

MAIN MENU

11:30AM - 9PM

S	HARE PLATES	V	М	PIZZA	V	М
	vice Cooked Chicken Wings (GF) echuan salt & Iemon.	\$10	\$9	Garlic Crust (VG) shaved garlic, mozzarella, parsley.	\$15	\$13.5
m bl	egetable Dumplings (VG) ushroom, bamboo shoot, ack fungus, celery, carrot, corn	\$10	\$9	Margherita (VG) cherry tomatoes, oregano, mozzarella.	\$18	\$16.2
Pı	sesame oil. Tawn & Garlic Chive Dumplings Tawns, garlic chives, sesame oil,	\$10	\$9	Capricciosa smoked ham, mushrooms, green olives, mozzarella.	\$22	\$19.8
	nger, garlic & soy.			Spicy Prawn & Chorizo semi dried tomatoes, chilli, garlic,	\$24	\$21.6
pr	ombination Dumplings awn, pork, bamboo shoot, oinach, water chestnut & mushroom	\$10	\$9	parsley, mozzarella.		
·				PASTA	V	М
C	egetable Spring Rolls (VG) abbage, carrot, palm oil & veet chilli sauce.	\$10	\$9	Prawn Linguini (DF) garlic prawns, fresh chilli, broccolini, cherry tomatoes, pangrattato.	\$27	\$24.3
С	techuan Pepper & hilli Salt Squid (GF) asabi mayo & lemon.	\$15	\$13.5	Lamb Ragu braised lamb shoulder, casarecce, broad beans, garlic, onion, mushrooms, mint, olives, parmesan.	\$27	\$24.3

(GF) gluten free (DF) dairy free (VG) vegetarian (VN) vegan

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CLUB CLASSICS	V	<u>M</u>	MAKE YOUR OWN S	TIR I	FRY
Tom Yum Fried Rice (GF/DF) tiger prawns, egg, garlic, onion, tomato, gai lan, chilli, coriander.	\$20	\$18	Served with Jasmine rice, broco onion, garlic & capsicum	coli, ca	rrot,
Pork Schnitzel panko crumbed fillet of pork	\$23	\$20.7	STEP 1: Choose Protein	V	М
served with fries & house salad.			Prawn	\$22	\$19.8
(Add gravy \$2) Chicken Schnitzel	\$23	\$20.7	Chicken	\$19	\$17.1
panko crumbed breast fillet served	ΨΣΟ	Ψ20.7	Beef	\$20	\$18
with fries, house salad and lemon. (Add gravy \$2)			Tofu (VN)	\$16	\$14.4
Chicken Parmigiana	\$25	\$22.5			
schnitzel topped with napoli sauce, smoked ham & mozzarella,			STEP 2: Choose Sauce		
served with fries & house salad.			Cashew Nut		
(Add gravy \$2) Fish & Chips tempura pollock fillets, fries,	\$23 \$22	4007	Oyster		
		\$20.7	Black Pepper		
house salad, tartare sauce & lemon.			Spicy Thai Coconut		
Grilled Chicken Burger herb mayo, swiss cheese, lettuce,		\$19.8	Garlic Ginger		
tomato, tomato relish. (Gluten free bun add \$3 / egg \$2 / bacon \$2)			Sweet & Sour		
Wagyu Beef Burger herb mayo, swiss cheese, lettuce, tomato, tomato relish. (Gluten free bun add \$3 / egg \$2 / bacon \$2)	\$22	\$19.8	All stir fries are gluten & dairy free		
Pan Fried Chicken Breast (GF) roast potatoes, broccolini & boscaiola sauce.	\$28	\$25.2			
Huon Salmon Fillet (GF/DF) celeriac remoulade, pan fried potatoes, romesco sauce.	\$32	\$28.8			
300g Wagyu Rump Steak Tajima wagyu beef, Northern Victoria, 400+ days on feed, MBS 5+. Served with fries, house salad & gravy.		\$34.2			

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SALADS	V	М	KIDS	V	М
Mediterranean Chicken (GF/DF) cucumber, tomato, onion, olives, pomegranate dressing.	\$22	\$19.8	Cheeseburger & Chips wagyu beef pattie, cheese, tomato sauce.	\$12	\$10.8
Smoked Salmon (GF/DF) pickled cucumber, onion & radish, capers, tomato, fennel dill	\$22	\$19.8	Fish & Chips crispy battered fish bites & lemon.	\$12	\$10.8
vinaigrette.			Dino Nuggies dinosaur shaped chicken nuggets & chips.	\$12	\$10.8
SIDES	V	М	Cheese Pizza	\$12	\$10.8
Fries (VG)	\$7	\$6.3	mozzarella & pizza sauce.		
smoked paprika salt, garlic aioli.			Kids Ice Cream	\$6	\$5.4
Potato Wedges (VG) sour cream & sweet chilli sauce.	\$10	\$9	2 scoops of vanilla ice cream, chocolate, strawberry or caramel topping, 100's & 1,000's.		
Steamed Greens (VG/GF) gai lan, broccoli, oyster sauce, fried garlic.	\$8	\$7.2	торринд, 100 3 ф.,1,000 3.		
Cheesy Garlic Bread (VG) toasted panini, garlic butter, parmesan & mozzarella.	\$8	\$7.2			
Mixed Leaf Salad (VN/GF) cherry tomatoes, carrot, red onion, vinaigrette.	\$6	\$5.4			
Marinated Australian Olives (VN) served warm with toasted sourdough.	\$7	\$6.3			
Jasmine Rice (VN/GF)	\$3	\$2.7			

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