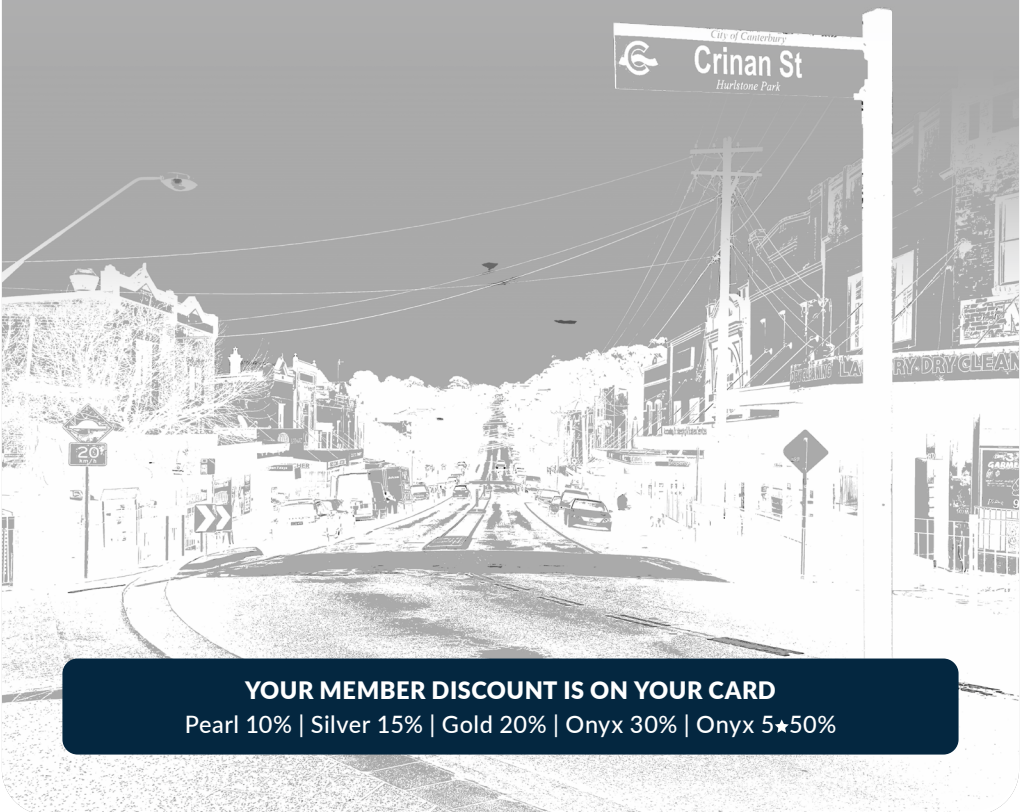




MENU

EVERY DAY
11:30am – 9pm



YOUR MEMBER DISCOUNT IS ON YOUR CARD

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

SHARES & STARTERS

	V	M
FRIES (VG/GF) rosemary, salt & aioli	8	7.2
POTATO WEDGES (VG/GF) sweet chilli & sour cream	12	10.8
CHEESY GARLIC BREAD (VG) toasted panini <u>w</u> garlic butter, parmesan & mozzarella	11	9.9
TOMATO & BASIL BRUSCHETTA (VN) toasted sourdough <u>w</u> cherry tomatoes, spanish onion, basil & balsamic	14	12.6
TWICE COOKED CHICKEN WINGS (GF/DF) chilli salt & lemon	12	10.8
PORK BELLY BITES (GF/DF) smokey bbq & maple sauce, pickled carrot & toasted sesame	15	13.5
SALT & BLACK PEPPER SQUID (GF/DF) squid ink mayo & lemon	18	16.2

SALADS

	V	M
SMOKED SALMON SALAD (GF/DF) pickled radish, capers, cucumber, red onion, lettuce, roasted cashews <u>w</u> green herb & lemon dressing	26	23.4
GREEK CHICKEN SALAD (GF) marinated chicken <u>w</u> cucumber, tomato, capsicum, olives, red onion, feta, oregano & balsamic	24	21.6
THAI BEEF NOODLE SALAD (GF/DF) warm eye fillet, rice noodles, mesculin, cucumber, tomato, onion, mint, coriander, shallots, basil, peanuts, sesame, chilli lime dressing	26	23.4

CLASSICS

	V	M
CAESAR SALAD	18	16.2
baby cos, bacon, parmesan, croutons, boiled egg w caesar dressing		
Add Chicken	5	4.5
200G RUMP STEAK (GF/DF)	32	28.8
served with fries & salad w gravy OR mash potato & steamed greens w gravy		
FISH & CHIPS (DF)	24	21.6
Alaskan battered pollock, fries, salad, tartare & lemon		
GRILLED BARRAMUNDI (GF/DF)	32	28.8
served with fries & salad OR mash potato & steamed greens		
GRILLED CHICKEN BREAST (GF/DF)	27	24.3
served with fries & salad OR mash potato & steamed greens		
CHICKEN SCHNITZEL (DF)	24	21.6
panko crumbed breast fillet served w fries & salad		
Toppers		
Parmy - napoli sauce, smoked ham & mozzarella	6	5.4
Rodeo - smoky bbq sauce, bacon & cheese	6	5.4
The Oscar - prawns, bearnaise & avocado	10	9

