

STARTERS / SHARE PLATES

	MEMBER	GUEST
Today's Soup Please ask our wait staff for today's selection of our in-house made soup	\$8	\$9
Garlic Bread Add Cheese \$4	\$8	\$9
Garlic Cobb Loaf Add cheese \$4 Add cheese & bacon \$8	\$10	\$11
Bruschetta Olive oil and garlic infused toasted ciabatta topped with fresh tomato, Spanish onion, fresh basil and crumbled fetta finished with a drizzle of balsamic reduction	\$12	\$14
Salt & Pepper Calamari (I) Tender pineapple cut squid fillet, sliced and tossed in a salt and pepper infused corn flour and flash fried, served with garlic aioli and lemon	\$14	\$16
Vegetable Spring Rolls A selection of wok fried vegetables lightly seasoned and rolled in spring roll pastry and fried to golden served with an Asian dipping sauce or sweet chilli sauce	\$16	\$18
Satay Chicken Tenderloins Fresh chicken tenderloin marinated with authentic satay spices, pan fried to cook through, served on a bed of steamed basmati rice, finished with a creamy peanut and lemon sauce	\$16	\$18
Cheeseburger Sliders Seasoned beef patties, sliced dill pickles, burger cheese, ketchup aioli and American mustard served on toasted brioche slider buns	\$17	\$19
Loaded Potato Gems Golden fried potato gems topped with in house made slow cooked pulled pork, smokey BBQ sauce and melted cheese	\$16	\$18
Chicken & Mushroom Crepe A tender thin French style pan cake filled with a creamy chicken, mushroom and camembert filling	\$18	\$20
In-House Made Arancini Arborio rice cooked in chicken stock with garlic and onion for the base of our frequently changing in house made arancini, lightly breaded and fried to golden, served with a rich tomato relish or garlic aioli. Please ask our friendly wait staff for today's selection	\$15	\$17
Pan Fried Green Prawns And Black Pudding (I) Green prawn tails pan fried in garlic infused butter lightly seasoned with sea salt and cracked black pepper, served on sliced fried black pudding and a creamy pea purée	\$18	\$20
South Melbourne Market Dim Sims Far from your average fish and chip shop fare these bursting balls of flavour are filled to the brim with beef, pork and lamb meat, cabbage and selected spices, steamed to heat through and served with an in house made chicken broth	\$15	\$17
Crunchy Potato Wedges With sour cream and sweet chilli sauce (V) Add Bacon & Cheese \$8	\$9	\$11



SALADS

	MEMBER	GUEST
Roasted Pork Belly Salad Twice cooked pork belly pieces pan fried with a sweet soy asian sauce, tossed with lettuce, cherry tomato, red onion, capsicum, snow pea shoots and carrots finished with a coriander, ginger and lime dressing	\$26	\$28
Thai Beef Salad Thinly sliced scotch fillet steak marinated with soy, ginger, chilli and garlic, pan fried to cook through tossed with a shredded wombok, snow pea shoot, carrot, red onion, capsicum and cashew salad finished with an Asian style sweet soy dressing	\$28	\$30
Traditional Ceasar Salad (GF option) crisp cos lettuce, baked herbed bread croutons, shaved parmesan cheese and pan-fried bacon all brought together with our in-house made Caesar dressing topped with a boiled egg Add chicken \$7 Add prawns \$12	\$18	\$20
Roasted Pumpkin, Fetta and Walnut Salad Mixed salad leaves, oven roasted seasoned pumpkin, fetta cheese, caramelized onion, and honey roasted walnut pieces finished with a ranch style dressing Add chicken \$7	\$20	\$22



SIDES

	MEMBER	GUEST
Bowl of chips & gravy	\$6	\$7
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

VISIT OUR WEBSITE:



BISTRO MENU

PIZZAS - 9 INCH

	MEMBER	GUEST
Garlic & Garlic In-house made pizza base, garlic infused olive oil, cheddar, mozzarella and fetta	\$13	\$15
Margherita In-house made pizza base, pizza sauce, cheddar, mozzarella, bocconcini, sprinkled with basil	\$14	\$16
BBQ Chicken In-house made pizza base, pizza sauce, cheese, chicken, fire roasted capsicum, chorizo sausage, red onion, bbq sauce and aioli	\$25	\$27
Aussie In-house made pizza base, pizza sauce, cheese, bacon, brown onion and egg	\$24	\$26
Vegetarian In-house made pizza base, pizza sauce, cheese, mushroom, onion, capsicum and olives	\$18	\$20
Pepperoni In-house made pizza base, cheese and sliced pepperoni sausage	\$15	\$17
Supreme In-house made pizza base, pizza sauce, cheese, olives, fire roasted capsicum, mushrooms, onion, anchovies, bacon and sliced pepperoni sausage	\$26	\$28
Garlic Prawn (I) In house made pizza base, creamy garlic prawns and cheese	\$25	\$27
Roasted Potato and Rosemary In house made pizza base, garlic infused olive oil, sliced seasoned oven roasted potato, rosemary and cheese	\$13	\$15

