Wood-Fired Pizzas

SEE STAFF FOR OUR PIZZA MENU

Café open 10am - 8pm

Desserts

Lemon Meringue Tart with tangy lemon curd, citrus candy, and cream.	\$11
Double Chocolate Brownie served with mix berry coulis and chocolate ice cream.	\$11
Tiramisu Biscoff Served with custard and caramel swirl.	\$11

Gourmet Cakes (slice) served with whipped cream and coulis Available at the bar – Ask your waiter for options available.

Kids Menu

(For kids 12 years & under only)

Kids Fish Crumbed Whiting with chips.	\$8
Kids Chicken Nuggets 6 pcs served with chips.	\$8
Kids Steak & Cheeseburger 120g grilled rib fillet, served with chips.	\$8
Kids Pasta (V) Penne Napolitana and parmesan cheese	\$8

GF = Gluten-Free · DF = Dairy-Free · V = Vegetarian · Vg = Vegan · A = Available

Please advise staff if you have any dietary requirements. Whilst all care is taken, please be advised that a variety of produce & ingredients are used in our kitchen.

Lunch Classics

(11:30 -2PM ONLY)

*SENIORS/MEMBERS PRICING

200g Beef rump GF

\$13.50/\$15.50

Grain-fed, served with chips, slaw & gravy.

Bangers & Mash GF

\$13/\$15

Thick pork sausages with mashed potato, green beans & gravy.

Chicken Schnitzel

\$13/\$15

Crumbed chicken breast served with chips, slaw & gravy.

Fish of the Day

\$13/\$15

Fish of the day served with chips, slaw, lemon & tartare sauce.

Lemon Pepper Calamari GF

\$13/\$15

5 pcs served with chips, lemon & tartare sauce.

Vegetarian Pasta

\$13/\$15

Served with Napoli and parmesan cheese.

Roast of the Day GF

\$13/\$15

With roast potatoes, pumpkin, green beans & gravy.

Spinach and Fetta Filo Scrolls v

\$13/\$15

Served with chips and slaw.

Pork Sirloin GF

\$13/\$15

200g grilled sirloin served with chips, slaw & garlic mustard cream sauce

MEMBERS PRICES ARE DISPLAYED.
NON-MEMBERS WILL INCUR ADDITIONAL COSTS.

Not a member?

Join today to start receiving members' benefits instantly!

Membership only costs \$2 per year or \$5 for 3 years.





LUNCH DINNER
11:30am - 2pm | 5pm - 8:30pm
7 days/week

Starters / To Share	
Cheesy Garlic Bread (3pcs) v Sliced baguettes with garlic & cheese.	\$6
Vegetable Spring Rolls (4pcs) V/DF 4 crispy spring rolls with Asian dipping sauce.	\$12
Vietnamese Pork Spring Rolls (4pcs) 4 crispy spring rolls served with Nước Chấm dipping sauce.	\$12.50
Crispy Sticky Orange Tofu vg Served with lettuce, sesame seed and spring onions.	\$11
Scallop Dumpling (4pcs) Served with seaweed salad, soy and sesame oil.	\$12
Pumpkin and Goat Cheese Arancini (4pcs) Served with tomato relish and parmesan cheese.	\$13.50
Asian Meatball Crumbed beef, shallots, coriander, cheese, and Asian slaw served with spicy green dressing.	\$14
Grilled Chicken Satay GF 3 chicken skewers served with creamy peanut sauce.	\$13.50
Moroccan Spiced Calamari Rings (GF) Served with mesclun salad and aioli.	\$15
Salads	
Citrus Pomegranate & Walnut Salad GF, V Mandarin segments, pomegranate seeds, feta cheese, walnuts, mixed green lettuce drizzled with a light tangy dressing.	\$18.50
Chicken Crispy Noodle Salad GFA, VA, VgA Napa cabbage, carrots, red onion, coriander, mint, and chicken tossed with Vietnamese dressing, crushed peanuts and fried shallots.	\$20.50
Add Ons: Tofu Vegetarian Option, Prawn Skewers, Calamari - \$6 each serve	
Thai Beef Salad GF, DF Grilled beef served with mixed lettuce, onions, tomatoes, cucumber, and a tangy lime dressing, topped with crushed peanuts mint & basil	\$21.50
Burgers	
(GF bun now available at \$3.00)	
Rib Fillet Burger GFA 120gms grilled steak with lettuce, tomato, cheddar cheese and caramelized onion relish, served on a brioche bun and chips.	\$18.50
Fried Chicken Burger Crispy chicken, lettuce, spicy slaw on a brioche bun and chips.	\$18.50
Sweet Tomato & Lentil Burger <i>GFA, VA, VgA</i> served with tomato, lettuce, tomato relish on a brioche bun and chips.	\$18.50

