

The background features a stylized illustration. At the top, a light pinkish-red sky transitions into a dark blue silhouette of a building with several rectangular windows. Below the building is a dark blue silhouette of a landscape with some jagged peaks. At the bottom, there are horizontal brushstrokes in shades of teal and light blue.

THE COOKERY

bistro & grill

FROM THE *Grill*

ALL GRILLED ITEMS ARE MADE TO ORDER AND MAY TAKE UP TO 40 MINUTES FOR WELL DONE ITEMS. INCLUDES A SIDE OF BEER BATTERED ONION RINGS.

STEP 1

Choose your steak

Riverina Black Angus Rump 200 grams	21 23
Riverina Black Angus Rump 300 grams	26 28.5
Eye Fillet Mignon 250 grams	31 34
Cape Grim Prime Rib Beef Cutlet	35 38.5

STEP 2

How would you like your steak cooked?

Blue, Rare, Medium Rare, Medium, Medium Well, or Well Done

STEP 3

Choose your sauce

Pepper, diane, mushroom or gravy <i>GF</i>	
Complimentary with your steak purchase	
Reef & Beef <i>GF</i>	7 8
Creamy garlic sauce with five tiger prawns	

STEP 4

Complete your plate with 2 sides

- Chips**
- Mashed Potato**
- Tossed Leaf Salad**
- Seasonal Steamed Vegetables**

STEP 5

Add an extra side (optional)

Tossed Leaf Salad	5 5.5
Mashed Potato & Seasonal Vegetables	6 7
A Bowl of House Chips	7 8
Garlic Grilled Mushrooms	6 7

BREADS

Artisan Bread Roll & Butter

1 | 1.1

Garlic Bread

4.5 | 4.9

Garlic & Cheese Pizza Bread

11 | 12

12" pizza bread covered in roasted garlic butter, melted mozzarella, parmesan cheese and cracked black pepper

STARTERS

Soup of the Day

9 | 10

Homemade soup of the day served with a freshly baked artisan roll

Crispy Prawn Gyozas

14 | 15.5

With a chilli, ginger, soy and coriander dressing, tossed leaf salad and fresh lime

Chicken Spring Rolls

11 | 12

With tossed leaf salad and hoisin dipping sauce

Panko Calamari

13 | 14.5

Fried with tossed leaf salad and tartare aioli

Potato Wedges

9 | 10

Fried potato wedges coated in our secret spice blend served with sweet chilli sauce and sour cream

Peri Peri Squid

14 | 15.5

Fried with parmesan cheese, mint, tossed leaf salad, aioli and lemon

Baked Brie & Bread

17 | 19

Pot baked brie cheese served with fig jam and warmed artisan bread rolls

Wine Match Gallagher Duet Pinot Noir Chardonnay, Canberra District NSW

OYSTERS

OUR OYSTERS ARE SOURCED FROM THE SOUTH COAST, TASMANIA, AND SOUTH AUSTRALIA ENSURING THE BEST POSSIBLE QUALITY ALL YEAR ROUND.

	1/2 DOZ	DOZ
Natural <i>GF</i>	13 14.5	25 27.5
Kilpatrick <i>GF</i> Grilled Oysters with crispy bacon and worcestershire sauce	14 15.5	26 28.5
Chilli Parmesan <i>GF</i> Grilled Oysters cooked in chilli, parmesan and parsley butter <i>Wine Match</i> Pikorua Sauvignon Blanc, Marlborough NZ	14 15.5	26 29.5

MAINS

Chicken Schnitzel

20 | 22

Grilled premium chicken breast schnitzel served with chips, tossed leaf salad and your choice of gravy, pepper, diane or mushroom sauce

Beer Match Carlton Draught Brewery Fresh, VIC

The Parmagiana

22 | 24.5

Grilled premium chicken breast schnitzel topped with our homemade napolitana sauce, sliced leg ham, oregano, melted mozzarella and parmesan served with chips and tossed leaf salad