Gluten Free bases add \$3

EXTRAS

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

SPECIALS & SENIORS

MEMBER \$17 GUEST \$19

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 todays roast is, served with vegetables and our rich brown gravy

Savoury Meatloaf

Classic sausage mince and vegetable meat loaf served on a bed of mashed potato finished with our hearty 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

Lambs Fry and Bacon Casserole

Sliced lambs' liver cooked with onion and bacon in a rich brown gravy served on a bed of mashed potato topped with a grilled bacon rasher

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

Devilled Sausages

Beef sausages casserole with onion, tomato and selected spices served on steamed basmati rice

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 (I)

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

Seafood origin: (A) - Australian (I) Imported (M) Mixed origin

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)

MAINS

	MEMBER	GUEST
Chicken Saltimbocca (GF) 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	\$35	\$37
Chicken Kiev 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	\$30	\$32
Chicken Schnitzel 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	\$26	\$28
Chicken Parmigiana Golden chicken breast schnitzel topped with our house made Napoli sauce, sliced ham and melted cheddar and mozzarella cheese Gluten free option available \$4 Plant based cheese option available \$4	\$29	\$31
Satay Chicken Tenderloins (GF) Succulent 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	\$25	\$27
Open Lamb Souvlaki Lamb shoulder marinated with olive oil, lemon juice, garlic, rosemary, salt and pepper, slow pressure cooked and shredded, served on a toasted pita bread with salad leaves, tomato, red onion, fetta and basil finished with a mint and cucumber infused Greek yoghurt dressing	\$33	\$35
Chicken Souvlaki Plump chicken tenderloins marinated with olive oil, garlic, salt and pepper pan fried to cook through, served on a toasted pita bread with salad leaves, tomato, red onion, basil and fetta cheese, finished with a mint and cucumber infused Greek yoghurt	\$33	\$35
Smoked Brisket Sandwich Beef brisket coated with our in house made meat rub then pressure smoked with cherry and apple wood, served on a toasted focaccia with salad leaves, tomato, caramelized onion, burger cheese, garlic aioli and a rich tomato relish	\$28	\$30
Spicy Plum Kangaroo Fresh kangaroo loins marinated with pepper berry, red wine, lemon zest, garlic, olive oil salt and pepper, pan fried to cook through served on a bed of roasted potato, onion and beetroot finished with a spicy plum sauce	\$32	\$34
Slow Cooked Lamb Shank (GF) Lamb shank slow cooked with onion, carrot, celery, garlic, rosemary salt and pepper, in a red wine, tomato and beef stock to fall apart tender, served on a bed of mashed potato	\$32	\$34
Roasted Pork Belly (GF) Slow cooked pork belly served on a red cabbage and apple compote with sauteed long cut carrots and broccolini topped with sweet potato shards finished with a red wine jus	\$34	\$36

	MEMBER	GUEST
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	\$25	\$27
American Pork Rib Rack 500g rib rack coated with our in-house made rub then pressure smoked with cherry and apple wood, served with in house made corn bread, seasoned potato wedges and slaw	\$36	\$38
Double Beef Burger A juicy pan-fried beef patty, in-house pressure smoked beef brisket, bacon, burger cheese, tomato, salad leaves and beer battered onion rings served on a toasted brioche bun with a rich tomato relish and garlic aioli	\$30	\$32
Salt and Pepper Calamari (GF) (I) Tender pineapple cut squid fillets sliced and coated with a sea salt and cracked black pepper corn flour, flash fried served with garlic aioli and lemon	\$24	\$26
Fresh Lakes Entrance Beer Battered Flathead Fillets (A) Skinned and boned flathead fillets beer battered served with tartare and lemon	\$38	\$40
Seafood Selection (I) A selection of crumbed and beer battered seafood including fish fillet, scallops, prawns, salt and pepper squid and chilli green lip mussels served with lemon and tartare sauce	\$43	\$45
Pan fried barramundi (GF option) (I) Skin on barramundi fillet pan fried to cook through, topped with a lemon myrtle and lemon and lime infused macadamia crumble finished with a finger lime buer blanc	\$42	\$44

