

SIGNATURE DISHES

	M	NM
FALAFEL, HUMMUS & TZATZIKI (VG) Tortilla croutons, sweet pickled onion, tomato, parsley	\$17	\$19
GRILLED HALF SHELL SCALLOP MORNAY (I) Scallops in a half shell, creamy mornay sauce (5 PCS) <i>Add an extra scallop for \$5</i>	\$25	\$28
GRILLED TIGER PRAWNS (SHELL ON) (LG) (I) Garlic butter, lemon (5)	\$25	\$28
SPICED LAMB SHOULDER Date, sweet potato & chickpea tagine, kale, lamb jus	\$29	\$32
PAN ROASTED BARRAMUNDI (LG) (A) Crispy potatoes, greens, lemon butter sauce	\$33	\$36
SEAFOOD CHOWDER (I) FEATURED DISH Creamy sweet corn & potato chowder, squid, prawns, seasonal fish, cob loaf	\$29	\$32
CRISPY SKIN SALMON (A) Roasted fennel, new potatoes, lemon & caper burnt butter	\$35	\$38
SMOKED BARRAMUNDI NIÇOISE (LG) (A) Smoked Humpty Doo barramundi, hard-boiled egg, green beans, new potatoes, tomatoes, olives, mixed leaves, anchovies, house vinaigrette	\$23	\$25
SPICY CHICKEN SALAD Crispy chicken tenders, sweet chilli sauce, pickled Asian vegetables, crispy noodles, chilli dressing, cashews & sesame seeds	\$25	\$28
GREEN GODDESS SALAD (PB) Mixed lettuce, tomatoes, cucumber, celery, radish, lemon pepper tortilla croutons, green goddess dressing <i>Add chicken, steak or falafel (PB) \$9</i>	\$19	\$21
SAVOURY MINCE SENIORS SPECIAL Mashed potatoes, steamed kale	\$19	\$21

SHARING

	M	NM
GARLIC & HERB BREAD (VG)	full \$7 half \$4	\$8 \$4.5
MOZZARELLA & PARMESAN FLAT BREAD (V) Garlic, rosemary	\$12	\$13
PEPPERONI & MOZZARELLA FLAT BREAD	\$14	\$15
CRISPY CALAMARI (LG) (I) Chilli salt, sriracha aioli or Lemon pepper, roasted garlic aioli	\$17	\$19
DOUBLE FRIED KOREAN STYLE CHICKEN WINGS (LG) Buffalo chilli sauce, blue cheese dip, celery or Smoky BBQ sauce, ranch dressing	\$17	\$19
PRAWN TACOS (3PCS) (I) Avocado, chipotle ranch, fresh tomato salsa Add an extra one for \$6	\$18	\$20

FAVOURITES

	M	NM
PANKO CRUMBED CHICKEN SCHNITZEL (LD) Chips, garnish salad, lemon	\$27	\$30
CRUMBED PLANT-BASED SCHNITZEL (LD) (V) (PB)	\$25	\$28
CHICKEN PARMIGIANA Chicken schnitzel, shaved ham, Swiss cheese, Napoli sauce, chips, garnish salad	\$29	\$32
HUNTER'S CHICKEN Chicken schnitzel, bacon, BBQ sauce, Swiss cheese, chips, garnish salad	\$29	\$32
BEER BATTERED FISH OF THE DAY (I) Chips, garnish salad, caper mayo, lemon	\$26	\$29

SENIORS

	M	NM
LAMBS FRY (LGO) (LDO) Bacon, mashed potato, peas, onion gravy	\$19	\$21
BEEF SAUSAGES (LG) (LD) Mashed potato, onion gravy, peas, parsnip crisps	\$19	\$21
PANKO CRUMBED CHICKEN SCHNITZEL (LD) Chips, salad, lemon	\$20	\$22
200G GRAIN FED BLACK ANGUS ROSTBIFF STEAK (LG) (LD) Your choice of sauce and either chips & garnish salad or mashed potato & seasonal vegetables	\$26	\$29
BEER BATTERED FISH OF THE DAY (I) Chips, garnish salad, caper mayo, lemon	\$21	\$23

BURGERS

Add an extra patty \$5 Add bacon \$4
Add cheese \$3 Add avocado \$4
Substitute panko chicken for plant based \$2.5

