

PIZZAS

12" HAND MADE AND OVEN BAKED BASE

-  *These pizzas pair well with Rosemount 'Little Berry' Shiraz*
- MARGARITA [V] ..... 14  
Fresh tomato, torn basil and buffalo mozzarella
  - HAWAIIAN ..... 16  
Smoked leg ham, pineapple and mozzarella
  - MUSHROOM [V] ..... 18  
Fresh herbs, mozzarella, field mushrooms and parmesan
  - MEAT LOVERS ..... 18  
Beef, sausage, ham, bacon, pepperoni and red onion
  - TANDOORI CHICKEN ..... 18  
Onion, coriander and mint yoghurt dressing
  - SMOKED SALMON ..... 18  
Capers, spinach, onion and dill cream
  - BBQ CHICKEN ..... 18  
BBQ Sauce, onion, roast chicken, mushrooms, bacon & pineapple
  - 10" Gluten Free Base available upon request.....2

*Pizzas served with our house made tomato base unless otherwise specified*  
TAKEAWAY AVAILABLE AT NO EXTRA COST

PASTAS


-  *These dishes pair well with St Hubert's 'The Stag' Chardonnay*
- CLASSIC SPAGHETTI BOLOGNESE.... 16  
Slow cooked beef with rich house made tomato Napoli & basil sauce
  - FETTUCCHINE CARBONARA ..... 16  
Crisp bacon, mushroom, shallots tossed through a garlic cream sauce
  - CREAMY SMOKED SALMON & BABY CAPERS... 18  
Smoked Salmon, peppers and spinach finished with capers and garlic cream sauce with orecchiette pasta
  - PRAWN CARBONARA ..... 18  
Fettuccine tossed with prawns, prosciutto, mushrooms and cheese in a cream sauce
  - MARINARA ..... 18  
Penne pasta with a selection of fresh seafood tossed through a rich house made tomato Napoli sauce & topped with a house made herb crumb

*Kids meals served with a drink & ice-cream with choice of topping*

- PENNE BOLOGNESE topped with cheese..... 12
- CRUMBED FISH with chips & salad..... 12
- CHICKEN NUGGETS with chips & salad ..... 12
- CHEESE BURGER with chips & salad ..... 12
- HAWAIIAN PIZZA with chips ..... 12

KIDS

BURGERS

-  *All Burgers served with fries and house made slaw*
- VEGETARIAN BURGER [V]..... 16  
House pressed Moroccan vegetarian burger pattie, tomato, lettuce, Moroccan sauce and garlic yogurt
  - DOUBLE BEEF BURGER ..... 18  
Char grilled double beef patties, bacon, cheese, lettuce tomato, beetroot with house tomato relish
  - CHICKEN BURGER ..... 18  
Buttermilk marinated fried chicken with bacon, lettuce, tomato, onion, pickles and creole mayo
  - FISH BURGER ..... 18  
Grilled Barramundi, lemon mayo with lettuce and tomato
  - STEAK SANDWICH ..... 18  
Grilled sirloin steak, open faced with mustard, crisp onion & salad

SALADS

-  *These dishes pair well with 821 South Sauvignon Blanc*
- CAESAR [V] ..... 15  
Cos lettuce, creamy dressing, garlic croutons, crispy bacon, soft poached egg and parmesan cheese Add Chicken..... 5
  - ROAST PUMPKIN [V] [GF] ..... 15  
Toasted pine nuts, English spinach, ricotta cheese topped with a balsamic glaze
  - THAI BEEF [GFO]..... 18  
Marinated beef ,vermicelli noodles, coriander, chilli, mint and bean shoots with Asian flavours
  - LANEWAY [GF]..... 18  
Chicken, avocado, bacon, lettuce, roast garlic, aioli & poached egg
  - SALT & PEPPER SQUID ..... 18  
Tossed in rocket with lemon mayo
  - SMOKED SALMON [GF] ..... 18  
Seasonal leaves, cherry tomatoes, cucumber, olives with a balsamic dressing

[GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION  
[V] VEGETARIAN  
MEMBERS PRICES. ADD \$2 SURCHARGE FOR NON-MEMBERS



MON-THURS LUNCH 11.30AM-2PM  
DINNER 5.30PM - 8.30PM

FRIDAY, SATURDAY & SUNDAY  
ALL DAY DINING 11.30AM - 9PM



<b>GARLIC BREAD [V]</b> .....	<b>5</b>
House made crusty garlic bread	
<b>CHEESY GARLIC BREAD [V]</b> .....	<b>8</b>
House made crusty garlic bread topped with mozzarella cheese	
<b>GARLIC FLAT BREAD [V]</b> .....	<b>10</b>
House made pizza base topped with garlic, parsley and parmesan cheese	
<b>FLAT BREAD &amp; TRIO OF DIPS</b> .....	<b>10</b>
Garlic flat bread served with Chef's selection of dips	
<b>FRESH OYSTERS MINIMUM 3 [GF]</b>	
NATURAL Served with fresh lemon .....	<b>3ea</b>
KILPATRICK Kilpatrick baked with crispy bacon and smokey Worcestershire sauce .....	<b>3.5ea</b>
<b>CHEFS STYLE [GF]</b> .....	<b>3.5ea</b>
Served with smoked salmon, horseradish and dill	
<b>WEDGES</b> .....	<b>10</b>
Potato wedges tossed in our special seasoning, served with sour cream and sweet chilli sauce	
<b>LOADED FRIES</b> .....	<b>12</b>
Super crunchy fries topped with pulled pork, melted cheese, sriracha hot sauce and sour cream	
<b>SWEET POTATO FRIES</b> .....	<b>12</b>
Straight cut sweet potato fries served with aioli dipping sauce	
<b>CHARGRILLED CHORIZO SAUSAGE</b> ....	<b>12</b>
Smoked chorizo sausage served with house made tomato chutney	
<b>PUMPKIN ARANCINI [V]</b> .....	<b>12</b>
3 golden fried crumbed arborio rice balls filled with pumpkin and cheese, served with aioli and parmesan	
<b>WINGS</b> .....	<b>12</b>
Southern fried chicken wings tossed in a spicy smoked BBQ sauce served with a ranch dipping sauce	

