



MENU

MON TO FRI
11:30AM-2:30PM
5:00PM-9:00PM

SAT & SUN
11:30AM-9:00PM



TAPAS & SHARES

	M/NM
Garlic Bread (V)	9.9/11
Add Cheese	2.7/3
Add Cheese & Bacon	5.4/6
Manakish Flatbread	13.5/15
Za'atar & Cheese Flatbread, Tzatziki, Lemon (V)	
Salt & Pepper Squid	18.0/20
Squid, Citrus Finger Lime Mayo, Fried Shallots, Coriander, Lemon (I)(GF)	
Spiced Corn Ribs	17.1/19
Charred Corn Ribs, Chaat Masala, Cayenne Mayo, Lemon (V)(GF)	
Crispy Halloumi Fries	18.0/20
Crumbed Halloumi, Tzatziki, Lemon (V)	
Truffled Mushroom Arancini (5)	18.0/20
Hermans Truffled Porcini Arancini, Truffle Aioli, Parmesan, Sea Salt (V)	
Chilli Garlic Prawns (5)	19.8/22
Prawns, Garlic Cream Sauce, Fresh Chilli, Parsley, Bread (I)	
Italian Polpette (6)	24.3/26
Italian Meatballs, Pearl Couscous, Napolitana Sauce, Parmigiano Reggiano	
Prawn & Lobster Spring Rolls (3)	24.3/26
Soy Ginger Dipping Sauce, Lemon (M)	

SALADS & SHARES

Chips, Wedges or Gems (V)	10.8/12
Add Topper	
Cheese Chilli Pineapple	5.4/6
Liquid Cheddar, Jalapeño, Pineapple, Sour Cream, Chilli Flakes (V)	
Cheese & Bacon	6.3/7
Liquid Cheddar, Bacon, Sour Cream	
BBQ Pulled Pork	11.7/13
Liquid Cheddar, Pulled Pork, Smokey BBQ Sauce, Crispy Shallots, Sour Cream	
Loaded Meat	12.6/14
Liquid Cheddar, Bacon, Shredded Ham, Smokey BBQ Sauce	

Classic Caesar Salad	21.6/24
Cos Lettuce, Bacon, Shaved Parmesan, Caesar Dressing, Croutons, Soft Boiled Egg	
 Grant Burge Benchmark Pinot Grigio	
Broccoli Salad	22.5/25
Charred Broccoli, Caramelised Brussels Sprouts, Mixed Lettuce, Cherry Tomatoes, Red Onion, Pepitas, Roasted Capsicum, Green Goddess Dressing (VG)(GF)	
 Ta_Ku Sauvignon Blanc	
Winter Beef Salad	24.3/26
Marinated Beef, Beetroot, Avocado, Cucumber, Mixed Lettuce, Red Onion, Peanuts, Crispy Shallots, Sweet & Spicy Dressing (GF)	
True North, Darling Downs Queensland	
 Ta_Ku Pinot Noir	

Add Ons

Crispy Bacon	4.5/5	Marinated Beef	8.1/9
Avocado	4.5/5	Marinated Prawns (I)	8.1/9
		Chicken	8.1/9

BURGERS WINGS

M/NM

Chicken Wings with our special Spice Blend, all served with Ranch Dipping Sauce

Nashville Hot | Smokey BBQ | Garlic Sriracha | Honey Chilli

500g Wings 18.9/21
1kg Wings 30.6/34

Served with Seasoned Chips

Smokey Veg 23.4/26

Veggies Patty, Smoked Paprika Aioli, Roasted Capsicum, Cheddar, Jalapeño, Lettuce (V)

Umami Chicken 23.4/26

Southern Fried Chicken, Fennel Apple Slaw, Miso Butter, Kewpie, Pickled Ginger

Lamb Grazer 24.3/26

Lamb Patty, Caramelised Onion, Camembert, Rocket, Dijon Aioli

Aussie Classic 25.2/28

Angus Beef Patty, Bacon, Egg, Cheddar, Beetroot, Pineapple, Lettuce, Tomato, Burger Sauce

Gluten Free Bun Available 3.6/4

SANDWICHES

Served With Seasoned Chips

Open Chicken Shawarma 23.4/26

Marinated Chicken, Tahini, Rocket, Pickled Red Onion, Cucumber, Dukkah, Zhoag, Pita Bread, Sumac Lemon

