUS RUMP
NM \$23.0 / M \$21.0

250g ANGUS EYE FILLET
NM \$34.0 / M \$31.0

300g ANGUS SCOTCH FILLET
NM \$31.0 / M \$28.0

300g ANGUS PORTERHOUSE
NM \$30.0 / M \$27.0

400g ANGUS RIB EYE ON THE BONE
NM \$37.0 / M \$34.0

400g ANGUS T-BONE
NM \$36.0 / M \$34.0

All char grill items can be perfectly matched to:
Perfectly matched to Jacobs Creek Reserve Shiraz
Perfectly matched to Rymill Cabernet Sauvignon

SAUCES

Gravy, red wine jus, peppercorn, diane, mushroom, béarnaise, hollandaise, creamy garlic ^{gf} creamy peppercorn ^{gf}

REEF SAUCE

NM \$9.0 / M \$8.0
Four prawns in a creamy peppercorn sauce

Sides

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GARDEN SALAD / MASH POTATO / STEAMED RICE	\$4.4 ^{EA}	\$3.5^{EA}
STEAMED VEGETABLES	\$7.0	\$6.5
ADDITIONAL SIDE SAUCE	\$2.5	\$2.0
HOUSE FRIES WITH TOMATO SAUCE		
SMALL	\$4.5	\$3.5
LARGE	\$9.0	\$8.0
WEDGES With sweet chilli sauce and sour cream	\$9.5	\$8.5
FRIED EGG	\$2.5	\$2.0
THICK SAUSAGE	\$5.5	\$5.0
AVOCADO	\$4.5	\$4.0

NM | NON MEMBER, M | MEMBER

PLEASE ORDER, PAY & QUOTE YOUR TABLE NUMBER AT THE COUNTER