From The Grill	
200gms Pork Sirloin GF Moisture infused 70-day grain fed pork from Northern Rivers Served with creamy garlic mustard.	\$22.50
200gms Rump Steak GF 100-day grain fed rump from Darling Downs	\$25
300gms Rump Steak <i>GF</i> 100-day grain fed rump from Darling Downs.	\$34
300gms Pork Cutlet GF 70-day grain fed pork from Northern Rivers Served with mashed potato, caramelized pineapple, morello cherry and port wine jus.	\$37.50
300gms Rib Fillet Steak GF 100-day grain fed beef from City Black	\$43
WITH A CHOICE OF Chips & Garden salad or Mashed Potato and Vegeta Available sauces Gravy Green Peppercorn Mushroom Diane Creamy Garlic M All Sauces are Gluten Free Additional sauces add \$2.00	ables
From The Wok	
Egg Fried Rice GF, DF, V, VgA Served with peas, corn, capsicum and shallots with a subtle soy Add On Extras: Chicken \$5 Prawns \$6 Tofu \$4.50	\$15 sauce.
Vegan Wok GF, V, Vg Assorted mixed vegetables, shitake mushrooms	\$18.50
and tofu with chef's special sweet black bean sauce.	
	\$20.50
And tofu with chef's special sweet black bean sauce. Kimchi Pork Belly GF, DF Pork belly stir fry fried with kimchi* served with steamed	\$20.50 \$20.50
And tofu with chef's special sweet black bean sauce. Kimchi Pork Belly GF, DF Pork belly stir fry fried with kimchi* served with steamed jasmine rice *Mild dry spicy fermented cabbage Teriyaki Chicken GF Tender chicken pieces, seasonal vegetables with house made	1
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Mains & Pastas

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Penne all' Amatriciana Penne tossed with bacon, chili and garlic in a tomato and basil sauce.	\$22
Roast pumpkin and Spinach Lasagna v A hearty vegetarian dish made with layers of roasted pumpkin, spinach, feta cheese, and is topped with a creamy béchamel sauce and mozzarella cheese.	\$22
Chicken Parmigiana Panko crumbed chicken breast schnitzel topped with ham, napolitana sauce and mozzarella served with chips and garden salad.	\$26
Tortellini Alfredo Veal filled tortellini tossed in a cream and parmigiano sauce with bacon and mushrooms.	\$26
Spaghetti Con Pollo Classic Italian dish that combines spaghetti pasta with a chicken, spinach, and sundried tomatoes in a flavourful creamy sauce.	\$26
Spaghetti Con Gamberi Another classic Italian seasoned with garlic, olive oil, sala and pepper. Spaghetti pasta cooked with king prawns and served with napolitana sauce.	\$28 t,
Olive Grove Infused Chicken Mediterranean grilled chicken breast, served with roaste pepper cream sauce, mashed potato and broccolini.	\$28.5 d
Spiced Barramundi <i>GF</i> Barramundi fillet, seasoned and pan-fried, served with tomato, eggplant, mashed potato, yoghurt, chilly pickle, and fried curry leaves.	\$34
Tuscan Salmon (GF) Crispy skin salmon cooked in olive oil, garlic, sundried tomatoes spinach cream served with green beans and potato mash.	\$35
Add a topper GREAT ON STEAKS & SALADS	
Crispy Tofu (150gms) <i>GF, DF, V</i> Grilled Prawn Skewers (3pcs) <i>GF, DF</i> Lemon Pepper Calamari (3pcs) <i>GF, DF</i>	\$4.50 \$6 \$6
Sides	
Sides of Chips GF, DF, V Side of mashed potato GF, V Side of garden salad GF, DF, V Side of steamed broccolini GF, DF, V Bowl of chips served with aioli GF, DF, V Extra Gravy / Sauces GF	\$4.50 \$4.50 \$4.50 \$5 \$7.50 \$2
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