



BISTRO MENU



SPECIALS & SENIORS

MEMBER \$16 GUEST \$18

STARTERS / SHARE PLATES

	MEMBER	GUEST
Today's Soup	\$7	\$8
Garlic Bread	\$6	\$7
Add Cheese \$3		
Garlic Cobb Loaf	\$10	\$11
Add cheese mix \$3		
Add cheese & bacon \$8		
Bruschetta (V)	\$11	\$13
Olive oil and garlic infused toasted ciabatta topped with fresh tomato, Spanish onion, basil and crumbled fetta, finished with a balsamic reduction		
Salt & Pepper Calamari (10) (GF)	\$14	\$16
Tender pineapple cut squid fillet, sliced and tossed in sea salt and cracked black pepper seasoned corn flour then flash fried, served with garlic aioli and lemon wedges		
Vegetable Spring Rolls (V)	\$12	\$14
A selection of wok fried vegetables lightly seasoned then rolled in spring roll paper and fried to golden, served with an Asian dipping sauce or sweet chilli sauce		
Satay Chicken Tenderloins (GF)	\$14	\$16
Fresh chicken tenderloins, marinated with authentic satay spices, pan fried to cook through, served on a bed of steamed basmati rice topped with a creamy peanut and lemon sauce		
Cheeseburger Sliders	\$15	\$17
House made seasoned beef patties, sliced dill pickle, burger cheese and an American mustard and ketchup aioli served in lightly toasted brioche slider buns		
Loaded Gems	\$14	\$16
Golden fried potato gems, topped with house made pulled pork, mildly spicy BBQ sauce and melted cheddar cheese		
Chicken & Mushroom Crepe	\$16	\$18
A tender thin French style pancake filled with a creamy chicken, fresh mushroom and camembert cheese filling		
Buffalo Wings	\$14	\$16
House smoked chicken wings, marinated with selected herb, spices and franks hot sauce, then deep fried till moist and tender, served with a house made ranch dressing		
Baked Field Mushrooms (GF, V)	\$15	\$17

Vegetables version of a hearty steak filled with ricotta cheese, egg, semi sundried tomato, grated parmesan cheese, oregano, salt and pepper, oven baked to cook through, topped with a robust cheese sauce

SALADS

	MEMBER	GUEST
Roasted Pork Belly Salad	\$24	\$26
Twice cooked pork belly pieces, pan fried with sweet soy, tossed with a lettuce, cherry tomato, red onion, capsicum, snow pea shoot and carrot salad finished with a coriander, ginger and lime dressing		
Thai Beef Salad	\$24	\$26
Lean thinly sliced beef steak marinated with soy, chilli, ginger and garlic pan fried to cook through tossed with shredded wombok, snow pea shoots, red onion, capsicum and carrot salad, finished with an Asian style sweet soy and chilli dressing		
Traditional Ceasar Salad (GF option)	\$18	\$20
Crisp cos lettuce, baked herbed bread croutons, shaved parmesan cheese and pan-fried bacon all brought together with our house made Caesar dressing topped with a boiled egg		
Add chicken \$6		
Add prawns \$11		
Roasted Pumpkin, Fetta and Walnut Salad (GF, V)	\$17	\$19
Crisp mixed leaf salad tossed with roasted pumpkin, fetta caramelized onion, honey roasted walnut pieces and cucumber finished with our house made ranch dressing		
Add chicken \$6		



SIDES

	MEMBER	GUEST
Bowl of chips & gravy	\$5	\$6
Crunchy potato wedges with sour cream and sweet chilli sauce (V)	\$8	\$9
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

PIZZAS - 9 INCH

	MEMBER	GUEST
Cheesy Garlic	\$13	\$15
House made pizza base, garlic infused olive oil, cheddar, mozzarella and fetta		
Margherita	\$14	\$16
House made pizza base, pizza sauce, cheddar, mozzarella, bocconcini and fresh basil		
BBQ Chicken	\$23	\$25
House made pizza base, pizza sauce, cheese, diced chicken, roasted capsicum, chorizo sausage, red onion, BBQ sauce and aioli		
Aussie	\$22	\$24
House made pizza base, pizza sauce, cheese, bacon, onion and egg		
Vegetarian	\$18	\$20
House made pizza base, pizza sauce, cheese, mushroom, onion, capsicum and olive		
Add plant-based cheese \$3		
Tropical	\$18	\$20
House made pizza base, pizza sauce, cheese, shredded ham, pineapple		
MBC	\$23	\$25
House made pizza base, pizza sauce, cheese, cherry tomato, diced chicken, avocado		
Pulled Pork	\$23	\$25
House made pizza base, sweet chilli, caramelized onion, cheese, pulled pork and aioli		
Smoked Brisket	\$23	\$25
House made pizza base, pizza sauce, house smoked beef brisket, fetta, mozzarella, pickled onion, rocket, American mustard		

