

BAR SNACKS	MP NM	SHARE PLATES	MP NM
PACIFIC OYSTER served natural or with chardonnay mignonette	5.5 6.0	GRAZING BOARD A selection of artisan cheeses, cured meats, olives, pickles, date jam, charred sourdough bread & house-made dip	32.0 35.0
POTATO CAKES (4) with beetroot salad, served with aioli & salsa verde	11.5 13.0	FRIED SALT & PEPPER CALAMARI with aioli add fries + \$8	19.0 21.0
CORN RIBS served with parmesan & sriracha mayo	11.5 13.0	LAMB RIBS with sumac & labneh	23.0 25.0
GARLIC BREAD sliced turkish bread loaded with garlic butter add melted cheese + \$2	9.0 10.0	BRUSCHETTA Toasted bread, whipped ricotta, marinated tomatoes, basil, balsamic glaze	20.0 22.0

MAINS	MP NM	CLUB CLASSICS	MP NM
PAN FRIED BARRAMUNDI with kipfler potatoes, confit fennel, caper brown butter, peas	31.0 34.0	WAGYU BEEF BURGER lettuce, cheese, tomato, pickles, onion, served with chips. vegetarian & gluten free options available	26.0 28.0
SEAFOOD LINGUINE with mussels, pippies, prawns, calamari, garlic, chilli, white wine & fresh herbs	38.0 42.0	FISH & CHIPS beer battered fish, chips, tartare sauce & green salad	29.0 32.0
MASSAMAN BEEF CURRY aromatic peanut & coconut curry with coriander & steamed rice	30.0 32.0	CHICKEN PARMIGIANA crumbed chicken breast, mozzarella, ham, napoli sauce, served with chips	29.0 32.0
CAESAR SALAD baby cos, shaved parmesan, croutons, egg, bacon add chicken/smoked salmon +7, add anchovy +4	20.0 22.0	STEAKS served with your choice of mash, seasonal veg, chips, salad. choice of herbed garlic butter or pepper sauce	
RED WINE BRAISED BEEF CHEEK served with parmesan polenta, rainbow chard, gremolata	35.0 38.0		MP NM
BEEF RAGU RIGATONI with shaved parmesan	31.0 34.0	RUMP CAP mbs2+, 300g, southern ranges, nsw	35.0 39.0
TERIYAKI BAKED SALMON with soba noodles, edamame, cucumber, sesame dressing. vegan option available	31.0 34.0	JOSDALE BLACK ANGUS STRIPLOIN mbs4+, 300g, gippsland, vic	44.5 49.0
GREEK SALAD feta cheese, olive, capsicum, tomato, red onion add chicken/smoked salmon +7, add anchovy +4	20.0 22.0		

SIDES	MP NM	DESSERTS	MP NM
FRIES served w/ bay salt & aioli	9.0 10.0	CHOCOLATE & YOGHURT TRIFLE with passionfruit, crumble, fennel meringue	13.5 15.0
HONEY GLAZED CARROTS with whipped ricotta & cashews	10.0 12.0	PISTACHIO SEMIFREDDO with poached quince, topped with puff pastry	13.5 15.0
MIXED LEAF SALAD with tomato, cucumber, red onion & house dressing	9.0 10.0	APPLE CRUMBLE served with vanilla ice cream	13.5 15.0
		CHEESE SELECTION 3 x 30g cheeses served with condiments & crackers	16.0 18.0