

M E N U

GUEST PRICE | MEMBER PRICE

FROM THE FRYER

- SALT & PEPPER SQUID (ENTRÉE/MAIN)** \$20/\$28 | \$18/\$26
Homemade flame roasted capsicum & almond drip, mixed green salad, pickled beetroot & poached cherry tomatoes.
- CHICKEN PARMI** \$29 | \$27
Ham, homemade Napolitana sauce, Mozzarella, salad & chips.
- FISH & CHIPS - GRILLED OR BATTERED (GFO)** \$25 | \$23
Mixed leaf salad, Tartare & lemon.
- SEAFOOD BASKET FOR 2 OR 4** \$88/\$135 | \$86/\$133
Oysters, smoked salmon, battered fish, S&P squid, Chili seafood bowl, toasted garlic bread, chips & salad.

MAINS

- TASTING MEZZE PLATE FOR 2 (GFO)** \$38 | \$36
Marinated olives, Hungarian salami, mushroom arancini, marinated feta, Tasmanian Cheddar, toasted garlic bread & dips.
- CHAR SUI PORK BAO (4PCS)** \$33 | \$31
Slow cooked pork shoulder, Char Sui glaze, mint, coriander & cucumber.
- SPICY NACHOS** \$26 | \$24
Homemade meat sauce, Mozzarella, sour cream & avocado.
- GRAIN-FED SIRLOIN 300GM (GF)** \$44 | \$42
Red wine jus, salad & chips.
- CHILI SEAFOOD SPAGHETTI** \$28 | \$26
Seafood mix, Napolitana sauce, fresh chili & garlic, Spaghetti & extra virgin olive oil.
- SPAGHETTI BOLOGNAISE** \$27 | \$25
Homemade bolognese, Spaghetti, Grana Padano & extra virgin olive oil.

SALADS

- CLASSIC CAESAR SALAD (GFO)** \$20 | \$18
Coss lettuce, crispy bacon, Parmesan cheese, anchovies, boiled egg, crispy croutons & Caesar dressing.
- Add chicken, or smoked salmon +\$7 | \$5
- CRISPY CAMEMBERT(V)** \$23 | \$21
Mixed leaves, pickled beetroot, Vanilla tomatoes, Summer stone fruit & homemade vinaigrette.

DESSERT

- CHOCOLATE FONDANT** \$15 | \$13
Raspberry compote, Crème & Chantilly.
- APPLE STRUDEL** \$14 | \$12
Vanilla ice cream & strawberries.

MEMBERS SAVE \$2 OFF EVERY MEAL
(EXCLUDES KIDS MENU)

Menu by Chef Gary Virk

*We have processes in place to minimise cross contamination of gluten free food, but as we are not a fully gluten free restaurant, we cannot guarantee that cross contamination will not occur.

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SNACKS

- GARLIC BREAD (V)** \$11 | \$9
Toasted garlic bread loaf, Balsamic glaze & extra virgin olive oil.
- OYSTERS (DF, GF)** NATURAL \$33/53 | \$31/53 KILPATRICK \$38/65 | \$36/65
Tasmanian Boomer Bay oysters served natural or smokey Kilpatrick sauce & crispy bacon.
- CHIPS (GF)** \$13 | \$11
Aioli & tomato sauce
- BEER BATTERED ONION RINGS** \$16 | \$14
With Sriracha mayo
- TOMATO & BASIL BRUSCHETTA (V)** \$19 | \$17
Toasted garlic bread, Roma tomatoes, Spanish onions, shaved Parmesan, basil, Balsamic glaze.
- BLAT (VGO, GFO)** \$19 | \$17
Panini bread, bacon, lettuce, avocado, tomato, capsicum & almond relish & chips.

BURGERS

Extras: Egg: \$2.50 | Bacon: \$3 | GFO: \$2

- BACON & BEEF BURGER (GFO)** \$27 | \$25
Milk bun, beef patty, bacon, cheese, pickles, salad & burger sauce.
- STEAK SANDWICH (GFO)** \$28 | \$26
Toasted panini bread, Harvey beef, bacon rasher, cheddar, salad & caramelised onions.
- CHICKEN BURGER (GFO)** \$26 | \$24
Toasted milk bun, grilled Cajun chicken, avocado, cheddar, Romesco & aioli.
- VEGE (GFO, V)** \$24 | \$22
Toasted milk bun, vege patty, salad, avocado, cheddar, Romesco & aioli.
- PULLED PORK POWERHOUSE (GFO)** \$25 | \$23
Toasted milk bun, 18hr slow cooked pork shoulder, liquid cheddar & coleslaw.

PIZZA ^{GFO}

Extras: GFO: \$2

- MARGHERITA (V)** \$19 | \$17
Stone baked base, homemade Napolitana sauce, Fior Di Latte, fresh basil & extra virgin olive oil.
- PERI PERI CHICKEN** \$23 | \$21
Stone baked base, homemade Napolitana sauce, succulent chicken pieces, sun dried tomatoes, Spanish onions & Peri Peri mayo.
- MEATBALL** \$25 | \$23
Stone baked base, homemade Napolitana sauce, Angel Bay beef meat balls, spring onions, smokey BBQ sauce & Grana Padano.
- DIAVOLLA** \$26 | \$24
Stone baked base, homemade Napolitana sauce, Soppresa salami, olives & Grana Padano.

KIDS MENU

- CHEESE BURGER & CHIPS** \$11
- BATTERED/GRILLED FISH & CHIPS** \$11
+ Gluten Free option (grilled fish) + \$2
- NUGGETS** \$11
- SPAGHETTI BOLOGNAISE** \$11