

RESTAURANT Menu

NON

NON

MEMBERS

\$50.00

\$30.00

\$53.30

\$33.30

\$52.20

\$32.20

\$54.40

NON

MEMBERS

\$26.65

\$40.00

\$32.20

\$22.10

\$29.40

\$27.75

\$40.00

NON

MEMBERS

\$33.20

\$32.20

\$28.90

\$28.85

\$21.10

NON

MEMBERS

\$22.20

\$26.65

\$28.85

\$44.40

\$55.40

\$43.30

\$55.00

\$61.10

\$37.75

\$28.85

\$46.65

Mushroom / Green Peppercorn /

Garlic Cream / Gravy / Diane /

Hollandaise / Bearnaise

Sauces

DOZEN

DOZEN

DOZEN

1/2 DOZEN

1/2 DOZEN

1/2 DOZEN

BASE LEVEL

MEMBERS

\$45.00

\$27.00

\$48.00

\$30.00

\$47.00

\$29.00

\$49.00

BASE LEVEL

MEMBERS

\$24.00

\$36.00

\$29.90

\$19.90

\$26.50

\$25.00

\$36.00

BASE LEVEL

MEMBERS

\$29.90

\$29.00

\$26.00

\$26.00

\$19.00

BASE LEVEL

MEMBERS

\$20.00

\$24.00

\$26.00

\$40.00

\$49.90

\$39.00

\$49.50

\$55.00

\$34.00

\$26.00

\$42.00

* No Midas discounts apply

\$9.50

\$8.00

\$7.50

\$8.00

\$1.50

\$12.00

\$17.50

BASE LEVEL

MEMBERS

\$13.90

\$13.90

\$13.90

\$13.90

\$15.90

\$13.90

\$17.90

\$22.90

MEMBERS

\$10.00

BASE LEVEL

MEMBERS

\$9.00

Breads

CHEESY GARLIC BREAD [V]

French baguette, garlic & parsley butter & melted mozzarella (3pcs) MONDAY - THURSDAY LUNCH ONLY \$5* *No further discounts		
WARM STONE BAKED SOURDOUGH	\$13.85	\$12.50
Smoked sea salt butter & dip		
To Start & Share		
WARM MARINATED MIXED OLIVES [GF] [VG]	\$11.10	\$10.00
FRIED CAULIFLOWER [V] [GF]	\$16.65	\$15.00
Chipotle aioli, parmesan & lemon		
PAN FRIED HALLOUMI [V] [GF]	\$16.65	\$15.00
Confit tomatoes, balsamic glaze, rocket & lemon		
SZECHUAN PEPPERED CALAMARI [GF] [DF]	\$20.00	\$18.00
Fried calamari with Szechuan pepper spice blend, lime mayo & fresh herbs		
HOUSE MADE PEKING DUCK SPRING ROLLS	\$17.75	\$16.00

Plum compote & Asian herbs (4pcs) **PUMPKIN ARANCINI** [V] [GF] \$19.65 \$17.70 Aioli, shaved parmesan & rocket **CRISPY WINGS** [GF] \$20.00 \$18.00

Half kilo crispy wings with our famous hot sauce or smokey bbg sauce, ranch dressing & parsley

Fresh Pacific Oysters **NATURAL**

KILPATRICK MORNAY Try a tasting plate with a mixed DOZ Mains

FRIED CAULIFLOWER [GF] [V] Lentil salad, beetroot hommus, smoked paprika vinaigrette, rocket, toasted almond & parmesan PAN FRIED BARRAMUNDI [GF] Roasted capsicum, chorizo & fried potato salad, steamed broccolini, garlic & mustard cream sauce

Twelve sautéed prawn cutlets with garlic & onion confit, finished with white wine cream sauce, steamed rice, rocket & lemon **BAKED LEMON & PEPPER CHICKEN MARYLAND** [GF] Creamy mash potato, steamed vegetables & garlic mustard cream sauce **CLASSIC CHICKEN PARMIGIANA**

Double smoked ham, Napoli sauce, mozzarella &

pilaf, toasted almond, mint yoghurt & fresh herbs

Prawns, mussels, calamari, fish pieces, onion confit,

capsicum, baby spinach, garlic & white wine cream,

Roasted pumpkin, blistered cherry tomato, onion

HOMEMADE POTATO & PARMESAN GNOCCHI

confit, baby spinach, gorgonzola cream sauce, fresh herbs

parmesan cheese, served with house salad, chips & gravy

Grilled marinated lamb loin, onion, capsicum, saffron rice

GARLIC PRAWNS [GF]

KING HENRY LAMB SHANK [GF] Slow cooked in a rich tomato, red wine & vegetable sauce. Served with mash & broccoli Pasta SEAFOOD SPAGHETTI MARINARA

