

Dinner Menu

To Share

THREE CHEESE GARLIC BREAD (V / GFA) 9 / 10
CAMPAGNE BREAD SMOTHERED IN GARLIC BUTTER, TOPPED WITH A MIX OF MOZZARELLA, PARMESAN & TASTY CHEESE.

NATURAL OYSTERS (GF / DF)
SERVE OF 3 10 / 12
SERVE OF 1/2 A DOZEN 20 / 23
SERVE OF 1 DOZEN 30 / 34

OYSTERS KILPATRICK (GF / DF)
OYSTERS TOPPED WITH HICKORY SMOKED BACON & OUR HOUSE MADE KILPATRICK SAUCE.
SERVE OF 3 11 / 13
SERVE OF 1/2 A DOZEN 22 / 25
SERVE OF 1 DOZEN 33 / 37

OYSTERS 3 WAYS (GF / DF)
EQUAL PORTIONS OF OYSTERS SERVED NATURAL, WITH CHILLI LIME & WITH PICKLED GINGER & SESAME.
SERVE OF 3 11 / 13
SERVE OF 1/2 A DOZEN 22 / 25
SERVE OF 1 DOZEN 33 / 37

Light Bites

LAMB KOFTAS (DFA) 11 / 13
TWO HOME MADE CHAR-GRILLED LAMB KOFTAS SERVED WITH A FRESH CUCUMBER & RED ONION SALAD & SOUR CREAM.

CHICKEN TACO BOWL (VA / DFA) 13 / 15
A CRISPY TORTILLA BOWL FILLED WITH A FRESH MEXICAN SALAD OF CORN, TOMATO, RED ONION & SHREDDED LETTUCE TOPPED WITH SOUTHERN FRIED CHICKEN, GUACAMOLE & SOUR CREAM.

BAO BUNS 14 / 16
TWO CLASSIC STEAMED BAO BUNS FILLED WITH SHREDDED BBQ PORK & PICKLED ASIAN VEGETABLES.

PRAWN & MANGO COCKTAIL (GFA / DFA) 14 / 16
KING PRAWNS & SWEET MANGOES WITH A DRIZZLE OF DELICIOUS MARIE-ROSE SAUCE.

Club Favourites

ROAST OF THE DAY (GFA / DF) 15 / 17
SERVED WITH ROASTED POTATO, PUMPKIN, SEASONAL VEGETABLES & GRAVY. ASK OUR STAFF FOR TODAY'S SELECTION.

SWEET & SOUR PORK 18 / 20
JUICY PIECES OF BATTERED PORK, CAPSICUM, ONION & PINEAPPLE IN A SWEET & TANGY SAUCE SERVED WITH RICE.

COD, CHIPS & SALAD (DFA) 19 / 21
CRUMBED, BEER-BATTERED OR GRILLED (GF) COD WITH CHIPS, OUR HOUSE SALAD & OUR HOME MADE TARTARE SAUCE.

CLUB PARMIGIANA (VGA) 25 / 28
CRUMBED CHICKEN BREAST LOADED WITH NAPOLI SAUCE, CHAMPAGNE HAM & MOZZARELLA CHEESE SERVED WITH CHIPS & OUR HOUSE SALAD.
PLAIN SCHNITZEL OPTION (VGA) 19 / 21

PRAWNS YOUR WAY (GFA) 25 / 28
THERE'S NOW TWO WAYS YOU CAN NOW HAVE OUR DELICIOUS SAUTÉED PRAWNS! CHOOSE BETWEEN OUR CLASSIC GARLIC, FLAMED BRANDY & CREAM SAUCE OR OUR FAMOUS SRI LANKAN CURRY (DFA) SERVED WITH RICE.

SEAFOOD SELECTION 28 / 31
A GOURMET SELECTION OF CRUMBED COD, CALAMARI, OYSTERS, COLD PRAWNS & PRAWN TWISTERS SERVED WITH CHIPS, OUR HOUSE SALAD & HOME MADE TARTARE SAUCE.

Dietary Guide

(V) VEGETARIAN (VA) VEGETARIAN OPTION AVAILABLE ON REQUEST
(VG) VEGAN (VGA) VEGAN OPTION AVAILABLE ON REQUEST
(GF) GLUTEN FREE (GFA) GLUTEN FREE OPTION AVAILABLE ON REQUEST
(DF) DAIRY FREE (DFA) DAIRY FREE OPTION AVAILABLE ON REQUEST

IF YOU ARE VEGAN - PLEASE ASK OUR STAFF FOR OUR CURRENT VEGGIE MENU!
PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES SO SPECIAL CARE CAN BE TAKEN.

