



STARTERS/LIGHT MEALS

GARLIC BREAD	10 / 12
Add Cheese	11 / 13
Add Cheese & Bacon	12 / 14
GOURMET TOMATO BRUSCHETTA GFA Charred Sourdough, Danish Feta & Basil Oil	15 / 17
THAI SPICED SQUID DF GF Squid, Crisp Salad, Lime & Soft Herb Mayonnaise	15 / 17
CRISPY PORK BELLY BITES DF GF Served w Slaw & Soy Chilli Caramel Sauce	16 / 18
PEKING DUCK SPRING ROLLS DF W Asian Tossed Salad & Sherbet Orange Syrup	16 / 18
FIRE ROASTED CAULIFLOWER VO GF W Romesco Sauce, Whipped Chickpeas, Cilantro Pistou & Toasted Slivered Almonds	16 / 18
ENGLISH PLOUGHMAN'S LUNCH GFA Vintage Cheddar, Smoked Chicken, Shaved Ham, Boiled Egg, House Pickles, Salad, Fresh Apple, Chutney & Served w a Baguette	26 / 28

BURGERS AND SANDWICHES

LUNCH & DINNER

CLASSIC BEEF BURGER GFA 180g Beef Patty, Aioli, Lettuce, Tomato, Double Cheese & Pickles on a Seeded Milk Bun w Fries	25 / 28
MEDITERRANEAN VO GFA VEGETABLE SARNIE Aubergine, Pumpkin Pesto, Chimichurri, Mozzarella & Salad Greens on Toasted Turkish w Fries	24 / 27

LUNCH ONLY

FILLET O FISH Battered Barramundi, Lettuce, Tomato, Cheese, Tartare Sauce, Pickled Red Onions on a Seeded Milk Bun w Fries	25 / 28
ITALIAN STEAK SANDWICH GFA Sliced Rump, Seeded Mustard Aioli, Rocket, Peperonata & Parmesan on Toasted Turkish w Fries	25 / 28
CHICKEN BURGER Southern Fried Chicken, Coleslaw, Cheese, Chipotle Aioli & Lettuce on a Seeded Milk Bun w Fries	25 / 28

STEAKS

250G JACKS CREEK RUMP	28 / 31
300G QUEENSLAND SCOTCH FILLET	41 / 44
Cooked to your liking with a choice of sauce served with: Fries & Salad OR New Potatoes & Vegetables	

SAUCES | DFA | GFA |
Mushroom, Pepper, Gravy, Red Wine Jus, Garlic Butter

TOPPERS	
Garlic Butter Prawns GF	10 / 11
Onion Rings	5 / 6
Thai Spiced Squid	7 / 8
Soy Pork Belly Bites DF	8 / 9

MAINS

DINNER ONLY

SLOW BRAISED AMERICAN STYLE GF BEEF BRISKET Apple & Horseradish Slaw, Charred Sweet Corn, Buttered New Potatoes & Chimichurri	36 / 39
CRISPY PORK BELLY GF Roasted Sweet Potato, Asian Greens, Soy Chilli Caramel Sauce & Apple Pickles	33 / 36
LAMB SHANK GF Truffle Salted Baby Potatoes, Broccolini & Port Wine Jus	32 / 35

SEAFOOD

PACIFIC OYSTERS ½ dozen 29 / 31 1 dozen 45 / 47 Natural w Vietnamese Dressing	
CLASSIC KILPATRICK ½ dozen 32 / 34 1 dozen 48 / 50 Crispy Smoky Bacon & Worcestershire Sauce	
500G FRESH CHILLED MOOLOOLABA PRAWNS Served w Lemon & Cocktail Sauce	36 / 38
CLASSIC FISH & CHIPS Beer Battered Market Fish Fillet w Tartare, Crisp Garden Salad, Lemon & Fries	26 / 29
THAI SPICED CALAMARI GF Fried Thai Style Squid, Crisp Salad w a Lime & Soft Herb Mayonnaise & Fries	26 / 29
OCEAN SEAFOOD PLATE DFA GFA Fresh Chilled Prawns, Natural Oysters, Grilled Barramundi & Garlic Scallops in a Half Shell, Thai Spiced Squid, Garden Salad w Lemon, Cocktail Sauce & Fries	49 / 52

Prices listed are Member/Non-Member | 15% Public Holiday Surcharge applies to Non-Members

GF Gluten Free | DF Dairy Free | V Vegetarian | VE Vegan | VEA Vegan Available | GFA Gluten Free Available | DFA Dairy Free Available



