FROM THE SEA

Classic Fish and Chips

Beer Battered Flathead served with a lemon wedge, house made tartare sauce, salad and chips

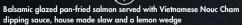
Seafood Basket

Beer Battered Flathead, salt and pepper squid, prawn cutlets & tempura scallops served with a lemon wedge, house made tartare sauce, salad and chips

King Prawn and Avocado Salad

King prawns (8) served with avocado, cherry tomato, cucumber, spanish onion and mixed lettuce

Pan Fried Salmon (*)



Main \$27.00 Small \$21.50

\$28.00

\$32.00

\$32.00

HOUSE MADE SAUCES

Gravy

Red Wine and Pepper Jus

Mushroom Sauce

Garlic Butter

Hollandaise Sauce

Creamy Garlic King Prawn Sauce (3)

\$2.80 \$3.80 \$3.80 \$3.80 \$4.00

\$9.00

DIETARY KEY



Gluten Friendly



Lactose Friendly



Vegetarian



Vegan

All advertised prices are non-member prices. Members receive discounts and bonus points on all meal purchases.

Substitutions and alterations to the advertised menu will be politely declined - thank you.



Main Menu

STARTERS, SIDES & EXTRAS

Toasted Garlic Bread

Toasted Cheesy Garlic Bread

Toasted Cheesy Garlic and Salami Bread

Mini Sweet Chilli and Sour Cream Pizza

Devilled Wings (8)

Saucy devilled buffalo wings served with garlic aioli

Wedges \

Served with sour cream and sweet chili sauce





Side of Seasonal Vegetables







FROM THE HEN HOUSE

Chicken Parmigiana

Crumbed chicken breast topped with house made Napoli sauce, sliced ham and melted cheese served with vegetables or salad and chips

River Gum Chicken Parmigiana

Crumbed chicken breast topped with gravy, BBQ sauce, bacon and melted cheese served with vegetables or salad and chips

Chicken Schnitzel

Crumbed chicken breast served with vegetables or salad and chips. Gravy is complimentary or add a house made sauce for extra

Pollo e Funghi Pappardelle

Pan seared chicken pieces, bacon, white onion, mushrooms and garlic in a creamy white wine sauce tossed in fresh pappardelle pasta served with spring onion and shaved parmesan

Chicken Crunch Burger

Crumbed chicken breast housed in a toasted bun with bacon, tasty cheese, cos lettuce, garlic aioli & chipotle, served with onion rings or chips

Main	\$29.00
Small	\$22.50

Large \$9.00

Small \$6.00

Main \$29.00 Small \$22.50

Main \$25.50 Small \$20.50

\$28.00

\$27.00

FROM THE PADDOCK

300G Porterhouse Steak



\$41.00

100-Day Grain Fed 300gram Porterhouse steak cooked to your liking, served with vegetables or salad and chips. Gravy is complimentary or add a house made sauce for extra

300G Scotch Fillet Steak - MB2+



\$51.00

100-Day Grain Fed 300gram Scotch Fillet steak with a marble score of 2+cooked to your liking, served with vegetables or salad & chips. Gravy is complimentary or add a house made sauce for extra

We recommend our high quality steaks not be cooked past medium for maximum flavour. Due to cooking times orders for steaks cooked medium or past medium must be placed 30 minutes prior to the end of service, thank you.

Roast Lamb (&

Classic roasted lamb served with roasted vegetables, gravy and mint jelly

Main \$29.00 Small \$22.50

\$29.00

Barham Beef Brisket Burger

Pulled slow cooked smoked beef mopped with smoky BBQ sauce housed in a toasted bun with bacon, tasty cheese, tomato, pickles, cos lettuce, tomato relish and house made sauce, served with onion rings or chips

Thai Beef Salad

\$29.00

Beef pieces marinated in sweet soy, sweet chili & sweet lime dressing served with cherry tomato, cucumber, spanish onion, fried shallots, sesame seeds and mixed

Greek Lamb Salad

\$29.00

Marinated Lamb pieces served with cherry tomato, cucumber, spanish onion olives, feta, mixed lettuce and tzatziki

Chef's Choice

Sticky Pork Belly

\$32.00

Sticky Pork Belly coated in balinese BBQ sauce served with asian slaw and chips

PLANT BASED

Vegan Schnitzel



\$28.00

Vegan schnitzel served with salad and chip a house made sauce for extra

Vegan Parmigiana



\$30.00

Vegan schnitzel topped with house made Napoli sauce and vegan cheese, served with salad and chips. Gravy is complimentary or add a house mad squee for extra