Chefs Selections

GRILLED SNAPPER (GF) 27 / 30
SNAPPER GRILLED WITH BUTTER SERVED ON A BED OF PARSNIP PUREE & ARTICHOKES TOPPED WITH WILTED ROCKET & DRIZZLED WITH A BALSAMIC GLAZE.
Perfect with Mud House Sauvignon Blanc!

MISO SALMON SALAD (DF) 28 / 31
GRILLED SALMON GLAZED IN A MISO MARINADE SERVED WITH A FRESH SALAD OF SOBA NOODLES, CAPSICUM, SESAME & PICKLED GINGER GARNISHED WITH MISO SAUCE & SEAWEED FLAKES.
Perfect with Verse 1 Chardonnay!

BRAISED BEEF CHEEK (GF / DFA) 29 / 32
TENDER BEEF CHEEK ON A BED OF CREAMY MASH WITH FRESH BROCCOLINI & DUTCH CARROTS.
Perfect with St Hallett Blockhead Shiraz!

VEAL SCALOPPINI PICCATA 29 / 32
THIN SLICES OF SAUTÉED VEAL TOPPED WITH A BUTTERY-LEMON & CAPER SAUCE SERVED WITH CREAMY MASH & GREEN VEGETABLES.
Perfect with Oyster Bay Pinot Noir!

PRAWN & MORETON BAY BUG THERMIDOR 30 / 34
PRAWNS & MORETON BAY BUGS COOKED IN A RICH WHITE WINE SAUCE SERVED IN THE MORETON BAY BUG SHELLS WITH SEASONAL STEAMED VEGETABLES.
Perfect with Grant Burge Benchmark Chardonnay!

LAMB LOIN (GF) 31 / 35
TENDER PAN FRIED LAMB SERVED ON A BED OF MINTED PEA PUREE WITH HONEYED DUTCH CARROTS, MINT JELLY & A RED WINE JUS.
Perfect with Jam Shed Shiraz!

PORK 3 WAYS 33 / 37
CHORIZO & JALAPEÑO SAUSAGE WITH SWEET TOMATO COMPOTE, PORK BELY WITH PLUM & GINGER SAUCE & A PORK MIGNON WITH BALSAMIC GLAZE SERVED WITH A FRESH APPLE & FENNEL SLAW.
Perfect with Mud House Pinot Gris

From the Garden

CORONATION SALAD (V/VGA/GF/DFA) 16 / 18
A FRESH SALAD OF CHICKPEAS, APPLE & ONION IN A CURRIED YOGHURT DRESSING SERVED WITH COS LETTUCE.

CAESAR SALAD (V / DFA) 17 / 19
COS LETTUCE TOPPED WITH SPECK, PARMESAN CHEESE & POACHED EGG SERVED WITH GARLIC BREAD & CAESAR DRESSING.
OPTIONAL - ADD ANCHOVIES

SCALLOP & COUSCOUS SALAD (VA) 22 / 25
SEARED SCALLOPS SERVED WITH A COUSCOUS SALAD FEATURING ONION, CAPSICUM & PARSLEY GARNISHED WITH COS LETTUCE, TOMATO & BUTTERNUT SQUASH PUREE.

Add a little extra!

CHICKEN TENDERLOIN TOPPER (GF/DF) 6 / 7
CALAMARI TOPPER 8 / 9
PAN FRIED PRAWN TOPPER (GF/DF) 8 / 9

From the Pan

CARBONARA (VA) 15 / 17
AL DENTE SPAGHETTI COATED IN A CREAMY MUSHROOM, ONION & BACON SAUCE FINISHED WITH PARMESAN CHEESE.
ADD CHICKEN OR PRAWNS - SEE PRICES ABOVE.

SATAY CHICKEN 18 / 21
CHICKEN TENDERLOINS COOKED IN A CLASSIC PEANUT SATAY SAUCE SERVED WITH CREAMY COCONUT RICE & CRUSHED PEANUTS.

SEAFOOD GNOCCHI 19 / 21
PRAWNS, CALAMARI & SALMON TOSSED WITH TENDER GNOCCHI IN A WHITE WINE CREAM SAUCE SERVED WITH GREEN SHELL MUSSELS & GARNISHED WITH CRISPY BASIL.

MEMBERS PRICING APPLIES.
JOIN FOR JUST \$1 AT RECEPTION!

The Grill

200G RUMP STEAK (GFA / DFA) 23 / 26
GRAIN-FED FOR 120 DAYS RESULTING IN A STEAK WITH A MEDIUM MARBLING PROFILE WHICH ENSURES A DISTINCTIVE TENDERNESS & FLAVOUR FINISH. THIS STEAK COMES COOKED TO YOUR LIKING WITH YOUR CHOICE OF CHIPS & HOUSE SALAD OR SEASONAL VEGETABLES WITH A SELECTED CHOICE OF HOUSE SAUCE.