Pulled Pork Smokehouse 24.3/26

BBQ Pulled Pork, Cheddar, Fennel Apple Slaw, Crispy Shallots, Smokey BBQ Sauce, Ciabatta Bread

Roman Meatball 27.9/31

Flame Grilled Meatballs, Napolitana, Provolone, Fresh Basil, Parmesan, Ciabatta Bread

Steak Sandwich 30.6/34

MBS4+ 150g Scotch Fillet, Caramelised Onion, American Cheese, Smokey Relish, Rocket, BBQ Sauce, Artisan Sourdough

True North, Darling Downs Queensland

SCHNITZEL


Choice of 2 Sides (Chips, Salad, Mash or Veg) & Sauce

Classic 300g Chicken Schnitzel 26.1/29

 **Balter XPA**

1824 Wagyu Beef Schnitzel 36.0/40

MBS4+ Austral Downs, Northern Territory

 **Grant Burge Benchmark Shiraz**

Add Topper

Parmigiana 6.3/7 The French 9.0/10

Napolitana, Shredded Ham, Mozzarella, Camembert, Bacon, Avocado, Béarnaise

The Godfather 8.1/9 Ocean Topper 9.9/11

BBQ Sauce, Ham, Pepperoni, Bacon, Mozzarella, Garlic Prawns (I), Creamy White Wine Reduction

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

**VEGETARIAN (V), VEGAN (VG), GLUTEN FREE (GF)
 SEAFOOD ORIGIN
 AUSTRALIAN (A), IMPORTED (I), MIXED (M)**

MAINS

M/NM


Vegan Thai Red Curry 24.3/26

Chef's Special Vegan Curry, Mixed Vegetables, Tofu, Coconut Milk, Jasmine Rice, Coriander, Chilli, Lemon (GF)

 Somersby Cider **Add Chicken 8.1/9 Add Prawns 9/10**

Beef Pot Pie 29.7/33

Overnight Braised Beef Chuck, Creamy Mash, Mushy Peas, Puff Pastry, Beef Gravy
True North, Darling Downs Queensland

 Tyrrells Hunter Valley Shiraz

Pork Cutlet 33.3/37

Creamy Polenta, Apple Fennel Slaw, Brussels Sprouts, Apple Sauce (GF)

 La Boheme Pinot Gris

Beer Battered Barramundi 31.5/35

Choice of 2 Sides (Chips, Salad, Mash or Veg), Tartare Sauce, Lemon (A)

Infinity Blue, Queensland

 Stone & Wood Pale Ale

Miso Glazed Half Chicken 36.0/40

Spiced Roasted Pumpkin, Beetroot Purée, Shaved Zucchini, Coriander, Chicken Jus (GF)

 Tamburlane OTG Vedelho

Braised Lamb Shoulder 37.8/42


Roasted Vegetables, Chat Potatoes, Harissa Yoghurt, Pomegranate Molasses, Red Wine Jus, Dukkah (GF)

 Katnook Founder's Block Cabernet Sauvignon

Braised Beef Cheek 38.7/43

Overnight Braised Beef Cheek, Creamy Mash, Charred Broccolini, Roasted Capsicum Salsa, Red Wine Jus (GF)


True North, Darling Downs Queensland

 Margan Cabernet Sauvignon

Choice of 2 Sides (Chips, Salad, Mash or Veg) & Sauce

300g Grain Fed Angus Rump MB2+ 37.8/42

True North, Darling Downs Queensland (GF)

 Tempus Two Varietal Cabernet Merlot

300g Grain Fed Sirloin 48.6/54

True North, Darling Downs Queensland (GF)

 Tyrrells Hunter Valley Shiraz

300g Grain Fed Scotch Fillet 52.2/58

True North, Darling Downs Queensland (GF)

 Petaluma White Label Pinot Noir

Add Surf & Turf 9.9/11

Creamy White Wine Reduction, Garlic Prawns (I)

Sauces 3.6/4

Gravy, Diane, Mushroom, Peppercorn, Red Wine Jus, Garlic Cream, Béarnaise

Sides 9.0/10

Garden Salad (GF) Seasonal Veg
Creamy Mash (GF) Charred Broccolini
Chat Potatoes

FROM THE CHAR GRILL

M/NM - Members Price/Non-Members Price

PIZZA

M/NM

Garlic Butter Crust, Salt, Pepper & Parsley

Jerk Chicken 25.2/28

Jerk Tomato Base, Mozzarella, Jerk Chicken, Red Onion, Roasted Capsicum, Fresh Chilli, Coriander

