

## TAPAS & SHARES PLATES

M | NM

<b>Garlic Bread</b> Grilled Garlic & Herb Butter Ciabatta (V)	9.0/10
<b>Stuffed Cob Loaf</b> Creamy Baby Spinach, Garlic & Cream Cheese Stuffed Cob Loaf (V)	18.9/21
<b>Warm Stuffed Olives</b> Feta, Italian Herbs, Extra Virgin Olive Oil (V)(GF)	15.3/17
<b>Truffle Mushroom Arancini (8)</b> Black Garlic Aioli (V)	17.1/19
<b>Salt &amp; Pepper Fried Squid</b> Pickled Fennel, Saffron Aioli, Lemon	18.0/20
<b>Steamed Spring Bay Mussels</b> Orzo Pasta, Marinara Sauce, Parsley, Charred Lemon	27.0/30
<b>Crispy Pork Bites</b> Sticky Smokey BBQ Sauce, Coriander, Sesame Seeds	17.1/19
<b>Za'atar Roasted Cauliflower</b> Almond Romesco, Mint Yoghurt, Chilli Dust (V) (GF)	15.3/17
<b>Beef Chilli Quesadilla</b> Beef Con Carne, Mozzarella, Coriander, Spanish Onion	18.9/21
<b>Parmesan Polenta Chips</b> Crispy Fried Polenta, Herb Salt, Romesco Sauce (V)	16.2/18
<b>Chicken Karaage Bites</b> Honey Mustard Dipping Sauce, Charred Lemon	22.5/25

## PICK YOUR WINGS

Chicken Wings Cooked with our Special Spice Blend,  
Served with Ranch Dipping Sauce

500g - 16.2/18  
1kg - 27.0/30

<b>Chipotle &amp; Burnt Lime</b> Smokey Chipotle Glazed Wings, Burnt Lime	<b>Garlic Parmesan</b> Buttery Garlic Glaze, Parmesan, Parsley
<b>Original Buffalo</b> Zesty Hot Sauce Tossed Wings	<b>Smokey Texas BBQ</b> Classic Smokey BBQ Glazed Wings
<b>Sticky Maple Mustard</b> Sweet Maple & Wholegrain Mustard Glazed Wings	

## SALADS

<b>Classic Caesar</b> Cos Lettuce, Maple Bacon, Caesar Dressing, Croutons, Boiled Egg, Parmesan	20.7/23
<b>Roasted Winter Vegetable Salad</b> Mix Lettuce, Roasted Beetroot, Carrot, Celeric, Whipped Feta, Orange Vinaigrette, Toasted Walnuts (V) (GF)	22.5/25
<b>Shaved Brussels &amp; Pear Salad</b> Mix Lettuce, Pecorino, Pickled Fennel, Apple Cider Vinaigrette, Slivered Almonds (V) (GF)	21.6/24

## ADD ONS

<b>Grilled Chicken Breast (150g)</b>	8.1/9	<b>Tiger Prawns (5)</b>	8.1/9
<b>Smoked Salmon (100g)</b>	9.9/11	<b>Fresh Avocado</b>	4.5/5
<b>Maple Bacon</b>	6.3/7		

## BURGERS & THE LIKE

M | NM

All Burger's served on a Milk Bun with Seasoned Chips

<b>Double Trouble Burger</b> Double Angus Beef Patties, American Cheddar, Maple Bacon, Caramelised Onion, Pickles, Iceberg Lettuce, Burger Sauce	26.1/29
<b>Cluckin' Good Burger</b> Crispy Crumbed Chicken Thigh, Shaved Cabbage Slaw, Maple Bacon, Chilli Jam, Garlic Aioli	23.4/26
<b>Herd &amp; Harissa Burger</b> Grilled Lamb Pattie, Harissa Aioli, Pickled Onion, Rocket, Cucumber	24.3/27
<b>Roots Burger</b> Vegetable Pattie, Beetroot, Whipped Feta, Pickled Red Onion, Baby Spinach, Smokey Tomato Relish (V)	22.5/25
<b>Fish Filetto Burger</b> Crispy Crumbed Barramundi, Tartare Sauce, Iceberg Lettuce, Pickles	23.4/26
<b>Steak Royale</b> Sourdough, Scotch Fillet, Rocket, Caramelised Onion, American Cheese, Bush Tomato Relish, Smokey BBQ Sauce	27.0/30
<b>Gluten-Free Burger Buns Available on Request</b>	

