



BISTRO MENU



SPECIALS & SENIORS

MEMBER \$15 GUEST \$17

STARTERS / SHARE PLATES

	MEMBER	GUEST
Today's Soup	\$6	\$8
Garlic Bread	\$5	\$7
Garlic Cobb Loaf	\$10	\$12
Add Cheese	\$2	
Add Bacon & Cheese	\$4	
Bruschetta (V)	\$11	\$13
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 (10) (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 peanut, served on a bed of steamed basmati rice finished with a tangy satay sauce.		
Pork Wonton Tacos	\$17	\$19
Crispy baked wonton tacos filled with juicy barbeque- style pork and fresh slaw, these delightful bites are bound to impress.		
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.		
Beefless Bolognese Arancini	\$13	\$15
Try our plant based beefless gooey, cheesy bolognese arancini finished with a tomato relish.		

PIZZA - 9 INCH

	MEMBER	GUEST
Garlic and Cheese	\$10	\$12
Margherita	\$13	\$15
Pizza sauce, mozzarella cheese and fresh basil.		
BBQ Chicken	\$18	\$20
Pizza sauce, cheese, chicken, bacon and BBQ sauce.		
Meat lovers	\$18	\$20
Pizza sauce, cheese, onion, bacon, ham, salami, pepperoni, BBQ sauce.		
Aussie	\$16	\$18
Pizza sauce, cheese, onion, bacon, egg.		
Brie & Pancetta	\$20	\$22
Brie, pancetta, pizza sauce, red onion then sprinkled with pesto when cooked.		
Pumpkin & Fetta	\$17	\$19
Pizza sauce, cheese, fetta, chargrilled pumpkin, red onion and pine-nuts.		
Chipotle Prawns	\$23	\$25
Pizza sauce, cheese, prawns, spring onions, speckled with chipotle mayo.		

Gluten free bases \$3 extra

FROM THE PANS

	MEM. ENTREE	GUEST ENTREE	MEM. MAIN	GUEST MAIN
Fettuccini Carbonara	\$16	\$18	\$20	\$22
Al dente pasta tossed through a creamy bacon, onion and garlic sauce, finished with shaved parmesan cheese.				
Add Chicken	\$7.00			
Spaghetti Bolognese	\$16	\$18	\$20	\$22
Spaghetti noodles tossed through a ground beef and tomato herbed sauce finished with shaved parmesan.				
Beef Cheek Ragout			\$25	\$28
Slow cooked beef cheeks ragu is rich, hearty and packed with big bold flavours. It features melt in your mouth tender beef, simmered in a hearty tomato sauce and served over pappardelle pasta.				
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 & Pesto			\$26	\$28
Tortellini with chicken, pesto, roasted capsicum, capers, cherry tomatoes and garlic.				
Garlic Prawns (GF)			\$33	\$35
12 sauteed prawns tossed through a white wine and garlic sauce served on a bed of steamed basmati rice.				
Butter Chicken			\$26	\$29
Flavour infused chicken thigh pieces with ginger, garlic, lemon juice and spices, accompanied with basmati rice, naan bread and tzatziki.				



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.

Steak & Kidney Pie

Steak and kidney slow cooked in a rich onion gravy, then encased in a flaky pastry case. Served with your choice of 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.

Loaded Baked Potato (GF)

Filled with bacon, garlic butter, cheese., coleslaw, sour cream.

Seafood Combination

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

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
Steak & Ale Pie	\$23	\$26
This pie definitely pushes the boundaries of deliciousness, stuffed full of tender beef with a buttery puff pastry lid, with your choice of sauce with chips and salad or vegetables.		
Maple Bacon Caesar Salad	\$19	\$22
Made with cos lettuce, croutons, parmesan cheese and Caesar dressing finished with maple and brown sugar glazed bacon pieces.		
Add Chicken	\$6.00	
GF option available		
Parmesan & Sage Pork Cutlet	\$27	\$30
Pork cutlet coated in a parmesan cheese and herb crust, served with a spicy tomato relish. with your choice of sauce with chips and salad or vegetables.		
Thai Beef Salad	\$24	\$27
Tenderised beef marinated with sweet soy, chilli, lime, ginger and garlic, pan fried and tossed through a wombok, onion, capsicum, snow-peas shoots with roasted cashews.		
Scotch Fillet Steak	\$38	\$41
300g char-grilled goodness cooked to your liking with your choice of sauce with chips and salad 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 with chips and salad or vegetables		
Roast Of The Day	\$25	\$28
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 finished served with your choice of sauce with chips and salad or vegetables.		
GF option available - MEMBER \$24 GUEST \$27		

MEMBER GUEST

Chicken Parmigiana	\$27	\$30
Hand cut chicken breast, lightly breaded cooked to golden, topped with ham, house made Napoli sauce and cheddar cheese, served with chips and salad or vegetables.		
GF option available - MEMBER \$26 GUEST \$29		
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 salad or vegetables.		
Beer Battered Flathead Fillets	\$27	\$30
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 salad 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 salad or vegetables.		
Salt & Pepper Calamari (GF)	\$27	\$30
Tender pineapple cut calamari dusted with salt & pepper seasoning, flash fried and finished with garlic aioli and lemon wedges, served with chips and salad or vegetables.		
Satay Chicken Tenderloins (GF)	\$23	\$26
Succulent chicken tenders marinated with satay spices and peanut, served on a bed of steamed basmati rice finished with a tangy satay sauce, served with chips and salad or vegetables.		

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

VEGAN / VEGETARIAN

MEMBER GUEST

Bruschetta	\$11	\$13
Oven baked garlic baguette topped with fresh tomato, red onion, basil and garlic, finished with shaved parmesan cheese and drizzled with balsamic glaze.		
Beefless Bolognese Arancini (Entrée)	\$13	\$15
Try our plant based beefless gooey, cheesy bolognese arancini finished with a tomato relish.		
Vegetable Spring Rolls (Entrée)	\$13	\$15
A selection of pan-fried vegetables wrapped in spring roll paper and cooked to golden, served with sweet chilli sauce.		
Vegan Schnitzel	\$23	\$25
Plant based breaded schnitzel, pan fried in vegetable oil, served with chips and salad or vegetables.		
Vegan Parmigiana	\$28	\$30
Plant based breaded schnitzel topped with Napoli sauce and vegan cheese served with chips and salad or vegetables.		
Pumpkin & Fetta	\$17	\$19
Pizza sauce, cheese, fetta, chargrilled pumpkin, red onion and pine-nuts.		
Margherita	\$13	\$15
Pizza sauce, Mozzarella cheese and fresh basil.		
Beefless Burger	\$23	\$25
Plant base beefless pattie, with a vegan bun, lettuce, tomato, vegan cheese, tomato relish.		

KIDS 12 YEARS & UNDER \$9

FRIED FISH PIECES & CHIPS	PARTY PIES & CHIPS
CHICKEN NUGGETS & CHIPS	HALF CHICKEN SCHNITZEL
ROAST OF THE DAY (GF)	SPAGHETTI BOLOGNAISE
	CHICKEN PARMA

Free kids 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



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

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)

