

Pasta / Risotto

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| Rigatone Salsiccia | \$23 |
| Rigatone tubes tossed with spicy Italian ground pork sausage, spinach, sage brown butter, olive oil and roasted red pepper | |
| Duck Risotto (GF) | \$25 |
| Oven baked duck leg, served on a swiss brown mushroom and sweet pea risotto, finished with port wine jus, topped with shaved parmesan | |
| Pan fried House-made Gnocchi (GF) | \$25 |
| With semi sun dried tomato, crispy pancetta, Kalamata olives, in a tomato cream base finished with hint of marsala | |
| Seafood Marinara | \$31 |
| A fine selection of seafood sautéed in roasted garlic, finished with extra virgin olive oil and Linguini pasta | |



Pasta / Risotto

Seafood Marinara \$31

A fine selection of seafood sautéed in roasted garlic, finished with extra virgin olive oil and Linguini pasta

Vegetable Risotto (V) (GF) \$22

A selection of sautéed greens and mushrooms in Arborio rice broth, topped with parmesan

Add chicken \$5



From The Sea

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| Moules Marineres Mussels
A classic French mussels dish, with sautéed shallots, white wine, parsley butter and cream, served with a side of pilaf rice and artisan bread | \$27 |
| Thai marinated flathead tail
Fried in a crispy batter and served on an Asian salad, with harissa mayonnaise and burnt lime | \$28 |
| Beer Battered Flathead tails
Served with beer battered chips and garden salad, side of tartar and fresh lemon wedge | \$28 |
| Crispy Skin Salmon
Served on baked chat potatoes, cauliflower and charred asparagus, finished with a lime and caper beurre blanc | \$30 |



From The Sea

Barramundi and Prawn Laksa (GF) **\$34**

Cone bay barramundi and king tiger prawns, served on Asian broth, julienne vegetables and rice noodles, topped with fried peanut and coriander

Seafood Platter- To share **\$87**

Thai marinated flathead tails, salt & pepper squid , prawns, oysters natural, chilli oysters, bug tails and mussels, served with dipping sauces, lemon wedges and beer battered chips



Main Selection

Roast of the Day (GF) \$25
Please ask our friendly staff for today's selection

Butter Chicken \$26
A classic Indian creamy spiced chicken dish, served on pilaf rice and garlic roti bread with zesty cumin yogurt

Chicken Parmigiana \$26
Served with chips and garden salad

Chicken Schnitzel \$25
Served with chips and garden salad



Main Selection

Club Burger	\$25
Beef pattie, bacon, caramelised onion, cheese, egg, served on a brioche bun with lettuce and tomato, with a side of beer battered chips	
<i>Add Pineapple</i>	\$3
Indonesian Nasi Goreng (GF)	\$27
Traditional fried rice with prawns, pork, seasonal vegetables, soy, chilli spices, topped with a fried egg	
Slow Roasted Lamb Shanks (2) (GF)	\$32
Slow roasted lamb shanks, cooked in a vegetable ragout, served on a bed of garlic smash, topped with a red wine reduction	



Main Selection

Texas Style BBQ Pork Ribs \$36
Dry spice mix rubbed and baked, served with beer battered chips and garden salad, accompanied with a sweet BBQ sauce

Traditional Beef Lasagne \$24
House-made beef lasagne, served with chips and garden salad

Chicken Scaloppine \$27
Thinly sliced breast, mushrooms, shallots and semi sun dried tomato, in a creamy white wine sauce, served on garlic smash potato and charred asparagus



From The Char-Grill

400g American Rib-Eye (GF) \$38
On the bone

350g Scotch Fillet (GF) \$35
Aged grass fed

250g Porterhouse (GF) \$31

All steaks served with your choice of either chips & salad or vegetables

Sauces

Mixed mushroom infused with thyme, red wine and honey

Trio of pepper brandy sauce

Traditional demi glaze, with a red wine reduction

Garlic butter

Add Creamy garlic Prawn sauce \$8