SCHNITZELS

- CHICKEN BREAST SCHNITZEL** 26 / 29
House Salad, Fries & Choice of Sauce
- PLANT-BASED SCHNITZEL** | VO | 26 / 29
House Salad, Fries & Choice of Sauce
- PARMIGIANA** 28 / 31
Napoli Sauce, Baked Ham & Grilled Mozzarella w
House Salad & Fries
- TOPPED PLANT-BASED SCHNITZEL** | VO | 28 / 31
Napoli Sauce, Aubergine & Grilled Mozzarella w
House Salad & Fries

NACHOS

- PULLED PORK** 26 / 29
OR SALSA MACHA & CARTINA BEANS | VO | GF |
Fresh Fried Corn Chips with Mexican Pork Barbacoa OR Salsa
Macha & Cartina Beans, Mozzarella, Sour Cream, Guacamole,
Charred Corn Salsa, Coriander & Jalapenos

GOURMET PIZZAS

- | GFA | DFA |
- MARGHERITA** 23 / 26
Italian Napolitana Base, Tomato,
Fior Di Latte & Fresh Basil
- SUPREMO** 25 / 28
Italian Napolitana Base, Pepperoni, Bacon, Onion,
Olives, Capsicum, Pineapple, Mushrooms & Mozzarella
- GARLIC PRAWN** 30 / 33
Italian Napolitana Base, Bocconcini, Cherry
Tomatoes, Prawns, Chilli & Fresh Lemon Olive Oil
Dressed Rocket
- SMOKY BBQ TEXAN CHICKEN** 26 / 29
Smoky BBQ Sauce, Onion, Capsicum, Jalapenos,
Roast Chicken, Mozzarella w a Ranch Swirl
- MUSHROOMS** 27 / 30
Crème Fraiche, Truffled Mushrooms, Prosciutto,
Feta, Rosemary & Sicilian Olives

PANS

- PAN FRIED ASIAN OMELETTE** | GFA | DF | 28 / 31
Char Siu Pork, w a Pickled Daikon, Carrot,
Cucumber & Bean Sprout Salad, Fresh Chilli,
Coriander, Rice, Fried Shallots w a Lime Sriracha &
Soy Sauce
- PRAWN LINGUINE** | GFA | 31 / 34
Fresh Egg Semolina Pasta, Sauteed Garlic, Chilli,
Red Onion, Rocket, Italian Parsley, Lemon,
Extra Virgin Olive Oil & Fresh Shaved Pecorino Cheese
- GF PASTA** 3

SALADS

- KARAAGE CHICKEN BOWL** 27 / 30
Salad Greens, Pickled Vegetables, Red
Cabbage, Ginger Soy Beets, Edamame, Sushi
Rice, Wakame, Avocado, Crisp Wonton & a
Sesame Japanese Dressing
- COB SALAD** | GFA | 25 / 28
Cos Lettuce, Parmesan, Pangrattato, Crispy
Bacon, Avocado, Boiled Egg, Roasted Corn &
Creamy Ranch Dressing
- MEDITERRANEAN LAMB SALAD** | GFA | 28 / 31
Cherry Tomatoes, Cucumber, Pickled Red
Onion, Peppers, Olives, Souvlaki Bread,
Haloumi, Rocket & Fresh Mint w a Lemon
Cumin Yoghurt
- BAKED AUBERGINE** | GFA | DF | 23 / 26
Silken Hummus, Radish Salad, Crisp Chickpeas,
Pita Bread, Extra Virgin Olive Oil and Dukkah Spice

SIDES

- CRUNCHY FRIES** | GF | 9 / 11
Side of Aioli
- SEASONED WEDGES** 14 / 16
Side of Sweet Chilli & Sour Cream
- SWEET POTATO FRIES** 12 / 14
Side of Aioli
- SIDE COB SALAD** | GFA | 8 / 10
- BUTTERED GARLIC NEW POTATOES** | GF | 7 / 9
- SEASONAL VEGETABLES** | GF | 7 / 9
- CHIMICHURRI CORN COB** | GF | 7 / 9

DESSERTS

- CARAMEL TART** 14 / 16
w Chantilly Cream & Poached Mandarin
- LEMON MERINGUE PIE** 14 / 16
w Chantilly Cream & Fresh Berries
- DOUBLE CHOCOLATE NERO CAKE** 14 / 16
w Ice Cream & Berry Coulis

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