Gluten Free bases \$3 extra

EXTRAS

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

Beer Battered Fish Fillet

Fish fillet lightly coated with beer batter, deep fried to cook through served with lemon and tartare sauce

Grilled Fish Fillet (GF Option)

Fish fillet coated with seasoned flour, lightly oiled, grilled to cook through, served with lemon and tartare sauce

Today's Roast (GF)

Please ask one of our friendly floor staff what today's roast is, served with vegetables and our rich brown gravy

Chicken Schnitzel

Small serve hand cut chicken breast, lightly breaded, cooked to golden, served with gravy

Chicken Parmigiana

Our small serve chicken schnitzel topped with sliced ham, Napoli and melted cheese

Asian Chicken Salad (GF)

Marinated chicken thigh diced and pan fried tossed with shredded wombok, snow pea shoots, carrot, capsicum and red onion finished with a sweet soy Asian dressing

Spaghetti Bolognese

Al dente pasta tossed through a classic ground beef, tomato and garlic sauce, topped with shaved parmesan

Fettuccini Carbonara

Pasta tossed through a bacon, onion, garlic, white wine and cream sauce topped with shaved parmesan.

Gluten free pasta option \$3

Mushroom & Spinach Risotto (GF, V)

Arborio rice cooked with fresh mushrooms, spinach, onion, garlic, white wine and cream topped with shaved parmesan

Seafood Combo

A selection of crumbed and battered seafood deep fried to cook through, served with lemon and tartare sauce.

ADD - Small Serve Soup of the Day \$3.00

ADD - Small Serve Dessert of the Day \$3.00

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

(V) Vegetarian

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)

VISIT OUR WEBSITE:



MAINS

	MEMBER	GUEST
Chicken Saltimbocca (GF)	\$31	\$33
Fresh chicken breast, filled with shaved parmesan cheese, Neufchatel crème cheese, garlic, fresh sage salt and pepper, wrapped with thinly sliced prosciutto ham then pan fried to seal in moisture and oven baked to cook through finished with a creamy garlic sauce served on a bed of sweet potato mash and broccolini		
Chicken Kiev	\$28	\$30
Fresh chicken breast pocketed and filled with garlic and parsley infused butter, lightly breaded and fried to golden then oven baked to cook through, served on a bed of steamed basmati rice finished with a creamy garlic sauce.		
Chicken Schnitzel	\$25	\$27
Lightly breaded chicken breast schnitzel, cooked to golden, served with a side of our robust brown beef gravy or a sauce of your choice		
Gluten free option available \$3		
Chicken Parmigiana	\$28	\$30
Golden chicken breast schnitzel topped with our house made Napoli sauce, sliced ham and melted cheddar and mozzarella cheese		
Gluten free option available \$3		
Plant based cheese option available \$3		
Chicken Stocker (GF)	\$26	\$28
Plump fresh chicken breast pan fried with sliced mushrooms, garlic, spring onions, salt and pepper deglazed with white wine, finished with cream, served on a bed of steamed basmati rice		
Open Lamb Souvlaki	\$33	\$35
Lean lamb back strap, marinated with olive oil, lemon juice, garlic, rosemary, salt and pepper, pan fried to cook through, sliced and served on a toasted pita with tomato, pickled onion, salad leaves, fetta and basil finished with a mint cucumber and yoghurt dressing		
Smoked Brisket Sandwich	\$24	\$26
Beef brisket coated with our house made meat rub then smoked with cherry and apple wood, served on a toasted focaccia bun with caramelized onion, burger cheese, middle rasher of bacon, tomato, lettuce, garlic aioli and a smoky tomato relish		
Farmhouse Mixed Grill (GF option)	\$38	\$40
100g porterhouse steak, lamb chop, sausage, bacon, egg and battered onion rings, all grilled and served with one of our house made sauces		
House Smoked Pork Ribs	\$33	\$35
500 grams of house smoked yummy, served with our house made sauce and corn bread with a side of potato wedges and slaw dressed with a mild chipotle mayonnaise		
Taco Plate	\$24	\$26
Char grilled tortillas, with either pulled pork or house smoked beef brisket, cos lettuce, Mexican style slaw, tomato, charred corn and black bean salsa, seasoned rice, shredded cheese, salsa and sour cream		

