

MENU

Monday to Thursday
11:30am-2:30pm
5:00pm-9:00pm

Friday to Sunday
11:30am-9:00pm



BREADS

M/NM

All Baked in our Wood Fired Pizza Oven

Garlic Bread 10/11.0

Garlic & Herb Butter Ciabatta (V)

Garlic & Cheese Pizza 20/22.0

Confit Garlic, Mozzarella, Oregano (V)

Burrata & Prosciutto Panzanella 25/27.5

Hand Crafted Burrata, Prosciutto, Sourdough,
Heirloom Tomatoes, Peppers,
Basil, Truffle Vinaigrette

Garlic & Herb Pizza Bread Puff 19/20.9

Beetroot Hummus, Baba Ghanoush,
Extra Virgin Olive Oil & Aged Balsamic (V)

**Fire Roasted Bone Marrow
& Sour Dough** 24/26.4

Bone Marrow, Confit Garlic, Eschalots, Herbs,
Cultured Butter, Smoked Salt, Toasted Sourdough

SHARING PLATES

Potato Wedges 17/18.7

Sour Cream, Sweet Chilli Dipping Sauce (V)(GF)

Crispy Fried Popcorn Cauliflower 17/18.7

Deep Fried Cauliflower Florets, Zatar,
Sweet & Spiced Ricotta (V)

Tandoori Chicken Skewers (4) 19/20.9

Fire Roasted Marinated Chicken,
Minted Yoghurt, Coriander

St. Louis Pork Belly Bites 22/24.2

Marinated Pork Belly, House Slaw, Bourbon
& BBQ Sauce, Brussel Sprouts, Sesame Seeds

Salt & Pepper Squid 21/23.1

Flash Fried Squid, Chilli, Coriander,
Crispy Shallots, Thai Chilli Aioli, Lemon
Squid | *Bay of Islands, New Zealand*

Dry Spiced Marinated Lamb Riblets 28/30.8

Marinated Lamb Riblets, Spiced Labneh,
Zhoug Oil, Lemon (GF)

Salmon Crudo 27/29.7

Yuzu Extra Virgin Olive, Spanish Onion, Cucumber,
Crispy Capers, Finger Lime, Ginger-Citrus Dressing (GF)
Tasmanian Salmon | Huon, Tasmania

Crispy Fish Tacos (2) 23/25.3

Beer Battered Snapper, Salsa de Aguacate,
Pico de Gallo, Tortilla, Lime
Red Snapper | *Port Lincoln, South Australia*

Half Shell Scallops (3) 23/25.3

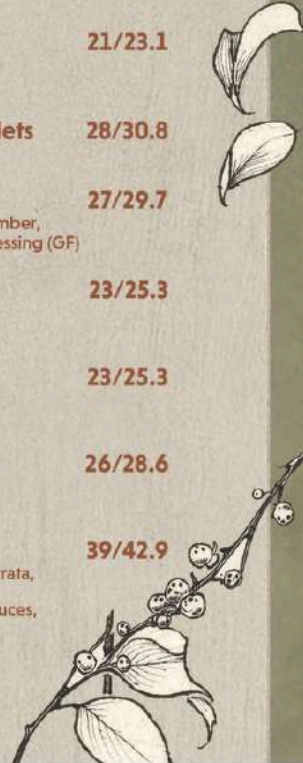
Cauliflower Puree, Mornay Sauce,
Crispy Pancetta Pangrattato, Basil Oil
Scallops | *Hokkaido, Japan*

Pulled Beef Nachos 26/28.6

Pulled Angus Beef, Melted Mozzarella,
Pico De Gallo, Sour Cream, Guacamole,
Jalapenos, Coriander (GF)

Mezze Platter 39/42.9

Marinated Kalamata Olives, Hand Crafted Burrata,
Heirloom Tomatoes, Baby Cucumbers,
Fire Roasted Peppers, Dolmades, Dipping Sauces,
Pizza Puff Bread (V)



PASTAS M/NM

Pumpkin & Ricotta Ravoili 29/31.9

Goats Curd, Toasted Hazelnut, Burnt Sage Butter Sauce, Baby Spinach, Grana Padano (V)