WOODFIRED PIZZAS

	V	M
GARLIC CRUST ^(VG) fior di latte, shaved garlic & parsley	15	13.5
MARGHERITA ^(VG) fior di latte, cherry tomatoes, oregano & fresh basil	18	16.2
BBQ CHICKEN fior di latte, tomato base, bacon, spanish onion, smokey bbq sauce <u>w</u> ranch dressing	22	19.8
MEAT LOVERS fior di latte, tomato & bbq base, salami, ground beef, smoked ham & bacon	24	21.6
HAWAIIAN fior di latte, tomato base, smoked ham & pineapple	22	19.8
Gluten free base available	5	4.5

BURGERS

	V	M
STEAK SANDWICH scotch fillet, lettuce, tomato, beetroot, grilled onion, cheese w smokey bbq sauce	27	24.3
ANGUS BEEF BURGER angus beef patty, bacon, lettuce, tomato, cheese w homemade burger sauce	23	20.7
SOUTHERN FRIED CHICKEN BURGER lettuce, pickles, slaw, camembert cheese w chipotle mayo	23	20.7
MUSHROOM BURGER (VG) grilled portobello mushroom, haloumi, olive paste, lettuce, tomato & hummus	21	18.9
ADD ONS		
Beef Patty	5	4.5
Grilled Bacon	2	1.8
Fried Egg	2	1.8
Swiss Cheese	2	1.8

KIDS

	V	M
CHEESEBURGER & CHIPS angus beef, swiss cheese, tomato sauce	13	11.7
CHICKEN SCHNITZEL chips & tomato sauce	13	11.7
FISH & CHIPS tempura battered fish w lemon	13	11.7
PASTA BOLOGNESE with parmesan cheese	13	11.7

(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 h&l es nuts, shellfish & gluten.

HOT DRINKS

	V	M
Baby-ccino	1.5	
Macchiato	3.5	
Short Black	3.5	
Ristretto	3.5	
Espresso	3.5	
Cappuccino	4	
Flat White	4	
Latte	4	
Long Black	4	
Hot Chocolate	4	
Black Tea	4	
Premium Tea	4.5	
<i>Camomile, Earl Grey, English Breakfast, Green Tea, Peppermint</i>		
Mocha	4.5	
Chai Latte	4.5	
Liqueur Coffee	10	

COLD DRINKS

	V	M
Iced Coffee	5.5	
Iced Chocolate	5.5	
Milkshake	6	
<i>Caramel, Chocolate, Strawberry, Vanilla</i>		

WINES

SPARKLING

	150 ^{ML}	250 ^{ML}	B
Hardys Riddle Brut McLaren Vale, SA	8		25
Da Luca Prosecco Veneto, Italy	8		38
Squealing Pig Prosecco Marlborough, NZ	9.5		40

WHITE

	150 ^{ML}	250 ^{ML}	B
D'Arenberg Stump Jump Chardonnay McLaren Vale, SA	8	13	32
Petaluma Chardonnay Adelaide Hills, SA			60
Motley Cru Pinot Grigio King Valley, VIC	9	13	39
Henschke Peggy's Hill Riesling Eden Valley, SA			50
Reschke Sauvignon Blanc Limestone Coast, SA	8	13	32
Squealing Pig Sauvignon Blanc Marlborough, NZ	9.5	15	40
Mud House Sub Region Sauvignon Blanc Marlborough, NZ	9.5	15	40

WINES

ROSE

	150 ^{ML}	250 ^{ML}	B
Emeri Pink Moscato 200ml Griffith, NSW			11
Squealing Pig Rosé Marlborough, NZ	9.5	15	40

RED

	150 ^{ML}	250 ^{ML}	B
Reschke Merlot Coonawarra, SA	8	13	32
Alkoomi Grazing Collection Cabernet Merlot Frankl& River, WA	9	13	35
La Boca Malbec Mendoza, Argentina	11	15	53
Robert Stein Farm Series Merlot Mudgee, NSW	11	16	52
First Creek Botanica Pinot Noir Hunter Valley, NSW	11	15	52
Mud house Pinot Noir Marlborough, NZ	12	17	55
Reschke Shiraz Coonawarra, SA	8	13	32
Pepperjack Shiraz Barossa Valley, SA	12	17	55
Henschke Five Shillings Shiraz Mataro Barossa Valley, SA			63

