



MENU

BISTRO HOURS

SUNDAY - THURSDAY 12PM - 8:30PM

FRIDAY & SATURDAY 12PM - 9:30PM

DOUGH

GARLIC, HERB & PARMESAN TOASTED SOURDOUGH ADD BRUSCHETTA	6.5/7.5 3
GARLIC, CHIVE & CHEESE PIZZA	10.5/11.5
COB LOAF WITH WHIPPED GARLIC BUTTER & BALSAMIC OLIVE OIL	10.5/11.5

SMALL PLATES

SALT & PEPPER SQUID WITH LIME AIOLI & SALAD	11.5/12.5
SOUTHERN STYLE BREADED CAULIFLOWER BITES WITH AIOLI & SALAD	12.5/13.5
PESTO PRAWN HOT POT WITH ONION, MUSHROOM, CAPSICUM & TOASTED SOURDOUGH	16.5/17.5
CHERRY TOMATO, BABY SPINACH & FETA CHEESE TARTLET SERVED WITH SALAD	14.5/15.5

FROM THE GARDEN

ADD CHICKEN	4	ADD PRAWNS	7
ADD S & P SQUID	6	ADD SALMON	12
TRADITIONAL CAESAR WITH COS LETTUCE, BACON, PARMESAN, CROUTONS, EGG & CREAMY CAESAR DRESSING			15.5/16.5
AUTUMN ROAST VEGETABLE SALAD WITH ROQUETTE, ROASTED SWEET POTATO, BABY BEETS, CHICKPEAS, HALOUMI & BALSAMIC DRESSING			16.5/17.5
LAMB SALAD WITH BABY ROQUETTE SLOW ROASTED LAMB, SPANISH ONION, CHERRY TOMATO, SWEET POTATO, PINE NUTS, FETA CHEESE & RICH BALSAMIC GLAZE			20/22

KIDS MENU

CHICKEN NUGGETS & CHIPS	9
FISH & CHIPS	9
CHEESEBURGER & CHIPS	9
HAM & PINEAPPLE PIZZA	9

SENIORS MENU

FISH & CHIPS	12.5
ROAST OF THE DAY	12.5
BEEF SAUSAGES & MASH	12.5

MUST SHOW CONCESSION CARD

SHARED PLATES

NACHOS

TRADITIONAL MEXICAN SPICED BEEF MINCE 15.5/16.5
SOUR CREAM, GUACAMOLE & TOMATO SALSA

VEGETARIAN BEAN MIX 14.5/15.5
SOUR CREAM, GUACAMOLE & TOMATO SALSA

FAVOURITES PLATE

WITH GRILLED HALOUMI, SALT & PEPPER SQUID, CAULIFLOWER BITES, STICKY ASIAN PORK BELLY, GARDEN SALAD & DIPS 24/26

SEAFOOD TASTING PLATE

WITH BEER BATTERED FLATHEAD, SALT & PEPPER SQUID, CRUMBED SCALLOPS, SEARED PRAWN SKEWER, CHIPS, SALAD & TARTARE SAUCE 24/26

BURGERS

BEEF BURGER 16.5/18
WITH ANGUS BEEF PATTIE, LETTUCE, TOMATO, ONION RELISH, CHEESE & AIOLI

STEAK SANDWICH 16.5/18
WITH CHAR GRILLED STEAK, ONION, BACON, EGG, CHEESE, LETTUCE, TOMATO, BEETROOT & BBQ SAUCE ON TOASTED SOURDOUGH

SLOW COOKED BEEF BRISKET BURGER 16.5/18
WITH BOURBON BBQ SAUCE & PURPLE SLAW

PORK BURGER 17.5/18.5
WITH CRISPY PORK BELLY PIECES, SIRACHA MAYO & PURPLE SLAW

FROM THE GRILL

300GM RUMP 22/24

350GM SCOTCH 32/34

250GM SEARED CHICKEN BREAST 23/25

CHOICE OF TWO SIDES

CHIPS, SALAD, MASH, VEGES
SWEET POTATO 2

SAUCES

GRAVY, DIANNE, MUSHROOM,
PEPPER, BÉARNAISE.

