

STARTERS / SHARE PLATES

| | MEMBER | GUEST |
|-------------------------|------------|-------------|
| Today's Soup | \$6 | \$8 |
| Garlic Bread | \$5 | \$7 |
| Garlic Cobb Loaf | \$9 | \$11 |

Add Cheese \$2

Add Bacon & Cheese \$4

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| Bruschetta (V) | \$10 | \$12 |
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Oven baked garlic baguette topped with fresh tomato, red onion, basil and garlic, finished with shaved parmesan cheese and drizzled with balsamic glaze.

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| Salt & Pepper Calamari (GF) | \$15 | \$17 |
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Tender pineapple cut calamari dusted with salt & pepper seasoning, flash fried and finished with garlic aioli and lemon wedges.

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| Thai Prawn Spring Rolls | \$13 | \$15 |
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Prawns pan fried with chilli, lemongrass, coriander and selected spices, all wrapped in spring roll paper and fried till golden served with sweet chilli sauce.

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| Satay Chicken Tenderloins (GF) | \$17 | \$19 |
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Succulent chicken tenders marinated with satay spices and peanut, served on a bed of steamed basmati rice finished with a tangy satay sauce.

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| Today's Arancini | \$11 | \$13 |
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Chilled arborio rice with a variety of flavours rolled and lightly coated in breadcrumbs and fried till golden, served with side sauce, please ask for today's variety.

SALADS

| | MEMBER | GUEST |
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|------------------------|-------------|-------------|
| Thai Beef Salad | \$24 | \$26 |
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Tenderised beef marinated with sweet soy, chilli, lime, ginger and garlic, pan fried and tossed through a wombok, onion, snow pea shoots and capsicum salad, garnished with cashews.

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| Honey Lime Chicken & Avocado Salad (GF) | \$22 | \$24 |
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Plump chicken tenderloins marinated with olive oil, garlic, jalapeno pepper, chilli powder, honey and lime juice, pan fried then chilled and tossed through lettuce, cherry tomato, red onion and avocado, finished with a honey, lime and olive oil dressing.

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| Caesar Salad | \$20 | \$22 |
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Crisp cos lettuce, baked bread croutons, shaved parmesan cheese, pan fried bacon pieces all combined with our house made Caesar dressing topped with a boiled egg.

Add Avocado \$4, Add Chicken \$7, Add Prawns \$10
Gluten Free option - omit the croutons

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| Salt & Pepper Squid Salad (GF) | \$21 | \$23 |
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Tender pineapple cut squid lightly coated with salt & pepper seasoning and flash fried then tossed through a cherry tomato, red onion, cucumber, fetta and lettuce salad, coated in an olive oil, vinegar, sugar and selected herb dressing.

BISTRO MENU

PIZZA - 9 INCH

| | MEMBER | GUEST |
|--|-------------|-------------|
| Garlic and Cheese | \$10 | \$12 |
| Margherita | \$13 | \$15 |
| Pizza sauce, cheese and fresh basil | | |
| BBQ Chicken | \$17 | \$19 |
| Pizza sauce, cheese, chicken, bacon and BBQ sauce | | |
| Meat lovers | \$17 | \$19 |
| Pizza sauce, cheese, onion, bacon, ham, salami, pepperoni, BBQ sauce | | |
| Aussie | \$15 | \$17 |
| Pizza sauce, cheese, onion, bacon, egg | | |
| Lamb Yiros | \$17 | \$19 |
| Pizza sauce, onion, fetta, cheese, yiros lamb, Tzatziki sauce | | |
| Vegetarian | \$16 | \$18 |
| Pizza sauce, cheese, fire roasted capsicum, onion, chargrilled zucchini, eggplant, spinach | | |
| Gourmet Mushroom | \$16 | \$18 |
| Pizza sauce, pan fried mushrooms, cheese, onion and spinach | | |
| Chicken Yiros | \$17 | \$19 |
| Pizza sauce, onion, fetta, cheese, yiros chicken, Tzatziki sauce | | |