	MEMBER	GUEST
Beef Ragout Lasagne	\$28	\$30
Our rich house made beef ragout layered with fresh lasagna sheets, cheddar cheese, mozzarella cheese, bechamel sauce, topped with grated parmesan cheese and oven baked to bring it all together		
Pan Fried Barramundi Fillet (GF)	\$35	\$37
Seasoned barramundi fillet pan fried to seal in moisture then topped with a gluten free crumble of fresh thyme, lemon and lime zest and oven baked to cook through served on a rustic smashed potato bake with a side of sauteed greens finished with our house made béarnaise sauce		
Seafood Selection	\$43	\$45
A selection of crumbed and battered seafoods including, flathead, scallops, prawns, squid and mussels, served with lemon and tartare sauce		
Beer Battered Flathead	\$27	\$29
Skinned and boned flathead, lightly coated with beer batter and deep fried to cook through, served with lemon and tartare sauce		
Today's Roast (GF)	\$25	\$27
Please ask one of our friendly floor staff what todays roast is, served with vegetables and our rich brown gravy		
Eye Fillet Steak (GF option)	\$53	\$55
250g eye fillet steak cooked to your liking, served with your choice of one of our house made sauces		
Scotch Fillet Steak (GF)	\$44	\$46
300g scotch fillet steak cooked to your liking, served with your choice of one of our house made sauces		
Porterhouse Steak (GF)	\$36	\$38
300g porterhouse steak cooked to your liking, served with your choice of one of our house made sauces		

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) **\$8**

Aussie Topper - bacon, egg & battered onion rings **\$7**

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

VEGAN / VEGETARIAN / PLANT BASED

	MEMBER	GUEST
Bruschetta (V)	\$11	\$13
Olive oil and garlic infused ciabatta, toasted and topped with fresh tomato, red onion basil finished with crumbled fetta and a balsamic reduction		
Baked Field Mushrooms (GF, V)	\$15	\$17
Vegetable version of a hearty steak, filled with ricotta cheese, egg, semi sundried tomato, grated parmesan cheese, oregano, salt and pepper, oven baked to cook through, topped with a robust cheese sauce		
Vegan Schnitzel	\$24	\$26
Plant based breaded schnitzel, pan fried in vegetable oil served with chips and salad or vegetables		
Vegetable & Tofu Stir-Fry (GF, V)	\$20	\$22
Fresh sliced vegetables stir fried with firm tofu, vermicelli noodles and shallow fried shallots, finished with a mildly spiced sweet chilli sauce		
Vegetarian Pizza	\$18	\$20
House made pizza base, pizza sauce, cheese, mushroom, onion, capsicum and olive		
Add plant-based cheese \$3		
Roasted Pumpkin, Fetta and Walnut Salad (GF, V)	\$17	\$19
Crisp mixed leaf salad tossed with roasted pumpkin, fetta, caramelized onion, honey roasted walnut pieces and cucumber finished with our house made ranch dressing		
Vegan Parmigiana	\$26	\$28
Plant based breaded schnitzel topped with napoli sauce, mushrooms, spinache, tofu and vegan cheese served with chips and salad or vegetables		
Mushroom & Spinach Risotto (GF, V)	\$19	\$21
Arborio rice cooked with fresh mushrooms, onion, garlic, spinach, white wine and cream topped with shaved parmesan		

PASTA / RISOTTO

	MEMBER	GUEST
Prawn & Chorizo Risotto (GF)	\$32	\$34
Green prawn tails pan fried with sliced chorizo sausage, diced onion, garlic, spring onion, salt and pepper deglazed with dry white wine finished with cream and tomato topped with shaved parmesan		
Garlic Malibu Prawns (GF)	\$35	\$37
Green prawn tails pan fried with a creamy coconut and malibu liqueur sauce, served on a bed of saffron rice topped with toasted shredded coconut		
Linguini Marinara	\$32	\$34
A selection of seafoods pan fried with spring onion, garlic, salt and pepper, deglazed with dry white wine finished with a rich tomato-based sauce tossed with fresh linguini pasta		
Mushroom & Spinach Risotto (GF, V)	\$19	\$21
Arborio rice cooked with fresh mushrooms, spinach, onion, garlic, white wine and cream topped with shaved parmesan		
Chicken Brie & Bacon Risotto (GF)	\$24	\$26
Fresh diced chicken breast pan fried with diced onion, bacon, garlic, wilted spinach, salt and pepper, arborio rice and a creamy rose sauce finished with brie cheese and shaved parmesan		
Fettuccini Carbonara	\$20	\$22
Pasta tossed through a bacon, onion, garlic, white wine and cream sauce topped with shaved parmesan		
Spaghetti Bolognese	\$19	\$21
Spaghetti tossed through our rich house made bolognese sauce topped with shaved parmesan		
*Pasta can be substituted for gluten free option \$3 extra		

KIDS 12 YEARS & UNDER \$10 KIDS EAT FREE THURSDAY NIGHTS

- Fried Fish & Chips**
- Grilled Fish & Chips (GF option)**
- Chicken Nuggets & Chips**
- Today's Roast (GF)**
- Party Pies & Chips**
- Chicken Schnitzel**
- Spaghetti Bolognese**
- Chicken Parmigiana**
- Cheeseburger**

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

Check out our freshly made DESSERTS SPECIALS

BUILD YOUR OWN ICE CREAM:

\$3 per 100gm

Scoop ice cream from \$5

