



DIETARY menu

TO START & SHARE

	NON MEMBERS	BASE LEVEL MEMBERS *
WARM MARINATED MIXED OLIVES [GF] [VG]	\$7.90	\$7.00
FRIED CAULIFLOWER [V] [GF] <i>Chipotle aioli, lemon, rocket & parmesan</i>	\$16.10	\$14.50
PAN FRIED HALLOUMI [V] [GF] <i>Confit tomatoes, balsamic glaze, rocket & lemon</i>	\$16.10	\$14.50
SEARED SCALLOPS [GF] <i>Five seared scallops, cauliflower puree, fried cauliflowers, raisin & capers vinaigrette & fresh herbs</i>	\$23.30	\$21.00
PUMPKIN ARANCINI [V] [GF] <i>Basil pesto, aioli & shaved parmesan</i>	\$17.70	\$15.90
CRISPY WINGS [GF] <i>Half kilo crispy wings with our famous hot sauce or smokey bbq sauce, ranch dressing & parsley</i>	\$20.00	\$18.00
CRISPY FALAFEL [GF] [VG] <i>Hommus, vegan mayo, fresh herbs & lemon</i>	\$16.10	\$14.50

MAINS

ROASTED SWEET POTATO [VG] [GF] <i>Quinoa pilaf, hommus, salsa verde, rocket, toasted almond</i>	\$26.50	\$23.90
ROASTED BEETROOT & PUMPKIN SALAD [VG] [V] [GF] <i>Mixed leaves, tomato, pickled red onion, pepitas & balsamic dressing</i>	\$22.50	\$20.00
SMOKED CHICKEN & AVOCADO SALAD [GF] <i>Mixed leaves, tomato, cucumber, pickled red onion, toasted almond with honey mustard dressing</i>	\$26.00	\$23.50
CRISPY SKIN BARRAMUNDI [GF] <i>Roasted potato, pepperonata, broccolini, lemon & bearnaise sauce</i>	\$40.00	\$36.00
VEGAN BURGER [VG] <i>Plant base pattie, vegan cheese, tomato, vegan mayo & chips</i>	\$26.00	\$23.50
LEMON PEPPER CALAMARI [GF] <i>Served with tartare sauce, chips & salad</i>	\$25.60	\$23.00
MEDITERRANEAN VEGETABLE PENNE [VG] <i>Sautéed seasonal vegetables & Napoli sauce</i>	\$23.30	\$21.00
HOMEMADE POTATO & PARMESAN GNOCCHI [V] <i>Sautéed mushroom, onion confit, truffle cream sauce, rocket, pine nut & parmesan</i>	\$28.80	\$25.90
GARLIC PRAWNS [GF] <i>Twelve sautéed prawn cutlets with garlic & onion confit, finished with white wine cream sauce, steamed rice, rocket & lemon</i>	\$28.90	\$26.00
THAI CHICKEN CURRY [GF] [DF] <i>Thai style yellow curry with coconut cream, vegetable, steamed rice & fresh herbs</i>	\$25.60	\$23.00

All steaks are gluten free except for our pork steak.
Please let your waiter know if you require celiac chips.

Gluten free sauces

Mushroom / Green Peppercorn / Garlic Cream / Gravy / Diane / Hollandaise / Bearnaise

DESSERT

PAVLOVA [GF] <i>Passionfruit curd, chantilly cream, fruit salsa & passionfruit pulp</i>	\$15.40	\$13.90
STICKY DATE PUDDING [V] <i>Warm butterscotch sauce, brandy snap, cinnamon crumble & vanilla ice cream</i>	\$15.40	\$13.90
CHEESE PLATE [GF] <i>Your choice of: Australian brie, blue vein or vintage cheddar served with quince paste, nuts, dried fruit & crackers</i>	One cheese \$13.30 Two cheese \$18.80 Three cheeses \$24.40	\$12.00 \$17.70 \$22.00
<i>Gluten free crackers available</i>		

[V] VEGETARIAN [GF] GLUTEN FREE [DF] DAIRY FREE

***Please advise your waiter if you have severe allergies.

*MIDAS DISCOUNTS APPLY.