Beef Ragù Pappardelle 31/34.1

Slow Braised Angus Beef Ragù, Napoli Sauce, Truffled Pecorino Cheese, Basil

Spicy Tuscan Prawn Tagliatelle 35/38.5

Tiger Prawns, Chilli, Garlic, Sun Dried Tomatoes, Baby Spinach, San Marzano Sauce, Pangrattato
Tiger Prawns - Yamba, New South Wales

SCHNITZELS & TOPPERS

Served with Choice of 2 Sides (Chips, Salad, Mash or Veg) & Sauce

Classic Chicken Breast Schnitzel 29/31.9

1824 Wagyu Beef Schnitzel MBS3+ 40/44.0

Austral Downs, Northern Territory

ADD TOPPER

Parmigiana 9/10 **Godfather** 10/11

Double Smoked Ham, Napolitana Sauce, Mozzarella Smokey BBQ Sauce, Pepporoni, Bacon, Chorizo, Spanish Onion, Mozzarella

Aussie 10/11 **French** 12/11

Smokey BBQ Sauce, Steaky Bacon, Fried Egg, Mozzarella Avocado, Steaky Bacon, Camembert Cheese, Bearnaise Sauce

FROM THE CHAR GRILL

Served with Choice of 2 Sides (Chips, Salad, Mash or Veg) & Sauce

250g Pasture Fed Sirloin 48/52.8

Pasture Fed | Gippsland, Victoria

250g Grain Fed Rump 35/38.5

True North Angus | Darling Downs, Queensland

300g Grain Fed Scotch Fillet 56/61.6

True North Angus MBS2+ | Darling Downs, Queensland

400g Pasture Fed T-Bone 59/64.9

Pasture Fed | Gippsland, Victoria

ADD ONS

Fire Roasted Bone Marrow 11/12.1

Bone Marrow, Eschalots, Smoked Salt (GF)

Surf & Turf 12/13.2

Creamy White Wine Reduction with Garlic Prawns (GF)

Sauces 4/4.4

Mushroom Sauce, Peppercorn Sauce, Diane Sauce, Gravy, Creamy White Wine Garlic (GF), Red Wine Jus (GF), Bearnaise

Sides

Creamy Mashed Potato (V) 9/10.0

Seasoned Chips & Aioli (V) 11/12.1

Garden Salad & House Vinaigrette (V)(VG)(GF) 14/15.4

Seasonal Vegetables & Extra Virgin Olive Oil (V)(VG)(GF) 15/16.5

Roasted Chat Potatoes & Confit Garlic (V)(VG)(GF) 11/12.1

Roasted Honey Glazed Baby Carrots (V)(GF) 15/16.5

Steamed Broccolini, Shaved Pecorino, Toasted Almonds (V) 16/17.6

Our menu contains allergens and is prepared in a kitchen that handles nuts and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

(VG) VEGAN BY REQUEST (V) VEGETARIAN (GF) GLUTEN FREE

M/NM - Members Price | Non-Members Price

10% Surcharge applies on all Public Holidays

PICK YOUR WINGS M/NM

Chicken Wings Cooked with our Special Spice Blend, **500G 19/20.9**
served with Ranch Dipping Sauce **1KG 30/33.0**

Original Buffalo

Tangy Hot Buffalo Sauce

Smokey BBQ

Slow Cooked Smokey BBQ Glaze

Spicy Korean

Spicy Gochujang Glaze, Toasted Sesame

MAINS

Roasted Mediterranean Stuffed Eggplant **27/29.7**

Moroccan Couscous, Mediterranean Vegetables, Chickpeas, Persian Feta, Zucchini Noodles, Napoli & Basil Sauce (V)

Bangers & Mash **27/29.7**

Beef Sausage, Mashed Potato, Broccolini, Red Wine Gravy, Toasted Herb Crumbs

Pan Fried Tasmanian Salmon **38/41.8**

Roasted Celeriac Puree, Steamed Broccolini, Swiss Chard, Salsa Verde, Pistachio & Lemon Myrtle Crumble (GF)