FROM THE OCEAN

 <i>These dishes pair well with Squealing Pig Marlborough Sauvignon Blanc</i>	
<b>FISH &amp; CHIPS</b> .....	<b>16</b>
Tempura battered white fish served with chips and house made tartare sauce	
<b>GARLIC PRAWNS</b> .....	<b>18</b>
Australian prawns pan seared in a garlic cream sauce and served with long grain rice and salad	
<b>SCALLOPS [GF]</b> .....	<b>18</b>
Pan seared with leek puree, chorizo jus chilli & herb pangritata	
<b>BARRAMUNDI</b> .....	<b>18</b>
Grilled barramundi served with chips, salad and house made tartare sauce	
 <i>These dishes pair well with Saltram Shiraz or Wynns 'The Gables' Cabernet Sauvignon</i>	
<i>All steaks are served with chips and salad or creamy mash and fresh seasonal vegetables and a sauce of your choosing</i>	
<b>200G RUMP</b> .....	<b>20</b>
100 day grain fed rump sourced from southern QLD	
<b>250G EYE FILLET</b> .....	<b>25</b>
Premium pasture fed fillet from the Lockyer Valley	
<b>250G PORK CUTLET</b> .....	<b>25</b>
Grain fed from the Murray Valley	
<b>300G RIB FILLET</b> .....	<b>28</b>
Lean grass fed from the Darling Downs	
<b>BEEF SHORT RIBS</b> .....	<b>28</b>
Grass fed from Victoria with our house made sticky rib sauce	
<b>MIXED GRILL</b> .....	<b>28</b>
Rump steak, sausage, bacon, egg, tomato, mushrooms, peas & chips	
<b>STEAK TOPPERS</b>	
Garlic prawns or calamari (3) .....	<b>5</b>
Onion rings or fried egg .....	<b>3</b>
<b>SAUCE SELECTION</b> Red wine jus, green peppercorn, creamy mushroom, diane, garlic cream or gravy	

[GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION  
 [V] VEGETARIAN  
 MEMBERS PRICES. ADD \$2 SURCHARGE FOR NON-MEMBERS

EVOLUTION CLUB CLASSICS SIDES

 <i>These dishes pair well with T'Gallant Rose</i>	
<b>ROAST OF THE DAY</b> .....	<b>14</b>
Seasoned roast meat served with roast potato, roast pumpkin and seasonal vegetables	
<b>BANGERS &amp; MASH [GF]</b> .....	<b>15</b>
Sausages served with creamy mash and onion gravy	
<b>TERIYAKI VEGETABLE STIR-FRY</b> ....	<b>15</b>
With seasonal vegetables and hokkien noodles	
Add Chicken, Pork or Prawns .....	<b>5</b>
<b>GOLDEN CRUMBED CHICKEN SCHNITZEL</b> .....	<b>16</b>
House made Panko crumbed chicken breast served with salad garnish, lemon and chips	
<b>GOLDEN CRUMBED CHICKEN PARMI</b> ..	<b>20</b>
House made Panko crumbed chicken breast topped with a rich tomato sauce, leg ham & mozzarella cheese served with a salad garnish & chips	
<b>EYE FILLET TORNADOS [GF]</b> .....	<b>29</b>
Seared eye fillet slices, broccolini, chimichurri and grilled lemon	
 <i>Pairs well with Saltram Shiraz</i>	
<b>CRISPY SKIN SALMON FILLET [GF]</b> ...	<b>29</b>
On creamy mash potato with broccolini and hollandaise sauce	
 <i>Pairs well with St Hubert's 'The Stag' Chardonnay</i>	
<b>DUCK BREAST</b> .....	<b>29</b>
Peppered duck breast on a sweet garlic and thyme risotto with toasted almonds and jus	
 <i>Pairs well with Fickle Mistress Pinot Noir</i>	
<b>PORK BELLY [GF]</b> .....	<b>29</b>
Twice cooked pork belly served with prawns, marinated mushrooms and pomegranate syrup	
 <i>Pairs well with Truvee Pinot Gris / Leo Buring Riesling</i>	
<b>FRIED EGG</b> .....	<b>3</b>
<b>ONION RINGS</b> .....	<b>4</b>
<b>MASH POTATO</b> .....	<b>4</b>
<b>CHIPS</b> .....	<b>4</b>
<b>STEAMED VEGETABLES</b> ....	<b>5</b>
<b>GARDEN SALAD</b> .....	<b>5</b>
<b>ADDITIONAL SAUCE</b> .....	<b>2</b>
Red wine jus, green peppercorn, creamy mushroom, diane, garlic cream or gravy	