## SCHNITZEL & TOPPERS

Served with choice of Two Sides & Sauce

<b>Classic Chicken Schnitzel</b>	25.2/28
<b>1824 Wagyu Beef Schnitzel MBS4+</b> Austral Downs, Northern Territory	36.0/40

### Add Schnitzel Topper

<b>Ocean Topper</b> 9.9/11 Garlic Prawns, Creamy- White Wine Reduction (5)	<b>Classic Parmigiana</b> 7.2/8 Napolitana Sauce, Leg Ham, Mozzarella
<b>Mexican</b> 7.2/8 Corn Chips, Mexican Salsa, Charred Corn, Cheese Sauce, Jalapeños	<b>Aussie</b> 8.1/9 Maple Bacon, Caramelised Onion, Smokey BBQ Sauce, Mozzarella
<b>Kiwi</b> 8.1/9 Beetroot Relish, Fried Egg, Mozzarella, Honey Mustard Drizzle	<b>French</b> 9.0/10 Avocado, Grilled Bacon, Camembert Cheese, Béarnaise Sauce

Our menu contains allergens and is prepared in a kitchen that handles nuts and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.  
Please see our friendly staff if you would like to view our Allergen Matrix.

(VGO) VEGAN BY REQUEST  
(GF) GLUTEN FREE

(V) VEGETARIAN  
(GFO) GLUTEN FREE BY REQUEST

## FROM THE CHAR GRILL

M | NM

Served with choice of Two Sides & Sauce

<b>250g Grain Fed Rump, True North Angus MBS2+  </b> Chinchilla, Queensland	32.4/36
<b>300g Grain Fed Scotch Fillet, True North Angus MBS2+  </b> Chinchilla, Queensland	49.5/55
<b>300g Grain Fed Sirloin, True North Angus MBS2+  </b> Chinchilla, Queensland	44.1/49
<b>Dry Aged Bone-In Striploins 400g MBS4+</b> Austral Downs, Northern Territory	73.8/82
<b>Add Surf &amp; Turf</b> Garlic Prawns (5) Creamy White Wine Reduction (GF)	9.9/11.0

<b>Sauces</b>	3.6/4
Gravy (GF), Diane (GF), Mushroom (GF), Peppercorn (GF), Red Wine Jus (GF), Béarnaise, Garlic Cream Sauce (GF)	

<b>Sides</b>	8.1/9
Garden Salad w/ House Vinaigrette (GF) Seasoned Chips w/ Aioli Roasted Potatoes (GF) Seasonal Vegetables w/ Olive Oil (GFO) Creamy Mashed Potato (GF)	

## MAINS

<b>Beer Battered Barramundi</b> Crispy Battered Barramundi Fillets, Choice of Two Sides, Tartare Sauce, Lemon	27.0/30
<b>Salmon Fillet</b> Seared Tasmanian Salmon, Fennel Purée, Sautéed Snow Peas, Roasted Chat Potatoes	33.3/37
<b>Italian Porchetta</b> Crispy Skin Pork Belly Stuffed with Garlic, Fennel & Herbs, Cauliflower Purée, Brussels Sprouts, Pickled Apple Ribbons, Cider Jus (GF)	34.2/38
<b>Slow Cooked Lamb Shoulder</b> Slow Cooked Lamb Shoulder, Celeriac Purée, Roasted Baby Carrots, Dijon Mustard, Herb Crumble, Rosemary Shiraz Jus (GF)	35.1/39
<b>Braised Beef Short Rib</b> Slow Cooked Beef Short Rib, Creamy Polenta, Charred Broccolini, Crispy Fried Shallots, Red Wine Jus	38.7/43
<b>250g Veal Cutlet</b> Veal Cutlet, Roasted Garlic Mash, Charred Broccolini, Salsa Rossa, Veal Jus	36.9/41

## PASTAS & THE LIKE

<b>Lamb Ragu Mafaldine</b> Mafaldine Pasta, Slow-Cooked Lamb Shoulder, Tomato Sugo, Rosemary, Olives, Pecorino Romano, Pangrattato	28.8/32
<b>Garlic Prawn Casarecce</b> Pan-Seared Prawns, Tomato Sugo, Cherry Tomatoes, Garlic, Chilli, Pecorino Romano, Lemon, Parsley	28.8/32
<b>Roasted Cauliflower &amp; Leek Risotto</b> Charred Cauliflower, Buttered Leek, Parmesan Cream, Toasted Walnuts, Chive Oil (V)	25.2/28