Gluten free bases \$2 extra

(GF) Gluten Free ingredients
- Not a gluten free environment
(V) Vegetarian

SEAFOOD MAINS

| | MEMBER | GUEST |
|---|-------------|-------------|
| Flake Steak (GF) | \$37 | \$40 |
| 200 gram shark steak pan fried with butter, 6 prawn cutlets, seasoning and chives served with chips and salad or vegetables. | | |
| Beer Battered Flathead | \$24 | \$27 |
| Flathead fillets lightly coated with beer batter and served with tartare sauce and lemon, accompanied with chips and salad or vegetables. | | |
| Seafood Selection | \$34 | \$37 |
| Battered fish fillet, battered scallops, crumbed prawns, salt and pepper squid and chilli black mussels served with lemon and tartare sauce, chips and salad. | | |
| Cajun Spiced Fish Tacos | \$26 | \$29 |
| Cajun spiced barramundi served with char grilled flour tortilla, char grilled corn, coriander, spring onion, avocado, fresh chilli, jalapeno and a mild tomato salsa. | | |
| Salmon Kiev | \$28 | \$31 |
| Fresh Atlantic salmon, filled with garlic and parsley butter and lightly coated with breadcrumbs, served on potato mash with sauteed broccolini and house made hollandaise sauce. | | |

Please note: Menu items may contain peanuts, soybeans and bee pollen which can cause severe allergic reactions

(Please ask staff for clarification on ingredients if you have any allergies)

SPECIALS & SENIORS

| MEMBER \$14 | GUEST \$16 |
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Fried Fish Fillet / Grilled Fish Fillet (G/F option)

Fish fillet coated in a delightfully crunchy beer batter garnished with lemon wedges, served with chips and salad or vegetables.

Corned Silverside

Served on mash potato with cheesy onion sauce, served with chips and salad or vegetables.

Today's Roast (GF)

Please ask our helpful staff what today's roast is, served with vegetables and our rich beef gravy.

Chicken Parmigiana

Small serve hand cut chicken breast, lightly breaded cooked to golden, topped with ham, house made Napoli, and a cheddar and mozzarella mix and grilled to golden. Served with chips and salad or vegetables.

Lambs Fry & Bacon (GF)

Thinly sliced lambs' livers, lightly coated with seasoned flour and cooked with bacon and onion served with mashed potato and gravy, and your choice of chips and salad or vegetables.

Shepherd's Pie (GF)

Roasted lamb shoulder, peas, corn and onion combined with gravy topped with mashed potato and baked, served with your choice of chips and salad or vegetables.

Ham Steak & Pineapple (GF)

Grilled ham steak with pineapple and cheese, served with chips and salad or vegetables.

Chicken Schnitzel

Small serve hand cut chicken breast, lightly breaded cooked to golden finished with gravy. Served with chips and salad or vegetables.

Asian Chicken Salad

Marinated chicken thigh with a wombok, capsicum, red onion, carrot and snow pea shoot salad with a sweet soy dressing

Seafood Combination

A selection of crumbed and battered seafood including calamari, prawns and fish, deep fried finished with tartare sauce, lemon wedges and chips.

ADD - Seniors Soup of the Day \$2.00
ADD - Seniors Dessert of the Day \$3.00

Please note: Seniors card must be presented to be eligible for the senior's meal deal

FROM THE COOP

| | MEMBER | GUEST |
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Chicken Parmigiana **\$24** **\$27**
Hand cut chicken breast, lightly breaded cooked to golden, topped with ham, house made napoli, and cheddar and mozzarella cheese mix grilled to golden. Served with chips and salad or vegetables.

Chicken Schnitzel **\$21** **\$24**
Hand cut chicken breast, lightly breaded cooked to golden finished with a choice of sauce. Served with chips and salad or vegetables.

Gluten Free Chicken Parmigiana **\$26** **\$29**
Hand cut chicken breast, lightly coated with gluten free flour and crumbs topped with ham, house made Napoli, and cheddar cheese grilled to golden. Served with chips and salad or vegetables.

