

## DIETARY

TO START & SHARE	NON MEMBERS	BASE LEVEL MEMBERS *
WARM MARINATED MIXED OLIVES [GF] [VG]	\$7.90	\$7.00
FRIED CAULIFLOWER [V] [GF]	\$16.10	\$14.50
Chipotle aioli, lemon, rocket & parmesan		
PAN FRIED HALLOUMI [V] [GF]	\$16.10	\$14.50
Confit tomatoes, balsamic glaze, rocket & lemon	<b>4</b>	******
SEARED SCALLOPS [GF]	\$23.30	\$21.00
Five seared scallops, cauliflower puree, fried cauliflowers, capers & hazelnut butter & fresh herbs		
PUMPKIN ARANCINI [V] [GF]	\$17.70	\$15.90
Basil pesto, aioli & shaved parmesan		
CRISPY WINGS [GF]	\$20.00	\$18.00
Half kilo crispy wings with our famous hot sauce or smokey bbq sauce, ranch dressing & parsley		
MAINS		
SPICED ROASTED SWEET POTATO [GF] [VG]	\$26.50	\$23.90
Quinoa pilaf, beetroot hommus, tahini dressing, rocket & toasted pepitas		
ROASTED BEETROOT & PUMPKIN SALAD [VG] [V] [GF]	\$22.50	\$20.00
Mixed leaves, tomato, pickled red onion, pepitas & balsamic dressing		
SMOKED CHICKEN & AVOCADO SALAD [GF] [DF]	\$26.00	\$23.50
Mixed leaves, tomato, cucumber, pickled red onion, toasted almond with	hon-	
ey mustard dressing		
CRISPY SKIN BARRAMUNDI [GF]	\$40.00	\$36.00
Summer vegetable ratatouille, creamy mash potato, broccolini & lemon		
VEGAN BURGER [VG]	\$26.00	\$23.50
Plant base pattie, vegan cheese, tomato, vegan mayo & chips		
LEMON PEPPER CALAMARI [GF] [DF]	\$25.60	\$23.00
Served with tartare sauce, chips & salad		
MEDITERRANEAN VEGETABLE PENNE [VG]	\$23.30	\$21.00
Sautéed seasonal vegetables & Napoli sauce		
HOMEMADE POTATO & PARMESAN GNOCCHI [V]	\$28.80	\$25.90
Sautéed mushroom, onion confit, truffle cream sauce, rocket, pine nut & parmesan		
GARLIC PRAWNS [GF]	\$28.90	\$26.00
Twelve sautéed prawn cutlets with garlic & onion confit, finished with white wine cream sauce, steamed rice, rocket & lemon		
BUTTER CHICKEN CURRY [GF]	\$25.60	\$23.00
Indian style curry with a spiced tomato & butter sauce, steamed rice & fresh herbs		
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		
ORANGE SCENTED CREME BRULEE (GF)	\$15.40	\$13.90
Gluten free cinnamon crumble & vanilla ice cream		
STICKY DATE PUDDING [V]	\$15.40	\$13.90
Warm butterscotch sauce, brandy snap, cinnamon crumble & vanilla ice o	cream	
CHEESE PLATE [GF]		

Your choice of: Australian brie, blue vein or

dried fruit & crackers

Gluten free crackers available

vintage cheddar served with quince paste, nuts,

\$12.00

\$17.70

\$22.00

One cheese \$13.30

Two cheese \$18.80

Three cheeses \$24.40