 *Balter XPA*

OG Pepperoni 26.1/29

Tomato Base, Mozzarella, Pepperoni

 *Grant Burge Benchmark Shiraz / Stone & Wood Pale Ale*

Wild Mushroom 26.1/29

Tomato Base, Mozzarella, Fresh Mushrooms, Mushroom Ragu, Red Onion, Thyme, Olives, White Truffle Oil, Parmesan (V)

 *La Boheme Pinot Gris*

Meat Feast 26.1/29

Tomato Base, Mozzarella, Bacon, Ham, Jerk Chicken, Pepperoni, Chilli Flakes

 *Grant Burge Benchmark Shiraz / Stone & Wood Pale Ale*

Lamb & Feta 27.9/31

Tomato Base, Mozzarella, Spiced Lamb, Roasted Capsicum, Feta, Rocket

 *Tatachilla Shiraz Cabernet*

Supreme 28.8/32

Tomato Base, Mozzarella, Pepperoni, Ham, Capsicum, Mushroom, Red Onion, Olives, Ranch

 *Tempus Two Varietal Cabernet Merlot*

Braised Beef 29.7/33

Tomato Base, Mozzarella, Slow Braised Beef, Red Onion, Roasted Capsicum, Parmesan

 *Tempus Two Varietal Cabernet Merlot*

Gluten-Free Bases Available Upon Request

PASTA

Wild Mushroom & Truffle Risotto 24.3/26

Mixed Mushroom Ragù, Arborio Rice, Truffle Oil, Parmesan, Fresh Thyme (V)

 *Scarborough Chardonnay*

Chicken, Leek & Spinach Gnocchi 29.7/33

Grilled Chicken, Potato Gnocchi, Braised Leek, Baby Spinach, White Wine Cream Sauce, Hazelnut, Parmesan

 *Audrey Wilkinson Semillon Sauvignon Blanc*

Seafood Orecchiette 31.5/35

Prawns, Squid, Mussels, Orecchiette, Neapolitana, Fresh Chilli, Parsley (M)

 *Da Luca Prosecco*

**M/NM
Members Price/Non-Members Price**



TINY TUMMIES

M/NM

Served with Vanilla Ice-Cream
with one choice of Topping

14.4/16

Strawberry | Chocolate | Caramel | Sprinkles

Chicken Tenders

Crispy Crumbed
Chicken Tenders & Chips

Fish Bites

Golden Fish Bites
& Chips (l)

Chicken Nuggets

Crispy Crumbed
Chicken Nuggets & Chips

Minute Steak

Grilled Steak
& Chips

Kids Shell Pasta

Shell Pasta,
Napolitana Sauce,
Melted Cheese

Pizza

Choice of Cheese,
Ham & Cheese or
Ham, Cheese & Pineapple

Mini Beef Pies

Two Crispy Puff Pastry Pies,
Creamy Mash, Mushy Peas

DESSERT

Sticky Date Pudding

Sticky Date Cake, Pecan Caramel Sauce,
Vanilla Bean Gelato

16.2/18

Chocolate Brownie

Belgian Chocolate Sauce,
Salted Caramel Gelato, Peanut Brittle

16.2/18



CHEF SPECIALS

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today's Specials



**EXCLUSIVE
MEMBER
PRICING**

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LUNCH SPECIALS

\$18

**Monday to Friday
11:30am to 2:30pm**

Classic 300G Chicken Schnitzel

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

Chicken Wrap

Crispy Chicken Tender,
Mixed Lettuce, Red Onion,
Sweet Chilli, Zhoug,
Aioli, Seasoned Chips

Warm Chicken & Roasted Pumkin Salad

Grilled Chicken, Roasted Pumpkin,
Baby Spinach, Roasted Capsicum,
Cherry Tomato, Red Onion,
Feta, Dukkah, French Dressing

Fish & Chips

Beer Battered Barramundi,
Seasoned Chips, Garden Salad,
Tartare Sauce, Lemon

Banger & Mash

300g Toulouse Pork Sausage,
Creamy Mash, Mushy Peas,
Caramelised Onion Gravy

Beef & Mushroom Pie

Slow Braised Beef
& Mushroom Pie 250g,
Creamy Mash,
Mushy Peas, Beef Gravy

Dine in Only
Not Available on Public Holidays

**SENIORS
SPECIAL**

**Mon to Wed
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