	Market price
Today's Fresh Fish Market available fresh fish (whole or fillet market dependent) grilled or beer battered. Please ask our friendly wait staff for today's selection	
Farmhouse Mixed Grill (GF option) 100g porterhouse, lamb loin chop, beef sausage, bacon, egg and beer battered onion rings, served with your choice of one of our available in house made sauces	\$40
Porterhouse Steak (GF) 300g porterhouse steak cooked to your liking, served with one of our in house made sauces	\$42
Scotch Fillet Steak (GF) 300g scotch fillet steak cooked to your liking, served with one of our in house made sauces	\$45

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) **\$12**
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 Garlic and olive oil infused toasted ciabatta topped with fresh tomato, red onion, basil and fetta cheese finished with a drizzle of balsamic reduction	\$12	\$14
Entrée - Vegetable Spring Rolls A selection of wok fried vegetables lightly seasoned and rolled in spring roll pastry and fried to golden served with an Asian dipping sauce or sweet chilli sauce	\$16	\$18
Vegan Schnitzel Plant based breaded schnitzel fried to golden served with our vegan gravy	\$25	\$26
Vegetarian Parmigiana Plant based breaded schnitzel fried to golden topped with napoli, sauteed mushrooms and spinach with fried tofu and melted cheese Plant based cheese option \$4	\$28	\$29
Plant Based Burger Pan fried plant-based patty, served on a toasted sesame bun with vegan mayonnaise, tomato relish, salad leaves, beer battered onion rings, roasted pumpkin and plant-based cheese	\$28	\$30
Mushroom And Spinach Risotto Arborio rice cooked with mushrooms, onion, spinach, garlic, white wine and cream finished with shaved parmesan cheese	\$20	\$22
Tofu And Vegetable Stir Fry Deep fried tofu, stir fried with bok choy, red onion, celery, carrot and red and green capsicum finished with sweet soy and chilli	\$30	\$32
Pizza - Roasted Potato and Rosemary In-house made pizza base, garlic infused olive oil, sliced seasoned oven roasted potato, rosemary and cheese	\$13	\$15
Pizza - Vegetarian In-house made pizza base, pizza sauce, cheese, mushroom, onion, capsicum and olives	\$18	\$20
Roasted Pumpkin, Fetta and Walnut Salad Mixed salad leaves, oven roasted seasoned pumpkin, fetta cheese, caramelized onion, and honey roasted walnut pieces finished with a ranch style dressing	\$20	\$22

Check out our freshly made DESSERTS SPECIALS

ASK ABOUT OUR **PANCAKE MENU**
Single stack \$10 | Double stack \$13

BUILD YOUR OWN ICE CREAM:
\$3 per 100gm | Scoop ice cream from \$5

PASTA / RISOTTO

	MEMBER	GUEST
Spaghetti Marinara (I) Spaghetti pasta tossed in our in-house made tomato and selected seafood sauce including flathead, prawns, scallops, squid and green lip mussels	\$32	\$34
Buttered Gnocchi Potato gnocchi tossed with roasted pumpkin, toasted pinenuts, spring onion, chicken breast and sage, pan fried in garlic butter and olive oil	\$30	\$32
Mushroom & Spinach Risotto (GF, V) Arborio rice cooked with fresh mushrooms, spinach, onion, garlic, white wine and cream topped with shaved parmesan	\$20	\$22
Chicken & Bacon Risotto (GF) 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 shaved parmesan	\$28	\$30
Fettuccini Carbonara Pasta tossed through a bacon, onion, garlic, white wine and cream sauce topped with shaved parmesan Add Chicken \$7 Add Prawns \$12	\$22	\$24
Spaghetti Bolognese Spaghetti tossed through our rich house made bolognaise sauce topped with shaved parmesan *Pasta can be substituted for gluten free option \$3 extra	\$20	\$22

KIDS 12 YEARS & UNDER \$12

KIDS EAT FREE THURSDAY NIGHTS

Fried Fish & Chips	Chicken Schnitzel & Chips
Grilled Fish & Chips (GF option)	Spaghetti Bolognaise
Chicken Nuggets & Chips	Chicken Parmigiana & Chips
Today's Roast & Vegetables (GF)	Cheeseburger & Chips
Party Pies & Chips	
Kids meals also available with vegetables Free kids fun pack & soft drink with every kid's meal Kids Gluten Free options available please ask	

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(V) Vegetarian

Seafood origin: (A) - Australian (I) Imported (M) Mixed origin