Gluten Free Chicken Schnitzel **\$23** **\$26**
Hand cut chicken breast, lightly coated with gluten free flour and crumbs finished with a choice of sauce. Served with chips and salad or vegetables.

Add Aussie Topper - bacon, egg, and battered onion rings \$7
Choice of Sauces - Mushroom, Green Peppercorn, Creamy Garlic, Rich Gravy, Dianne, Garlic Butter all our house made sauces are Gluten Free

Chicken Kiev **\$23** **\$26**
Succulent chicken breast filled with garlic butter and coated with breadcrumbs cooked till golden brown, served on a bed of basmati rice and topped with a creamy garlic sauce. Served with chips and salad or vegetables.

Chicken Scallopini **\$25** **\$28**
Chicken sliced and lightly coated with seasoned flour, pan fried with brown onion and sliced mushrooms, finished with a white wine and cream sauce, served on a bed of risotto .

Chicken Saltimbocca **\$25** **\$28**
Chicken breast layered with prosciutto and fresh sage, pan fried and served on a bed of sweet potato mash topped with a creamy garlic and parsley sauce with chips and salad or vegetables.

Club Chicken **\$25** **\$28**
Pan fried chicken breast topped with fresh avocado, bacon, sweet chilli and melted cheese, served with chips and salad or vegetables.

KIDS 12 YEARS & UNDER \$9

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| FISH AND CHIPS (Grilled Or Fried) | PARTY PIES & CHIPS |
| CHICKEN NUGGETS & CHIPS | HALF CHICKEN SCHNITZEL |
| ROAST OF THE DAY (GF) | SPAGHETTI BOLOGNAISE |
| | CHICKEN PARMA |

Free kids fun pack & soft drink with every kid's meal
Kids Gluten Free options available please ask

KIDS DESSERTS
Ice Cream & Chocolate Frog \$3
Bowls of Ice Cream & topping \$3

PADDOCK TO PLATE

ALL OUR STEAKS ARE CHAR-GRILLED

| | MEMBER | GUEST |
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Rump Steak (G.F) **\$37** **\$40**
Loosen your belt, this one is 500gm of char-grilled goodness cooked to your liking with your choice of sauce and either chips and salad or vegetables.

Porterhouse steak (GF) **\$35** **\$38**
Prime cut 300gm sirloin steak cooked to your liking with your choice of sauce, and either chips and salad or vegetables.

700gm T-Bone Steak (GF) **\$42** **\$45**
Make some time, sit back and enjoy. Cooked to your liking with your choice of sauces, and either chips and salad or vegetables.

Farmhouse Mixed Grill (G.F) **\$31** **\$34**
Sirloin steak, sausage, lamb chop, bacon, egg and beer battered onion rings, served with a side of gravy, finished with your choice of chips and salad or vegetables.

Cajun Spiced Pork Cutlet **\$30** **\$33**
300-gram pork cutlet coated in a spicy cajun meat rub, topped with sweet potato shards and a bacon infused sour cream, served with chips and salad or vegetables.

Lamb Souvlaki **\$31** **\$34**
Lamb back strap marinated with garlic, rosemary, lemon and seasoning, pan fried sliced and served on a toasted pita with lettuce, tomato, pickled onion and fetta finished with tzatziki and chips.

M.B.C Steak Sandwich **\$22** **\$25**
200gm sirloin steak, bacon, cheese, tomato and beer battered onion rings, tomato relish and aioli served on a toasted focaccia, served with chips.

Roast of the Day (GF) **\$22** **\$25**
Ask our friendly staff for today's roast of the day.

