

## BREADS & BITES

- Garlic & herb bread V \$7.00
- Cheesy garlic bread V \$9.00  
with a duo of cheeses
- Beer battered chips V \$7.00  
with garlic aioli
- Vegetarian spring rolls (4) V \$12.00  
with plum dipping sauce
- Crispy prawn twists (6) \$14.00  
with house tartare & lemon



Surf 'n' turf

## HEALTHY & WHOLESOME

- Smoked salmon & avocado salad DF GF \$19.00  
Smoked salmon & smashed avocado with mixed salad cuts, Japanese mayo & lemon
- Crispy beef salad DF GF \$20.00  
Marinated rump steak strips, flash fried with seasonal salad cuts, sweet soy, crushed peanuts & house aioli
- King prawn salad \$22.00  
Salt & pepper king prawns on crisp salad cuts with roasted garlic aioli & fresh lemon
- Mushroom & pumpkin salad VG GF \$18.00  
Roast mushroom & pumpkin salad with pesto, salad greens & balsamic glaze

## ALL THINGS PASTA

- Smoked salmon linguini \$20.00  
with capers & cherry tomatoes in a creamy white wine garlic sauce
- Spinach & ricotta tortellini V \$19.00  
with roast pumpkin & baby spinach in a creamy Rose sauce with shaved parmesan
- Bacon & mushroom fettuccini carbonara \$19.00  
in a creamy garlic sauce with shaved parmesan
- Saffron king prawn linguini \$23.00  
with creamy garlic & saffron infused sauce, baby spinach & shaved parmesan

# The Grill

- Porterhouse steak (250g) \$28.00  
MSA Grade served with chat potatoes & coleslaw or chips & salad plus your choice of sauce
- Wagyu rump steak (300g) \$33.00  
Premium Wagyu rump served with chat potatoes & coleslaw or chips & salad plus your choice of sauce
- Surf 'n' turf \$37.00  
250g MSA Grade porterhouse topped with creamy garlic prawns (4) served with chat potatoes & coleslaw or chips & salad

## Sauces

- Gravy DF GF  
Traditional beef gravy
- Peppercorn GF  
4 peppercorns, jus, brandy & cream
- Creamy wild mushroom GF  
Wild mushrooms, jus & cream
- Garlic cream GF  
Rich & decadent white wine cream sauce infused with roasted garlic
- Béarnaise GF  
A rich, classic French sauce flavoured with shallots & tarragon



FOR THE **Seniors** \$16.00

- PORK SAUSAGES, MASHED POTATO, VEGETABLES & GRAVY GF
- CRUMBED FLATHEAD, CHIPS & SALAD
- ROAST OF THE DAY, VEGETABLES & GRAVY DF GF
- HAND CRUMBED CALAMARI, CHIPS & SALAD

PLEASE PRESENT CURRENT SENIORS CARD WHEN ORDERING

STEAK DISHES ARE GLUTEN FREE WHEN SERVED WITH CHAT POTATOES & COLESLAW





*Crispy beef salad*

# Burger Bar

**All burgers served with beer battered chips**

Classic cheese burger \$18.00

Beef patty, cheddar cheese, lettuce, tomato, beetroot & burger sauce on a milk bun

Tropical chicken burger \$18.00

Chicken schnitzel, pineapple, bacon, lettuce, tomato, cheddar cheese & roasted garlic aioli on a milk bun

Pork belly burger \$18.00

Twice cooked pork belly with house slaw, lettuce, tomato, sweet soy & Japanese mayo on a milk bun

Veggie burger V \$18.00

Roasted field mushroom, fried haloumi, lettuce, tomato, pesto & Japanese mayo on a milk bun

## CLUB CLASSICS

Kingy Roast DF GF \$18.00

*Succulent roast of the day*

served with roasted chat potatoes, roasted pumpkin, steamed seasonal vegetables & house gravy

Chicken breast schnitzel \$20.00

with chips, salad & your choice of sauce

Traditional parmigiana \$23.00

Chicken schnitzel topped with bacon, duo of cheeses & Napoli sauce served with chips & salad

## FROM THE OCEAN

Hand crumbed calamari \$19.00

Tender calamari, crumbed on site, served with chips, salad, lemon & house tartare

Trio of seafood \$25.00

Panko crumbed flathead, prawn twists & squid with chips, side salad, lemon & house tartare

Tempura snapper \$24.00

Battered snapper served with chips, salad, lemon & house tartare

Atlantic salmon DF GF \$27.00

Oven baked with fried capers, crispy chat potatoes, steamed vegetables & Béarnaise sauce

## KID'S CORNER 12 years & under

*Served with a kid's soft drink & ice cream with topping*

Tomato & cheese fettuccini V

Crumbed flathead & chips

Crumbed chicken tenders & chips

Pork sausage & mashed potato GF

**\$10.00**

Add a kid's activity pack for \$2.00!



*Tempura snapper*

## DIETARY REQUIREMENTS

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE

DF DAIRY FREE