



BISTRO MENU



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	

Bruschetta (V)	\$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.		

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

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

PIZZA - 9 INCH

	MEMBER	GUEST
Garlic and Cheese	\$10	\$12
Margherita	\$13	\$15
Pizza sauce, mozzarella 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, mozzarella, yiros lamb, Tzatziki sauce		

Vegetarian	\$16	\$18
Pizza sauce, cheese, fire roasted capsicum, onion, chargrilled zucchini, eggplant, spinach		

Gluten free bases \$2 extra

FROM THE PANS

	MEM. ENTREE	GUEST ENTREE	MEM. MAIN	GUEST MAIN
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 and shaved parmesan.				

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 sautéed prawns tossed through a white wine and garlic sauce served on a bed of steamed basmati rice.				

SPECIALS & SENIORS

MEMBER \$14 GUEST \$16

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.

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

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





MAINS

MEMBER GUEST

Thai Beef Salad **\$24** **\$27**
Tenderised beef marinated with sweet soy, chilli, lime, ginger and garlic, pan fried and tossed through wombok, onion, capsicum, snow-peas shoots with roasted cashews.

Rump Steak **\$38** **\$41**
Loosen your belt, this one is 500g of char-grilled goodness cooked to your liking with your choice of sauce with chips and coleslaw or vegetables.

Farmhouse Mixed Grill **\$32** **\$35**
Sirloin steak, sausage, lamb chop, bacon, egg and beer battered onion rings, served with a side of gravy with chips and salad or vegetables.

Porterhouse Steak **\$36** **\$39**
Prime cut 300g sirloin steak cooked to your liking with your choice of sauce served with chips and coleslaw or vegetables.

Roast Of The Day **\$23** **\$26**
Ask our friendly staff for today's roast of the day.

Chicken Schnitzel **\$23** **\$26**
Hand cut chicken breast, lightly breaded and cooked to golden served with your choice of sauce with chips and coleslaw or vegetables.
GF option available

MEMBER GUEST

Chicken Parmigiana **\$25** **\$28**
Hand cut chicken breast, lightly breaded cooked to golden, topped with ham, house made Napoli sauce and cheddar cheese, served with chips and coleslaw or vegetables.

Chicken Kiev **\$24** **\$27**
Succulent chicken breast filled with parsley and garlic butter coated with breadcrumbs cooked to golden served on a bed of basmati rice topped with a creamy garlic sauce. Served with chips and coleslaw or vegetables.

Club Chicken **\$26** **\$29**
Chicken breast topped with fresh avocado, bacon, sweet chilli sauce and melted cheese served with chips and coleslaw or vegetables.

Beer Battered Flathead Fillets **\$25** **\$28**
Skinned and boned flathead fillets lightly coated with beer batter and deep fried to cook through, served with lemon and tartare sauce with chips and coleslaw or vegetables.

Seafood Selection **\$35** **\$38**
Beer battered fish fillet, battered scallops, crumbed prawns, salt and pepper calamari and chilli mussels served with lemon and tartare sauce chips and coleslaw or vegetables.

CHOICE OF SAUCES

All steaks are served with your choice of sauce (1 choice) - Mushroom, Green Peppercorn, Creamy Garlic, Rich Gravy, Dianne, or 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



VEGAN / VEGETARIAN

MEMBER GUEST

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.



SIDES

MEMBER GUEST

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**

EXTRAS

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

KIDS 12 YEARS & UNDER \$9

FISH AND CHIPS (Grilled Or Fried)

CHICKEN NUGGETS & CHIPS

ROAST OF THE DAY (GF)

PARTY PIES & CHIPS

HALF CHICKEN SCHNITZEL

SPAGHETTI BOLOGNAISE

CHICKEN PARMA

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)

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

Bowl of Ice Cream & topping \$3