M | NM - Members Price | Non-Members Price



## PIZZA

M | NM

**Caprese** 23.4/26  
Tomato Sugo, Mozzarella, Burrata,  
Blistered Cherry Tomatoes, Basil, Balsamic Glaze (V)

**Potato & Leek** 22.5/25  
Olive Oil Base, Sliced Potato, Braised Leek,  
Mozzarella, Rosemary, Black Garlic Mayo (V)

**Hot Salami** 23.4/26  
Tomato Sugo, Mozzarella, Pepperoni Salami,  
Chilli Oil Drizzle, Parsley

**The Griller** 24.3/27  
BBQ Base, Mozzarella, Bacon, Pepperoni,  
Ham, Chicken, Chilli Oil Drizzle, Parsley

**Chicken Pesto** 24.3/27  
Basil Pesto Base, Mozzarella, Chicken,  
Sun-Dried Tomatoes, Artichoke, Olives, Parsley

**The Pub Pizza** 25.2/28  
BBQ Base, Mozzarella, Hot Spanish Sausage,  
Red Onion, Jalapeño, Saffron Aioli Drizzle, Parsley

**Lamb Hopper** 26.1/29  
Tomato Sugo, Diced Lamb, Mozzarella,  
Rocket, Harissa Mayo Drizzle, Parsley

**Ranch Supreme** 25.2/28  
Tomato Sugo, Mozzarella, Capsicum, Spanish Onion,  
Mushrooms, Ham, Pepperoni, Black Olives, Ranch Drizzle

Gluten-Free Bases Available

## TINY TUMMIES

12.6/14

Served with Vanilla Ice-Cream with one choice of Topping –  
Strawberry | Chocolate | Caramel | Sprinkles

**Crispy Crumbed Chicken Tenders & Chips**

**Chicken Nuggets & Chips**

**Golden Fish Bites & Chips**

**Grilled Scotch Fillet & Chips**

**Cheesy Tomato Pasta (V)**

**Pizza** (Ham & Pineapple or Cheese)

## DESSERT

**Warm Apple Tarte Tatin** 15.3/17  
Dark & Sticky Caramel, Rhubarb Compote,  
Vanilla Bean Ice Cream, Frangelico Crumble

**Classic Chocolate Mud Cake** 16.2/18  
Rich Chocolate Cake, Wattle Seed Whipped Cream,  
Belgium Chocolate Sauce, Boysenberry Gelato

**Belgium Hot Chocolate** 9.9/11  
Rich, Velvety Drinking Chocolate, Marshmallow,  
Whipped Cream, Chocolate Dust

M | NM – Members Price | Non-Members Price

## \$16 LUNCH SPECIALS

MONDAY TO FRIDAY \* | 11:30AM-2:30PM

### Classic Chicken Schnitzel

Crispy Chicken Schnitzel, Garden Salad, Seasoned Chips, Choice of Sauce

### BLT

Milk Bun, Juicy Maple Bacon, Lettuce, Tomato,  
Burger Sauce, Seasoned Chips

### Beef & Mushroom Pie

Creamy Mash Potatoes, Peas, Gravy, Smokey Tomato Relish

### Beer Battered Barramundi

Crispy Battered Barramundi Fillets, Seasoned Chips,  
Garden Salad, Tartare Sauce, Lemon

### Salt & Pepper Calamari

Crispy Fried Calamari, House Salad, Seasoned Chips, Aioli, Lemon

### Winter Nourish Bowl

Roasted Pumpkin, Spiced Chickpeas, Quinoa, Baby Spinach,  
Pickled Onion, Minted Yoghurt (V) (GF)

## CHEF SPECIALS



Scan QR Code to see  
what Chef Specials  
are on the board today!

## WHAT'S ON



Scan QR code to check out  
our upcoming events  
and current specials

\*Not Available On Public Holidays. Dine in only.



# MENU

MONDAY TO FRIDAY  
11:30AM – 2:30PM  
5:30PM – 9PM

SATURDAY & SUNDAY  
11:30AM – 9PM