CHOICE OF SAUCES

All steaks are served with your choice of sauce (1 choice) - Mushroom, Green Peppercorn, Creamy Garlic, Rich Gravy, Dianne, and Garlic Butter
(extra sauces will incur an extra charge)

All our house made sauces are Gluten Free

STEAK TOPPERS

Garlic Prawn Sauce - 4 prawns (GF) \$9
Aussie Topper - bacon, egg & battered onion rings \$7

Please allow up to 40 minutes for medium well & well-done steaks

FROM THE PANS

| | MEM. ENTREE | GUEST ENTREE | MEM. MAIN | GUEST MAIN |
|--|----------------|-----------------|--------------|---------------|
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Scallop and Prawn Spaghetti **\$31** **\$33**
4 large plump scallops and 4 peeled prawn tails pan fried with onion, garlic and spinach, finished with white wine cream and spaghetti noodles.

Fettuccini Portofino **\$17** **\$19** **\$21** **\$23**
Al dente fettuccini tossed through a basil, garlic, pine-nuts and tomato sauce finished with shaved parmesan.

Fettuccini Carbonara **\$15** **\$17** **\$19** **\$21**
Al dente pasta tossed through a creamy bacon, onion and garlic sauce, finished with shaved parmesan cheese.

Add Chicken **\$7.00**

Spaghetti Bolognaise **\$14** **\$16** **\$18** **\$20**
Spaghetti noodles tossed through a ground beef and tomato herbed sauce finished with shaved parmesan.

Garlic Prawn Risotto (GF) **\$28** **\$30**
10 pan fried peeled prawn tails with red onion, garlic, spinach tossed through arborio rice and finished with white wine and cream sauce.

Chicken Pumpkin and Spinach Gnocchi **\$26** **\$28**
Chicken tenderloins, roasted pumpkin, onion, garlic and spinach pan fried in butter and olive oil finished with toasted pine-nuts, parmesan and gnocchi.

Leek, Mushroom & Parmesan Risotto (GF) **\$17** **\$19** **\$21** **\$23**
Creamy leek, sliced mushroom, garlic and onion, pan fried with olive oil and seasoning finished in a cream sauce garnished with shaved parmesan.

Garlic Prawns (GF) **\$33** **\$35**
12 sauteed prawns tossed through a white wine and garlic sauce served on a bed of steamed basmati rice.

Sweet Chilli Prawn and Scallop Stir-fry **\$31** **\$33**
4 large plump scallops and 4 peeled prawn tails pan fried with stir-fry vegetables finished with sweet chilli sauce and hokkien noodles.

VEGAN / VEGETARIAN

| | MEMBER | GUEST |
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Bruschetta **\$10** **\$12**
Oven baked garlic baguette topped with fresh tomato, red onion, basil and garlic, finished with shaved parmesan cheese and drizzled with balsamic glaze.

Vegan Schnitzel **\$23** **\$25**
Plant based breaded schnitzel, pan fried in vegetable oil, served with chips and salad or vegetables.

Vegan Parmigiana **\$26** **\$28**
Plant based breaded schnitzel topped with Napoli sauce and vegan cheese served with chips and salad or vegetables.

Vegetarian Pizza **\$16** **\$18**
Pizza sauce, cheese, fire roasted capsicum, onion, chargrilled zucchini, eggplant, spinach and pumpkin.
Gluten free option extra \$2

Vegetable Spring Rolls **\$13** **\$15**
A selection of pan-fried vegetables wrapped in spring roll paper and cooked to golden, served with sweet chilli sauce.

Gourmet Mushroom Pizza **\$16** **\$18**
Pizza sauce, pan fried mushrooms, mozzarella, onion and spinach.

SIDES

| | MEMBER | GUEST |
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Bowl of chips & gravy **\$5** **\$6**
Crunchy potato wedges with sour cream and sweet chilli sauce (V) **\$7** **\$8**

Bowl of seasonal vegetables (GF, V) **\$7** **\$8**

Mixed leaf salad with tomatoes, salad onions and julienne veg with Red wine vinegar dressing (GF, V) **\$7** **\$8**

EXTRAS

| | | | |
|--------------------|------------|-------------------|------------|
| Mash Potato | \$3 | Avocado | \$4 |
| Vegetables | \$3 | Cheese | \$3 |
| Side Salad | \$3 | Fried Egg | \$2 |
| Bacon | \$4 | Bread Roll | \$1 |

