

FRESHLY BAKED

Garlic bread (v)	1/2 3	5
Cheesy garlic bread (v)	1/2 5	8
Bread & dips for two (v)		16
Garlic bread, cheesy garlic bread, toasted ciabatta with chefs dip selection		

TO START

Spicy southern fried chicken wings		14
Tossed in a spicy smoked bbq sauce with ranch dressing		
add chips		4
Calamari rings		16
Tempura battered, chips and tartar sauce		
Salt n pepper squid		16
Flash fried salt n pepper coated squid with sweet chilli mayo		
Chips (v)		8
With aioli		
Wedges (v)		10
With sour cream & sweet chilli sauce		

SALADS

Caesar		14
Baby cos lettuce tossed with crispy bacon, shaved parmesan, garlic croutons, boiled egg and caesar dressing		
add chicken		6
Roast pumpkin (v)		16
Toasted pine nuts, english spinach, ricotta cheese and balsamic vinaigrette		
Thai beef		18
Sliced spicy roast beef tossed with egg noodles and asian greens		
Smoked chicken		20
Cos lettuce, cherry tomato, red onion, fetta, olives with avocado		

BURGERS

Fish		16
Battered fillet with crisp lettuce, tomato, tartar sauce and chips		
Beef		18
Double beef, bacon, cheese, lettuce, beetroot, tomato and chips		
Chick pea & lentil (ve)		18
With lettuce, tomato, baba ganoush and chips		
Club		20
Grilled chicken, bacon, avocado, lettuce, tomato and chips		

CLUB FAVOURITES

Chicken schnitzel		16
Crumbed chicken breast with salad garnish, lemon wedge and chips		
Pork schnitzel		18
Crumbed pork fillet with salad garnish, lemon wedge and chips		
Chicken parmi		20
Crumbed chicken breast topped with a rich garlic tomato sauce, shaved ham, mozzarella cheese, salad garnish and chips		
Penne carbonara		16
Creamy mushroom and bacon sauce with shaved parmesan		
Fish n chips		18
Tempura battered white fish fillets, chips and tartar sauce		
Roast of the day (gf)		18
2 slices of roast meat, 2 roast potatoes. 1 roast pumpkin, steamed carrots, garden peas and gravy		

THE GRILL

All of our grills are served with chips and salad and a sauce of your choosing		
200g rump		18
300g rump		24
300g sirloin		26
300g scotch fillet		28
Butterflied chicken breast fillet		18
Workers grill		28
Rump steak, sausage, bacon, fried egg, tomato, crumbed mushroom peas and chips		

SAUCES

Additional sauces		2
Red wine jus, green peppercorn, creamy mushroom, dienne or gravy		

SIDES

Fried egg		3
Garden salad		4
Steamed vegetables		5
Calamari rings topper		6

HOUSE MADE PIZZA

Margarita (v)		13
Tomato base with mozzarella cheese, fresh basil and sea salt		
Cheese (v)		15
Cheddar, mozzarella and parmesan cheese		
Pepperoni		15
Tomato base, mozzarella cheese and sea salt		
Hawaiian		16
Tomato base, diced ham, pineapple, mozzarella and sea salt		
Tandoori chicken		18
Tomato base, spiced chicken breast, red onion, coriander and mint yoghurt dressing		
Gluten free base available		3

KIDS ZONE

All served with chips, drink and ice cream cup		
Hawaiian pizza		10
Cheese burger		10
Fish cocktails		10
Chicken nuggets		10

LIGHTER SERVES

Roast of the day (gf)		12.9
1 slice of roast meat, 1 roast potato, 1 roast pumpkins, steamed carrots, garden peas and gravy		
Fillet of fish		12.9
Tempura battered white fish fillet, chips and tartar sauce		
Bangers n mash (gf)		12.9
Sausages, Mash and onion gravy		
Curry of the day (gf)		12.9
with rice and poppadums		

BLACKBOARD SPECIALTIES

View today's specialties on the blackboard adjacent to the cashier

All prices listed are Members Price.
\$2 surcharge for Non-Members

RED WINE

ROSE 150ml

Foundation Rose	7.5
Masterpeace Rose	6.5

RED 150ml

Morgans Bay Cabernet Merlot	5.5
Matua Regional Hawkes Bay Merlot	8.5
Rosemount Little Berry Shiraz	8.5
Wolf Blass Private Release Shiraz	7.5
Wolf Blass Yellow Label Cabernet Sauvignon	7.5
Wynns Coonawarra Estate - The Gables Cabernet Sauvignon	9
Winemakers Choice Coonawarra Cabernet	7.5
The Unexpected Cabernet Sauvignon	7
Fickle Mistress Pinot Noir	10

WHITE WINE

SPARKLING GLASS

The Drives Chardonnay Pinot Noir	8
Lindemans Henry's Sons Brut Cuvee	5.5
T'Gallant Prosecco	7.5
Bottled Yellowglen Pink & Yellow Piccolo	8.5

WHITE 150ml

Rothbury Estate Semillon Sauvignon Blanc	5.5
Upside Down Sauvignon Blanc	6.5
821 South Sauvignon Blanc	7.5
The Stag Chardonnay	8
Wolf Blass Bilyara Chardonnay	6.5
Truvee Pinot Gris	8
Cape Schanck by T'Gallant Pinot Grigio	7.5
Rosemount Estate Encore Moscato	6
Penfolds Koonunga Hill Autumn Riesling	8.5
Masterpeace Pink Moscato	6.5

STUBBIES

Hahn Light	4.9
XXXX Gold	5.2
Hahn Super Dry 3.5	5.5
XXXX Bitter	5.6
Tooheys New	5.6
Victoria Bitter	5.6
Hahn Super Dry	5.7
Tooheys Extra Dry	5.7
XXXX Summer	5.7
XXXX Summer Lime	5.7
Heineken 3	5.3
Heineken	6.5
Crown Lager	6.8
Corona	7

CRAFT STUBBIES

Matilda Bay Fat Yak Original Pale Ale	7.5
Matilda Bay Wild Yak Pacific Ale	7.5
Matilda Bay Lazy Yak	7.5
Australian Pale Ale	7.5
Little Creatures Pale Ale	7.5
Little Creatures Pilsner	7.5
Little Creatures Bright Ale	7.5

DRINK

LOCAL TAP BEER

Hahn Premium Light	4.7
Xxxx Gold	5.2
Iron Jack	5.5
Tooheys New	5.6
Xxxx Bitter	5.6
Victoria Bitter	5.6
Tooheys Extra Dry	5.7

CRAFT BEER ON TAP

Little Creatures RODGERS	7.2
Heineken*	7.5
James Squire Orchard Crush Cider	7.7
Kosciuszko	7.8
James Squire 150 Lashes	7.8
Canadian Club*	9

* served by branded glass

All prices listed are Members Price.
\$1 surcharge for Non-Members