

DINNER MENU

STARTERS

		Member Price
Garlic & Herb Bread (v)	10	9
Bruschetta prosciutto, mozzarella, rocket, balsamic glaze	13	11.7
Hummus flatbread, green Sicilian olives (v, gfo)	16	14.4
Grilled Kefalograviera (saganaki) beetroot relish, pistachio (v, gfo)	15	13.5
Goats Cheese fuet anise salami, roasted zucchini, French baguette (gfo)	22	19.8
Vegetable Spring Rolls (2pc) sweet chili sauce (v)	12	10.8
Lamb Skewers tahini yoghurt, pickled cucumber (gfo)	15	13.5
Salt & Pepper Squid tartare sauce, lemon (gfo)	16	14.4
Seared Scallops pickled papaya, nam jim dressing (gfo)	10ea	9ea

CLASSICS

English Pork Sausages & Mash broccolini, onion, Guinness gravy	24	21.6
Wagyu Beef Burger lettuce, cheese, onion, tomato sauce, mustard, chips (gfo)	27	24.3
Chicken Schnitzel garlic butter, salad, chips	30	27
Chicken Parmigiana smoked leg ham, napoli sauce, mozzarella, chips, salad	32	28.8
Pumpkin & Goats Cheese Ravioli pinenuts, chargrilled rapini, spinach & herb cream sauce	35	31.5
Prawn & Portarlington Mussel linguini, tomato, white wine, chili, garlic, dill	36	32.4
Slow Braised Duck Pappardelle grana padano, poached egg, gremolata	36	32.4
Roasted Cauliflower Salad spinach, mint, quinoa, hazelnut, pomegranate yoghurt (v, gfo)	15	13.5

Add

Chicken 6 (gfo, dfo) | Grilled Baramundi 14 (gfo, dfo) | Yiros Lamb 10 (gfo)

PIZZA (12 INCH)

Margherita cherry tomato, mozzarella, basil, tomato sugo (v)	26	23.4
Hot Calabrese salami, mozzarella, tomato sugo	28	25.2
Pumpkin Zucchini fetta, pinenuts, mozzarella, tomato sugo (v)	28	25.2
BBQ Chicken bacon, mushroom, mozzarella, tomato sugo	32	28.8

Please note we are a cashless venue

V - vegetarian, GFO - gluten free option, DFO - dairy free option

Please let us know of any allergies.

Some items may contain traces of crustaceans.

DINNER MENU

MAINS

		Member Price
Chargrilled Hispi Cabbage miso & yuzu butter, sesame & chive roasted carrots, pumpkin puree, gochujang aioli, sesame furikake (v)	34	30.6
Braised Birregurra Lamb & Mushroom Pot Pie mash potato, peas	42	37.8
Roasted Pork Belly mash potato, roasted pumpkin & Dutch carrots, sauteed savoy cabbage, cider jus (gfo)	42	37.8
Grilled Snapper Thai green bean salad, coconut rice, Thai red curry sauce	46	41.4
King Island Grass Fed Porterhouse 250g chips, salad, choice of sauce (gfo)	45	40.5
King Island Grass Fed Scotch Fillet 300g duck fat roasted potatoes, charred broccolini, choice of sauce (gfo)	56	50.4
Mixed Grill wagyu rump 250g, chorizo sausage, lamb skewer, fried egg, chips, salad, choice of sauce (gfo)	58	52.2

SIDES

Seasonal Vegetables (v, gfo)	10	9
Garden Salad (v, gfo)	8	7.2
Green Beans almonds (v, gfo)	8	7.2
Roasted Chat Potatoes (v, gfo)	8	7.2
Bowl of Chips aioli, tomato sauce	13	11.7
Side of Chips	6	5.4

SAUCES

Gravy	2	1.8
Mushroom Gravy	2	1.8
Bearnaise Sauce (gfo)	2	1.8
Red Wine Jus	2	1.8

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