MOROCCAN LAMB SKEWERS [GF]

marinara sauce & fresh herbs CHILLI PRAWNS & CHORIZO FETTUCCINE Blistered tomato, onion confit, chilli, baby spinach, alfredo, parmesan & fresh herbs **CHICKEN & MUSHROOM FETTUCCINE ALFREDO** Marinated chicken, sautéed mushroom, onion confit,

parmesan & fresh herbs

& parmesan

Smoked bacon, alfredo, parmesan Add marinated chicken \$5.00 Salads

Add marinated chicken \$5.00

SPAGHETTI CARBONARA

Chargrill **200G RUMP STEAK [GF]**

300G RIB FILLET [GF]

180G EYE FILLET [GF]

fabulous flavour **400G OP RIB ON THE BONE** [GF]

Sanchoku wagyu, 350 days grain fed, MB4-5

outstanding tenderness, superior marbling &

Sourced from the finest Japanese Wagyu heritage,

onion chutney, garlic & mustard cream **ROASTED CAJUN SPICED HALF CHICKEN [GF]** Tender roasted chicken seasoned with Cajun spices served with coleslaw, chips & smokey bbg sauce

BBQ PORK RIBS & WINGS [GF]

Steak Toppers*

CREAMY GARLIC PRAWNS

LEMON PEPPER CALAMARI

BEER BATTERED ONION RINGS

BUFFALO WINGS

SIDE VEGETABLES

American pork ribs coated in housemade smokey bba

sauce, spicy chicken wings, coleslaw & chips

2 FRIED EGGS Sides* **CHIPS WITH AIOLI POTATO MASH** SIDE SALAD

ADDITIONAL GRAVY OR SAUCES Kids Menu* 12 yrs & under. Each meal is served with a little lion's ice cream & activity rock ice cream & activity pack. PANKO CRUMBED WHITING With chips & tomato sauce TEMPURA BATTERED CHICKEN NUGGETS

With chips & tomato sauce

BBQ SAUSAGE [GF]

With mash & gravy

SPAGHETTI BOLOGNESE With parmesan cheese **TEENAGE DOUBLE UP** [13-17 yrs] Extra serving to satisfy bigger kids Desserts

Salted caramel, candied almond, chocolate soil & vanilla ice cream PASSIONFRUIT CREME BRULEE

Cinnamon crumble, almond biscotti & vanilla ice cream STICKY DATE PUDDING Warm butterscotch sauce, brandy snap, cinnamon crumble & vanilla ice cream **BRANDY SNAP** Chantilly cream, poached stonefruit, passionfruit curd, **TIRAMISU**

cinnamon crumble & vanilla ice cream Whipped mascarpone, coffee sponge, chocolate mocha ganache & chocolate ice cream **CHEESE PLATE** Your choice of: Australian brie, blue vein or vintage cheddar, served with quince paste, nuts, dried fruit & crackers

honey soy & sesame dressing, fresh herbs & toasted sesame seeds Add pan fried halloumi \$5.00 Diamantina Classic, 100 days grain fed

ROASTED BEETROOT & PUMPKIN SALAD [GF] [V] Mixed leaves, tomato, pickled red onion, pepitas, Persian fetta & balsamic dressing Add marinated chicken \$5.00 **CHICKEN & SOBA NOODLE SALAD** [GF] Avocado, mixed leave, red onion, capsicum, cucumber

All steaks are cooked to your liking. Served with chips, salad and your choice of sauce.

300G PORTERHOUSE STEAK [GF] Diamantina Classic, 100 days grain fed Diamantina Classic, 100 days grain fed, tender beef with a guaranteed rich flavour Diamantina Grass fed, balance of tenderness & flavour **300G WAGYU RUMP** [GF]

Diamantina Classic, 100 days Grain fed "the nearer the bone, the sweeter the meat" OP Rib has all the qualities of the other rib fillets but it has the advantage of the infused flavor from the bone marrow **GRILLED PORK CUTLET** [GF] Creamy mash potato, broccolini, smoked bacon &

> \$6.50 \$6.00 \$5.00

\$7.90

\$6.50

\$12.00 \$12.00 \$12.00

MEMBERS

\$15.40

\$15.40

\$17.70

One cheese \$15.40

Two cheese \$19.85

Three cheeses \$25.40

TRIPLE CHOCOLATE BROWNIE \$15.40 \$15.40

ONE BILL PER TABLE Please see your waiter for separate payment.

Bookings Highly Recommended

BOOKINGS CAN BE MADE ONLINE

REWARDS

Please let our staff know if you have severe allergies. Special dietary menu available on request.