

SMALL MEALS DEAL BUSTERS

Chicken or Prawn Taco (A) \$21 Member | \$22 Visitor

Two soft shell tacos filled with Karrage Chicken or Australian battered prawns.

Salt & Pepper Squid (GFO) (DFO) (I) \$21 Member | \$22 Visitor

Squid rings coated in salt and pepper spices. Served with chips, salad lemon and tartare sauce.

Fish and Chip (GFO) (DFO) (A) \$21 Member | \$22 Visitor

Catch of the day, crumbed, battered or grilled. Served with chips, salad, lemon and tartare sauce. Check our special board on tvs.

Bangers & Mash (GFO) (DFO) \$21 Member | \$22 Visitor

Gourmet pork sausages, creamy mash potato, peas and gravy.

Beef Ragù \$21 Member | \$22 Visitor

Slow-cooked beef mince with tomato, vegetables, herbs and spices, tossed through pasta. Finished with shaved parmesan.

Pea & Bacon Pasta \$21 Member | \$22 Visitor

A comforting blend of peas and crispy bacon, spinach. Finished with toasted pine nuts for added crunch and flavour.

Goddess Bowl or Citrus Salad (GFO) \$21 Member | \$22 Visitor

Senior size Goddess bowl or Citrus salad with the choice of grilled chicken, salt & pepper squid (I) or grilled Australian prawns (A).

CLUB FAVOURITES

Rump Steak 300g (GFO) (DO) \$38 Member | \$39 Visitor

300g rump steak. Served with chips and one sauce. Dianne, pepper, mushroom, creamy garlic or traditional gravy. Swap to mash and vegetables \$3.

Fish and Chips (GFO) (DFO) (A) \$29 Member | \$30 Visitor

Catch of the day, crumbed, battered or grilled. Served with chips salad lemon and tartare sauce. Check our special board on tvs.

Salt & Pepper Squid (GFO) (I) \$29 Member | \$30 Visitor

Squid rings coated in salt & pepper spices. Served with chips, salad, lemon and tartare sauce.

Seafood Basket (M) \$35 Member | \$36 Visitor

Spanish mackerel, tempura battered, two Australian crumbed prawns, salt and pepper squid, served with chips, salad, lemon wedge and a side of tartare sauce.

Seafood Curry (GFO) (M) \$35 Member | \$36 Visitor

Spanish mackerel, squid, Australian mussels and Australian prawns in a coconut curry. Garnished with lime and coriander. Served with steamed rice and a pappadam.

Bangers & Mash (GFO) \$28 Member | \$29 Visitor

Gourmet pork sausages, creamy mash potato, peas and traditional gravy.

Chicken Taco \$29 Member | \$30 Visitor

Trio of soft shell tacos filled with mixed salad and karaage chicken. Topped with mango sauce.

SCHNITZELS

All Schnitzels served with chips and salad and 1 sauce. Dianne, pepper, mushroom, creamy garlic, gravy. Mash and Veg add \$3

• **Chicken Schnitzel (GFO)** \$28 Member | \$29 Visitor | \$22 Senior

• **Crumbed Steak (GFO)** \$34 Member | \$35 Visitor | \$22 Senior

• **Eggplant Parmì (GFO)** \$29 Member | \$30 Visitor | \$22 Senior

Crumbed eggplant topped with Napoli sauce, pesto, Cheese.

SCHNITZELS TOPPERS

• **Parmigiana:** Napoli sauce, Cheese \$5 (GFO)

• **Crazy:** Napoli sauce, pepperoni, bacon, olives, cheese \$10(GFO)

• **Gourmet:** Truffle sauce, mushroom, bacon, cheese \$10 (GFO)

• **Surf Turf:** Garlic sauce, prawns (A), bacon, steak, cheese \$10(GFO)

• **Hawaiian:** BBQ sauce, pineapple, bacon, cheese, \$10 (GFO)

• **Italian:** Napoli sauce, pesto, salami, fetta, andcheese \$10 (GFO)

• **Mexican:** Salsa, mex beef, capsicum, jalapeno, sour cream, corn chips andcheese \$10 (GFO)

PIZZAS All pizzas available gluten free add \$5

Cheesy Garlic Pizza (GFO) \$21 Member | \$22 Visitor

Pizza base topped with garlic butter and cheese.