	M	NM
BEEF BURGER Grass fed beef patty, salad, special sauce, brioche bun, chips	\$19	\$21
CHEESEBURGER Grass fed beef patty, hi-melt cheese, salad, special sauce, brioche bun, chips	\$22	\$24
BACON CHEESEBURGER Grass fed beef patty, hi-melt cheese, bacon, salad, special sauce, brioche bun, chips	\$25	\$28
AUSSIE BURGER Grass fed beef patty, beetroot, egg, cheese, smoky BBQ sauce, salad, special sauce, brioche bun, chips	\$25	\$28
CHICKEN BURGER Panko crumbed chicken breast, salad, special sauce, brioche bun, chips	\$19	\$21
BBQ CHICKEN BURGER Panko crumbed chicken breast, smoky BBQ sauce, salad, special sauce, brioche bun, chips	\$25	\$28
BUFFALO CHICKEN BURGER Panko crumbed chicken breast, Buffalo hot sauce, salad, special sauce, brioche bun, chips	\$25	\$28

GRILL

SERVED WITH YOUR CHOICE OF SAUCE AND EITHER CHIPS & GARNISH SALAD OR MASHED POTATO & SEASONAL VEGETABLES

	M	NM
200G GRAIN FED BLACK ANGUS ROSTBIFF STEAK (LG) (LD)	\$29	\$32
300G GRAIN FED MB2+ SIRLOIN (LG) (LD)	\$45	\$49
300G CHICKEN BREAST (LG) (LD)	\$29	\$32
THREE BEEF SAUSAGES (LG)	\$24	\$26
SAUCES		
- Mushroom (LG)		- Pan juice gravy (LG) (LD)
- Green peppercorn (LG)		- Béarnaise (LG)
- Garlic cream (LG)		*Additional sauce \$2.5

SIDES

	M	NM
HOUSE CHIPS (LG) (VG) Tomato sauce	\$9	\$10
LOADED CHIPS (LG) Liquid cheese, sour cream, bacon bits, spring onions	\$13	\$14
BROCCOLI Confit tomatoes, parmesan crumbs	\$9	\$10
BUTTERED MASHED POTATO (LG) (V) (VGO)	\$9	\$10
ONION RINGS (V) Ranch dressing	\$9	\$10
GREEN GODDESS SALAD (VG) Gem lettuce, tomatoes, cucumber, radish, red onion, green goddess dressing	\$9	\$10

KIDS \$14.9

UNDER 12 YEARS ONLY, INCLUDES SOFT DRINK & ICE CREAM (LOW DAIRY AVAILABLE)

PASTA NAPOLI (V) (LDO) - Cheese
BEER BATTERED FISH (LD) (I) - Chips, salad
SAUSAGE (LG) (LD) - Mash, peas, gravy
DINO NUGGETS - Chips, salad
KIDS PIZZA 9" (LGO) - Ham & pineapple

DESSERTS

	M	NM
MRS GEURD'S STICKY DATE PUDDING Butterscotch sauce, Anzac biscuit ice cream	\$13	\$14
CHEF GARETH'S WARM CHOCOLATE BROWNIE	\$13	\$14
APPLE & SULTANA CRUMBLE Vanilla custard Please also see cabinet for additional sweets	\$13	\$14

COFFEE & TEA

	M	NM
CAPPUCCINO	\$5	\$5.5
LONG BLACK	\$4.5	\$5
FLAT WHITE	\$5	\$5.5
HOT CHOCOLATE	\$5.5	\$6
SELECTION OF TEA	\$4.5	\$5

Please see staff for upgrades, specialty hot drinks and alternative milks available

KEY

(V) Vegetarian • (VG) Vegan
(VGO) Vegan Option* Removal or exchange of ingredients required
(PB) Plant Based* Fryers may have been used for meat/fish
(LG) Low Gluten* Fryers may have been used for glutenous ingredients
(LGO) Low Gluten Option* Removal or exchange of ingredients required
(LD) Low Dairy
(LDO) Low Dairy Option* Removal or exchange of ingredients required
(M) Members Price • (NM) Non Members Price

SEAFOOD

(A) Australian seafood • (I) Imported seafood • (M) Mixed origin seafood

DIETARY REQUIREMENTS & FOOD ALLERGIES

While care is taken when catering to special dietary & food allergy requirements, dietary symbols should be used as a guide only.
When our Chefs prepare your meal there is a small risk the contents may come in to contact with other ingredients, please inform our staff when ordering of your specific requirements to assist us in honouring your request.



WHATS ON?