400G RUMP STEAK (GFA / DFA) 33 / 37
FEELING EXTRA HUNGRY? TRY THIS LARGER CUT OF OUR DELECTABLE RUMP STEAK. THIS STEAK COMES COOKED TO YOUR LIKING WITH YOUR CHOICE OF CHIPS & HOUSE SALAD OR SEASONAL VEGETABLES WITH A SELECTED CHOICE OF HOUSE SAUCE.

300G BLACK ANGUS RIB FILLET (GFA / DFA) 37 / 41
KNOWN FOR ITS FINE MARBLING, THIS LOCALLY SOURCED BLACK ANGUS BEEF IS MORE TENDER, JUICY & FLAVOURFUL THAN OTHER STEAKS. THIS STEAK COMES COOKED TO YOUR LIKING WITH YOUR CHOICE OF CHIPS & HOUSE SALAD OR SEASONAL VEGETABLES WITH A SELECTED CHOICE OF HOUSE SAUCE.

AMERICAN BEEF SHORT RIB (GFA / DFA) 38 / 42
90 DAYS GRAIN FED BEEF SHORT RIB BRAISED IN OUR HOME MADE AMERICAN BBQ SAUCE SERVED WITH IDAHO POTATO, CORN ON THE COB & GRILLED TOMATO.

500G OG RIB ON THE BONE (GFA / DFA) 43 / 48
A HUGE SERVING OF FLAVOURSOME BEEF SOURCED ONLY FROM YEARLING (YG) BEEF THAT IS GRAIN FED FOR 70 DAYS TO PRODUCE A CONSISTENT AND RELIABLE FLAVOUR. THIS STEAK COMES COOKED TO YOUR LIKING WITH IDAHO POTATO, CORN ON THE COB & GRILLED TRUSS TOMATO WITH A SELECTED CHOICE OF HOUSE SAUCE.

Our grill range pairs perfectly with St Hallett Blockhead Shiraz for \$9 per glass or \$34 for a bottle*!

Add a little extra!

SAUCE SELECTION (GF) 3 / 4
TRADITIONAL GRAVY (DF) // MUSHROOM // CREAMY GARLIC // PEPPERCORN SAUCE // AIOLI // DIANE // HOLLANDAISE // HOME MADE AMERICAN BBQ

TOPPERS 8 / 9
CALAMARI // CREAMY GARLIC PRAWNS (GF)
OYSTERS - SEE "TO SHARE" SECTION!

Upgrade Your Sides!

NON-MEMBERS ADD \$1
GF CHIPS (VG/DF) 5.00 SEASONAL VEGETABLES (VG/GF/DF) 3.50
CHIPS (VG/DF) 4.00 GARDEN SALAD (VG/GF/DF) 3.50
MASHED POTATO (V/GF) 4.00 APPLE SLAW (V) 4.00
ROAST POTATO (VG/GF/DF) 3.50

Young of Heart

KIDS & TEENS UNDER THE AGE OF 18 GET A FREE KIDS SIZED SOFT DRINK OR JUICE

DINO NUGGS 10 / 12
EVEN THE FUSSIEST KIDS USUALLY LOVE THESE DINOSAUR SHAPED CHICKEN NUGGETS SERVED WITH CHIPS, HOUSE SALAD & SAUCE.

SPAGHETTI BOLOGNAISE (DFA) 10 / 12
AL DENTE PASTA TOPPED WITH BOLOGNAISE SAUCE & CHEESE - NOTHING BEATS A CLASSIC SPAGHETTI BOLOGNAISE!

FISH 'N' CHIPS (DFA) 10 / 12
A KIDS PORTION OF OUR BATTERED FLATHEAD SERVED WITH CHIPS, HOUSE SALAD & HOME MADE TARTARE SAUCE.

GRILLED CHICKEN TENDERS (GF | DFA) 10 / 12
TWO FRESHLY GRILLED CHICKEN TENDERS SERVED WITH CREAMY MASH, SEASONAL VEGETABLES & SAUCE.

MAC 'N' CHEESE CROQUETTES (V) 10 / 12
MAC 'N' CHEESE WITH NONE OF THE MESS! THESE CRISPY CROQUETTES ARE FILLED WITH CREAMY MAC 'N' CHEESE SERVED WITH CHIPS & HOUSE SALAD!

Something Sweet

APPLE PIE BITES (VGA) 10 / 12
EIGHT BITES OF DELICIOUSLY JUICY APPLE PIE FILLING ENCASED IN SHORT CRUST PASTRY SERVED WITH SOFT SERVE ICE CREAM.

CHOCOLATE VOLCANO (V) 10 / 12
A DELICIOUS INDIVIDUAL CHOCOLATE CAKE FILLED WITH GOOEY CHOCOLATE GANACHE SERVED WARM WITH SOFT SERVE ICE CREAM.