Margherita (GFO) \$24 Member | \$25 Visitor

Napoli sauce, tomato, fresh basil, oregano, cheese.

Vegetable & Fetta (GFO) (VO) \$25 Member | \$26 Visitor

Napoli sauce, mushrooms, capsicum, spinach, red onion, pumpkin, tomato, cheese and fetta.

BBQ Chicken (GFO) \$26 Member | \$27 Visitor

BBQ sauce, chicken, mushrooms, bacon, red onion, cheese.

Pepperoni (GFO) \$25 Member | \$26 Visitor

Napoli sauce, pepperoni, cheese.

Bacon & Pineapple (GFO) \$25 Member | \$26 Visitor

Napoli sauce, bacon, pineapple, cheese.

Meat Lovers (GFO) \$27 Member | \$28 Visitor

BBQ sauce, pepperoni, bacon, steak, ground beef, salami, onion, cheese.

Supreme (GFO) \$26 Member | \$27 Visitor

Napoli sauce, pepperoni, mushrooms, bacon, capsicum, pineapple, olives, tomato, cheese.

Mexican (GFO) \$25 Member | \$26 Visitor

Napoli sauce, red onion, tomato, ground beef, capsicum, jalapenos, chilli, corn chips, cheese, sour cream.

Seafood (GFO) (M) \$35 Member | \$36 Visitor

Napoli sauce, fish, squid, Australian prawns and mussels, cheese.

Steak Prawn & Bacon (GFO) (A) \$35 Member | \$36 Visitor

Creamy Garlic sauce, steak, Australian prawn, bacon, spinach, cheese.

BREADS

- Garlic Herb Bread** (VO) (DFO) \$13 Member | \$14 Visitor
- Cheese & Bacon Bread** \$16 Member | \$17 Visitor
- Cheesy Garlic Pizza** (VO) \$21 Member | \$22 Visitor
- Bruschetta** (VO) (DFO) \$19 Member | \$20 Visitor
- Fetta Bruschetta** (VO) \$20 Member | \$21 Visitor

ENTREES

- Karaage Chicken Bites** (GFO) (DFO) \$18 Member | \$19 Visitor

Chicken breast pieces coated in karaage spice. Lightly fried till crispy. Served with green chilli mayo.

- Southern Chicken Sliders** \$18 Member | \$19 Visitor

Two brioche sliders filled with southern fried chicken and coleslaw. Topped with creamy American-style baconnaise sauce.

- Crab and fish Spring Rolls** (GFO) (DO) (I) \$18 Member | \$19 Visitor

Four, crab, prawn and fish netted spring rolls. Served with a sweet chilli dipping sauce.

- Vegetarian Spring Rolls** (GFO) (DFO) (VO) \$18 Member | \$19 Visitor

Four, taro, yam, beans, mung beans, black mushroom. Wrapped in crispy rice net paper. Served with sweet chilli sauce.

- Fetta Filo Pillow** (VO) \$18 Member | \$19 Visitor

Creamy feta cheese seasoned to perfection, wrapped in buttery filo pastry and cooked until golden. Served with pickled onion and our house made green chilli jam.

- Beef Carpaccio** (GFO) \$20 Member | \$21 Visitor

Beef carpaccio served with rocket, shaved parmesan, pine nuts and fried capers. Finished with a roasted shallot and garlic aioli.

KIDS MEALS

\$15 Member | \$16 Visitor

All kids meals served with ice cream and sprinkles.