ADD

SCALOPPINI 3

CREAMY SEEDED
MUSTARD SAUCE 3

SALT & PEPPER SQUID 5

GARLIC CREAM
PRAWNS 7

SURF & TURF ULTIMATE 10

MIXED GRILL 5

SIDES

CHIPS 6.5/7.5

GARDEN SALAD 5/6

WEDGES 9.5/10.5

STEAMED VEG 5/6

ADD CRISPY BACON &
MELTED CHEESE 3

GARLIC MASH 5/6

FROM THE OVEN

3 CHEESE NAPOLITANO SAUCE, MELTED MOZZARELLA, PARMESAN & FETA	14.5/15.5
HAWAIIAN NAPOLITANO SAUCE, DOUBLE SMOKED HAM, PINEAPPLE, MOZZARELLA	16.5/17.5
MEAT LOVERS BBQ SAUCE, HAM, BACON, SALAMI, SAUSAGE & MELTED MOZZARELLA	17.5/18.5
MEDITERRANEAN CHICKEN BASIL PESTO, MEDITERRANEAN VEGETABLES, CHICKEN, ROQUETTE, FETA & MELTED MOZZARELLA	18.5/19.5
GARLIC PRAWN GARLIC BUTTER BASE, ROQUETTE, SPANISH ONION, CAPSICUM, PRAWNS & MELTED MOZZARELLA	19.5/20.5

THE CLASSICS

CHICKEN SCHNITZEL GOLDEN CRUMBED CHICKEN BREAST SERVED WITH 2 SIDES & SAUCE	20/22
ADD PARMIGIANA NAPOLITANO SAUCE, HAM AND MOZZARELLA	4
ADD OSCAR SEARED PRAWNS, AVOCADO & BEARNAISE SAUCE	7
BEER BATTERED FLATHEAD FILLETS HOUSE BATTERED FLATHEAD FILLETS SERVED WITH CHIPS, SALAD & TARTARE SAUCE	21.5/22.5
SALT & PEPPER SQUID HOUSE CUT SQUID DUSTED IN CHEFS SALT & PEPPER SEASONING, SERVED WITH CHIPS, SALAD & AIOLI	20/22
PENNE BOSCAIOLA PENNE PASTA WITH SAUTÉED BACON, MUSHROOMS, FRESH HERBS & GARLIC CREAM SAUCE, FINISHED WITH SHAVED PARMESAN	15/17

CHEF'S SUGGESTIONS

AUBERGINE LASAGNE CHAR GRILLED EGGPLANT LAYERED WITH MOROCCAN SPICED NAPOLITANO SAUCE, SAUTÉED BABY SPINACH & GOATS CHEESE. SERVED WITH CHIPS & SALAD	22/24
SALMON PICCATA PAN SEARED ATLANTIC SALMON FILLET FINISHED WITH LEMON & CAPER SAUCE. SERVED OVER ROASTED SWEET POTATO & STEAMED GREENS	28.5/29.5
PRAWN ANGEL HAIR ANGEL HAIR PASTA WITH SEARED PRAWNS, FENNEL, CHILLI, LEMON & GARLIC, FINISHED WITH SHAVED PARMESAN	20.5/21.5
SLOW ROASTED BEEF BRISKET SERVED WITH CREAM POTATO PUREE, STEAMED GREENS & JUS	25/26.5

