



**EVERY DAY**

9am – 9pm

**YOUR MEMBER DISCOUNT IS ON YOUR CARD**

Pearl 10% | Silver 15% | Gold 20% | Onyx 30% | Onyx 5★ 50%

## CERTIFIED CLASSICS

### AVAILABLE ALL DAY

#### **FISH & CHIPS (DF)** 24

locally sourced fresh fish battered in  
"Stone & Wood Pacific Ale" with fries,  
salad, tartare, lemon

#### **CHICKEN SCHNITZEL (DF)** 24

hand crumbed panko chicken schnitzel,  
thyme & lemon zest, fries, salad & house  
gravy

#### **Toppers**

**parmy** napoli sauce, smoked ham, mozzarella 6

**rodeo** smoky bbq sauce, bacon, cheese 6

**the Oscar** prawns, bearnaise, avocado 10

#### **DOUBLE BEEF & BACON** 25

##### **SMASH BURGER**

cheese, pickles, onions & house sauce

#### **GRILLED CHICKEN BREAST (GF/DF)** 27

served with fries & house salad  
OR mash potato & steamed greens

#### **SOUVLAKI PLATE** 32

choice of marinated lamb or chicken  
skewers served with salad, fries, tzatziki,  
pita, lemon

#### **GRILLED BARRAMUNDI FILLET (GF/DF)** 32

served with fries & house salad  
OR mash potato & steamed greens

#### **200G RUMP STEAK (GF/DF)** 32

served with fries, house salad & sauce  
OR mash potato, steamed greens & sauce

#### **Choose your sauce**

creamy mushroom, peppercorn,  
red wine jus or house gravy



## SMALL PORTIONS

### FOR THE YOUNG AND YOUNG AT HEART

<b>LINGUINE</b> with butter & parmigiano reggiano	12
<b>FISH &amp; CHIPS</b> with salad & tartare sauce	13
<b>CLASSIC CHEESE BURGER</b> with chips	13
<b>CHICKEN SCHNITZEL</b> with chips & salad	13
<b>COTTAGE PIE</b> beef & vegetable casserole topped with mash & cheese	14

## MINI ROAST

### MONDAY TO FRIDAY | 12pm-3pm\*

<b>ROASTED PORK COLLAR</b> with potatoes, broccolini, gravy & crackling	15
<b>ROASTED BEEF TOPSIDE</b> with potatoes, broccolini, gravy & Yorkshire pudding	15

\*or until sold out

## DELI SANDWICHES

### MADE TO ORDER

<b>BACON &amp; EGG ROLL</b> grilled bacon, fried egg, Carolina BBQ sauce, potato bun	12
<b>EGGS BENNY PO' BOY</b> poached eggs, crispy bacon, hash brown, cheddar cheese, hollandaise, chives, toasted baguette	17
<b>FALAFEL POCKET ROCKET (VN)</b> house falafel, shredded lettuce, coriander- lime tahini, sumac onions, tomato, pickled cucumber, lebanese bread	20
<b>THE ITALIAN DISCO CLUB</b> turkey breast, prosciutto, avocado, tomato relish, provolone, local rocket, house dressing, fresh baked focaccia	21
<b>PULLED CHICKEN FOCACCIA</b> wild rocket, kewpie basil mayo, red onion jam, goat cheese	21
<b>MEATBALL SUB</b> pork & veal meatballs braised in San Marzano tomato sugo, melted gruyere & basil, toasted baguette	22
<b>LOWER EAST SIDE</b> sliced pastrami, sauerkraut, Swiss cheese, house dressing, big boy pickle, wholewheat sourdough	22
<b>BRISKET BOY</b> 16 hour smoked beef brisket, pickled red onions, kohlrabi slaw, chives, Carolina BBQ sauce, toasted sourdough	23
<b>PHILLY CHEESESTEAK HERO</b> thin sliced rib eye steak, thyme, melted provolone & monterey jack cheese, rocket, fried onion rings, toasted baguette	24

## SALADS

<b>CAESAR SALAD</b>	18
baby cos, bacon, parmesan, croutons, boiled egg, caesar dressing	
<b>add chicken</b>	5
<b>SHAWARMA-MAMA</b>	23
shawarma chicken, pickled cucumber, sumac onions, cherry tomatoes, coriander, kale, tahini sauce	
<b>CHIMICHURRI CHOPPED STEAK SALAD</b>	25
thinly sliced eye fillet, red onion, avocado, raw mushrooms, corn tortilla, feta, rocket, romaine	

## POKE BOWLS

<b>BLISSFUL HARVEST BOWL (V)</b>	21
miso roasted sweet potato, shredded green apple, goat cheese, smoked almonds, kale, quinoa, brown rice, lemon dressing	
<b>SALMON POKE BOWL</b>	22
marinated salmon, edamame, grilled corn, pickled ginger, radish, avocado, brown rice, nori, sesame, crisp shallots, ponzu dressing	

## SOUP

<b>SOUP OF THE DAY</b>	15
Ask our staff for today's soup	

## SIDES

<b>CHIPS (GF/DF/VG)</b>	8
Chicken salt & aioli	
<b>POTATO WEDGES (GF)</b>	12
Sour cream & sweet chili sauce	

## HOT DRINKS

<b>Baby-ccino</b>	1.50
<b>Macchiato</b>	3.50
<b>Ristretto</b>	3.50
<b>Espresso</b>	3.50
<b>Cappuccino</b>	4
<b>Flat White</b>	4
<b>Latte</b>	4
<b>Long Black</b>	4
<b>Hot Chocolate</b>	4
<b>Black Tea</b>	4
<b>Premium Tea</b>	4.50
<i>Camomile, Earl Grey, English Breakfast, Green Tea, Peppermint</i>	
<b>Mocha</b>	4.50
<b>Chai Latte</b>	4.50
<b>Liqueur Coffee</b>	10

## COLD DRINKS

<b>Iced Coffee</b>	5.50
<b>Iced Chocolate</b>	5.50
<b>Milkshake</b>	6
<i>Caramel, Chocolate, Strawberry, Vanilla</i>	

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

Whilst all reasonable efforts are taken to accommodate your dietary & allergy needs, we cannot guarantee that our food will be allergen free as the menu is prepared in a kitchen that handles nuts, shellfish & gluten.