- Cheese & Bacon Pizza & Chips**
- Chicken Strips & Chips** (GFO) (DFO)
- Calamari & Chips** (I) (GFO) (DFO)
- Fish & Chips** (I) (GFO) (DFO)
- Pork Sausage** (GFO) (DFO)
- Napoli Pasta**
- Hot Dog & Chips**



Gluten Free Option on Request (GFO)



Vegetarian Option Available (VO)



Dairy Free Available on Request (DFO)

Seafood Origin (A) Australian (I) Imported (M) Mixed

MAINS

- Prawn Tacos** (A) \$33 Member | \$34 Visitor

A trio of soft beetroot, pumpkin, and plain tortillas, crisp lettuce, slaw, and battered Australian prawns. Zesty green-chilli mayonnaise and pineapple salsa.

- Wild Caught Barramundi** (GFO) (A) \$38 Member | \$39 Visitor

Wild-caught Australian barramundi topped with a fresh-herb & parmesan crust. Green beans, broccoli, crispy potato, and cherry tomato jam. Finished with a zhug sauce.

- Prawn Burger** (A) \$34 Member | \$35 Visitor

A delicious house made Australian prawn patty packed with ginger, garlic, sesame & soy, crumbed and served on a soft brioche roll. Finished with kewpie slaw, pickled onion and crispy chips.

- Citrus Salad** (GFO) (VO) \$23 Member | \$24 Visitor

Prawns (A), Salt & Pepper Squid (I) or Chicken Add \$10

Vibrant citrus salad of rocket, roasted pumpkin, creamy feta, orange segments, pickled onion, and toasted walnuts, finished with a zesty lemon dressing.

- Goddess Bowl** (GFO) (VO) \$23 Member | \$24 Visitor

Prawns (A), Salt and Pepper Squid (I) or Chicken Add \$10

Brown rice with char-grilled broccoli, edamame, roasted pumpkin, cherry tomatoes, peas, shallots and pickled onion, finished with a creamy Goddess sauce.

- Karaage Chicken Curry** \$33 Member | \$34 Visitor

Crispy fried marinated chicken in rich Japanese curry with vegetables, served with steamed rice and topped with bean sprouts, spring onion, cashews, sesame seeds and pappadums.

- Chicken Coq Au Vin** (GFO) \$35 Member | \$36 Visitor

Chicken breast braised slowly in rich red wine with mushrooms, onion, bacon, garlic, and thyme. Served with creamy mashed potatoes, green beans, and carrots.

- Rosemary and Garlic Lamb** (GFO) \$38 Member | \$39 Visitor

Tender sous-vide lamb infused with rosemary and garlic. Creamy mash potato and roasted vegetables, finished with a rich beef jus.

- Pea and Bacon Pasta** (VO) \$28 Member | \$29 Visitor

A comforting blend of peas, crispy bacon and spinach. Finished with toasted pine nuts for added crunch and flavour.

- Moroccan Prawn Pasta** (VO) (A) \$35 Member | \$36 Visitor

Australian prawns cooked with spinach, onion, capsicum, in a rich tomato white wine and cream sauce. Infused with warm Moroccan spices. Finished with crumbled feta.

- Spinach Ricotta Cannelloni** (VO) \$30 Member | \$31 Visitor

Spinach and ricotta filled cannelloni baked in rich tomato sauce, topped with melted cheese. With a side of roast vegetables.

- Beef Ragù** (DFO) \$35 Member | \$36 Visitor

Slow-cooked beef mince with tomato, vegetables, herbs and spices, tossed through pasta. Finished with shaved parmesan.

- Beef Cheek** (GFO) \$38 Member | \$39 Visitor

Tender beef cheeks braised in red wine with vegetables and herbs, served with creamy mash potato, greens, and red wine jus.

- Apple and Sage Pork** (GFO) \$38 Member | \$39 Visitor

Rolled pork leg stuffed with apples, sage and onion, slow roasted. Creamy mash potato and beans. With a cherry port reduction.