COCKTAILS

ALL COCKTAILS

12

STRAWBERRY DAIQUIRI

STRAWBERRY LIQUOR, BACARDI, FRESH LIME & STRAWBERRIES

MIDORI BLISS

PARAISO LYCHEE LIQUEUR, MIDORI, ORANGE, CRANBERRY JUICE

SPRINKLES ON THE ROCKS

VODKA, BLUE CURACAO, TRIPLE SEC, ORANGE & PINEAPPLE JUICE

VIAGRA

BLUE CURACAO, VODKA, ENERGY DRINK

BLUEBERRY MOJITO

BLUEBERRY LIQUEUR, BACARDI, FRESH LIME, MINT, SODA WATER

LIQUID ECSTASY

BACARDI, MIDORI, BLUE CURAÇAO, FRESH LEMON, PINEAPPLE JUICE

SHIPWRECKED

MALIBU, BANANA LIQUEUR, MIDORI, LIME CORDIAL, PINEAPPLE JUICE

PASSION FOR PINEAPPLE

BACARDI, PASSION FRUIT LIQUOR, PINEAPPLE JUICE, FRESH LIME & MINT

CARAFE COCKTAILS

ALL CARAFES

25

ELDERFLOWER MOJITO

FLEUR DE SUREAU, BACARDI, FRESH MINT, FRESH LIME

COINTREAU FIZZ

COINTREAU, FRESH LIME, SODA

SUMMER BREEZE

VODKA, TEQUILLA, TRIPLE SEC, ORANGE & PINEAPPLE JUICE

CC & DRY

CC & DRY DRAUGHT, FRESH LIME

SHOTS

ALL SHOTS

8

PORN STAR

SOUR APPLE, BLUE CURACAO SHAKEN WITH ICE

JAM DOUGHNUT

CHAMBORD, BAILEYS FLOAT, SUGAR RIMMED GLASS

SWEET BEE

LICOR 43, WHITE CHOCOLATE LIQUEUR

BLUE POP

BLUE CURAÇAO, VODKA, POPPING CANDY

BECOME A MEMBER AND SAVE \$\$\$ IT'S FREE
(MEMBER'S PRICE / NON-MEMBER'S PRICE) (**CONDITIONS APPLY)

MONDAY TO FRIDAY LUNCH SPECIALS FROM \$10
(NON MEMBERS \$12 | EXCLUDES PUBLIC HOLIDAYS)

WHITE WINE

MARBLE CAKE CHARDONNAY (S AUSTRALIA)	6.5	26
MARBLE CAKE SAUVIGNON BLANC (S AUSTRALIA)	6.5	26
WILD OATS SAUVIGNON BLANC (187ML) (MUDGEES NSW)	8	
MOUNT LAWSON CHARDONNAY (W AUSTRALIA)	7	28
OYSTER BAY SAUVIGNON BLANC (MARLBOROUGH NZ)		31
WIRRA WIRRA SCRUBBY RISE SEM SAUV BLANC (McCLAREN VALE SA)	7	28
LITTLE HILLS SAUVIGNON BLANC (ADELAIDE HILLS SA)	7	28
ORANGE TREE MOSCATO (SE AUSTRALIA)	6.5	26
RICHLAND PINOT GRIGIO (GRIFFITH NSW)	7	28
BROWN BROTHERS MOSCATO PICCOLO (275ML) (VICTORIA)	8	

RED WINE

MARBLE CAKE SHIRAZ (S AUSTRALIA)	6.5	26
MARBLE CAKE CABERNET MERLOT (S AUSTRALIA)	6.5	26
WILD OATS CABERNET MERLOT (187ML) (MUDGEES)	8.5	
HOUGHTON SHIRAZ (SWAN VALLEY)	7	28
FLINDERS BAY MERLOT (W AUSTRALIA)	7	28
MACKENZIE & GRACE CABERNET SAUVIGNON (VICTORIA)	7	28

SPARKLING

YELLOWGLEN YELLOW PICCOLO 200ML	8.5	
YELLOWGLEN PINK PICCOLO 200ML	8.5	
ROTHBURY ESTATE BRUT (S AUSTRALIA)	6	24
TAYLORS PINOT NOIR CHARDONNAY BRUT CUVEE (S AUSTRALIA)		33

COFFEE, TEA & HOT CHOCOLATE

COFFEE	SMALL 3.5	MUG 4
FLAT WHITE - LATTE - CAPPUCCINO - MOCHA - ESPRESSO - MACCHIATO - DECAF		
ADD CARAMEL, HAZELNUT OR VANILLA SHOT		0.5
TEA		
ENGLISH BREAKFAST - EARL GREY - CAMOMILE - PEPPERMINT		