Beer Match Goose Island Midway IPA, USA

Chicken Avocado

24 | 26.5

Grilled premium chicken breast fillet or premium chicken breast schnitzel topped with fresh avocado and grilled bacon served with hollandaise sauce, chips and a tossed leaf salad

Pork Belly *GF*

25 | 27.5

Twice cooked pork belly wrapped in grilled bacon topped with pan juice gravy, apple sauce and crispy crackle served on mashed potato with seasonal vegetables

Wine Match Rymill Darkhorse Cabernet Sauvignon, Coonawarra SA

Crumbed Lamb Cutlets

Pasture raised lamb cutlets coated in our herb and homemade parmesan crumb served on mashed potato with gravy and seasonal vegetables

2 Lamb Cutlets

18 | 20

3 Lamb Cutlets

26 | 28.5

Pork Rib Cutlet

26 | 28.5

Char grilled 300 gram skinless pork rib cutlet topped with grilled pineapple, bacon and maple glaze served with crispy crackling, chips and tossed leaf salad

Chicken Risotto *GF*

20 | 22

White wine chicken risotto with sautéed mushrooms and peas finished with shaved parmesan, snow pea tendrils and truffle oil

Vegetarian Linguini *V*

18 | 20

Grilled aubergine, capsicum, zucchini, mushrooms, onions, sweet potato, pesto and chilli tossed through linguini finished with shaved parmesan and sweet potato crisps

Wine Match Pocketwatch Pinot Gris, Beechworth VIC

Chicken Alfredo

19 | 21

Linguini with bacon, mushrooms, chicken, onion and garlic in white wine cream sauce finished with shaved parmesan

Chicken Caesar

20 | 22

Grilled premium chicken breast fillet or premium chicken breast schnitzel served on fresh cos lettuce, garlic herb croutons, boiled egg, shaved parmesan cheese and grilled bacon finished with our creamy caesar dressing

Power Bowl

23 | 25.5

Char grilled skinless chicken breast with quinoa, grilled aubergines, capsicums, zucchini, roasted sweet potato, onion, mushrooms, chickpeas, hummus and tossed leaf salad with a lemon yoghurt dressing

SEAFOOD

Seafood

Prosciutto Salmon

27 | 29.5

200 gram fillet of Tasmanian salmon wrapped in prosciutto served with hollandaise sauce, chips and a tossed leaf salad

Battered Whiting

23 | 25.5

Two battered fillets of light flaky New Zealand whiting served with chips, tossed leaf salad, tartare sauce and lemon

Wine Match Gallagher Estate Riesling, Canberra District NSW

The Cookery Catch

24 | 26.5

Battered fillet of light flaky New Zealand whiting, panko crusted prawn cutlets and calamari rings served with chips, tossed leaf salad, tartare sauce and lemon

BURGERS

Burgers

ALL BURGERS ARE SERVED ON A TOASTED ARTISAN BUN. INCLUDES A SIDE OF CHIPS AND BEER BATTERED ONION RINGS.

Wagyu Beef Burger

Prime Wagyu beef, grilled bacon, homemade pickles, melted cheese, American mustard aioli, relish and mixed leaves

1 Beef Patty

17 | 19

2 Beef Patties

19 | 21

Beer Match Asahi Super Dry, JPN

Veggie Burger *V*

17 | 19

Spinach and ricotta cheese patty, mixed grilled vegetables, melted cheese, lettuce and aioli

Chicken Burger

17 | 19

Grilled chicken breast, bacon, melted cheese, tomato, lettuce and aioli

DESSERT

Dessert

Warmed Sticky Date Pudding

9 | 10

Served with butterscotch sauce and vanilla ice cream

Baked New York Blueberry Cheesecake

9 | 10

Served with a mixed berry compote and cream

Chocolate Mud Cake

9 | 10

Served with chocolate sauce and vanilla ice cream

Chocolate Brownie Stack *GF*

9 | 10

Warm chocolate fudge brownie with chocolate sauce and vanilla ice cream

Gluten Free *GF* | Vegetarian *V*

First price listed are members prices. To receive member price please present your membership card when purchasing your meal.