Crispy Skinned Pork Belly **42/46.2**

Slow Roasted Pork Belly, Grapes, Burnt Sage Butter, Vin Cotta, Pumpkin, Crumbled Persian Feta

Beer Battered or Crumbed Snapper **33/36.3**

Choice of Two Sides (Chips, Salad, Mash or Veg), Tartare Sauce, Lemon

Red Snapper | Port Lincoln, South Australia

Steak & Ale Pot Pie Floater **27/29.7**

Pasture Fed Beef, Creamy Mash, Mushy Peas, Dark Ale Gravy

Butter Chicken **28/30.8**

House Made Indian Butter Chicken, Steamed Basmati Saffron Rice, Mango Chutney, Papadums

Slow Braised Angus Beef Cheek **38/41.8**

Duck Fat Confit Potatoes, Roasted Glazed Baby Carrots, Shiraz Jus, Gremolata

Angus Beef Cheek | Riverina Region, New South Wales

Slow Cooked Lamb Shanks (2) **47/51.7**

Braised Lamb Shanks, Garlic Mashed Potato, Rosemary Jus, Sweet Potato Curls (GF)

Organic Lamb Shanks | St. Helens, Tasmania

Al Faham Char Grilled Chicken Supreme **35/38.5**

Marinated in Aromatic Spices, Bukhaari Rice, Warm Pita Bread, Toum Garlic Sauce

SHARED MAINS

Recommended for 3-4 people | We appreciate your patience as some sharing options may require additional cooking time

Whole Jerk Chicken **79/86.9**

Caribbean Herbs & Spices, Pineapple Salsa, Corn Cob, House Slaw, Seasoned Chips, Chimichurri Sauce

Free Range Chicken | Mudgee, NSW

Viki's Slow Cooked Lamb Shoulder **120/132**

Tzatziki Sauce, Roasted Chat Potatoes, Broccolini, Melot Jus

Organic Lamb Shoulder | Southern Highlands, NSW

1.5kg 1824 Wagyu Tomahawk **220/242**

Cultured Butter, Bone Marrow Jus, Glazed Baby Carrots, Roasted Chat Potatoes, Fine Mustards, Smoked Sea Salt

Wagyu Tomahawk MBS3+ | Austral Downs, Northern Territory

WOOD FIRED PIZZAS

All Baked in our Wood Fired Pizza Oven
Gluten Free Bases Available Upon Request

M/NM

Margherita 22/24.2
Tomato Base, Buffalo Mozzarella, Fresh Basil (V)

Double Pepperoni 25/27.5
Tomato Base, Mozzarella, Pepperoni,
Mozzarella, Oregano, Sea Salt

Garlic Chilli Prawn 32/35.2
Tomato Base, Tiger Prawns, Mozzarella, Chilli,
Confit Garlic, Spanish Onion, Cherry Tomatoes

Chicken Tikka 28/30.8
Tandoori Tomato Base, Chicken Breast,
Shallots, Capsicum, Herbed Yoghurt,
Mango Chutney, Coriander

The Forager 25/27.5
Confit Garlic Cream Base, Mozzarella,
Wild Mushrooms, Kale, Truffle Oil, Sea Salt (V)

Hawaiian 26/27.5
Tomato Base, Mozzarella, Leg Ham,
Pineapple, Parsley, Sea Salt

The Griller 30/33.0
Smokey BBQ Base, Mozzarella, Ham,
Pepperoni, Bacon, Chicken, Chilli Oil, Parsley

Supreme 29/31.9
Tomato Base, Mozzarella, Capsicum, Spanish Onion,
Mushroom, Ham, Pepperoni, Black Olives

SALADS

Classic Caesar 23/25.3
Cos Lettuce, Parmesan, Streaky Bacon,
Poached Egg, Garlic Crouton, Caesar Dressing

Thai Beef Noodle Salad 27/29.7
Tender Beef Tenderloin, Vermicelli Noodles,
Asian Herbs, Cherry Tomatoes, Cucumber,
Bean Sprouts, Shallots, Chilli, Lemongrass Vinaigrette,
Peanuts, Lime (GF)

**Winter Vegetable
& Halloumi Salad** 25/27.5
Tuscan Kale, Radicchio, Romaine Lettuce,
Heirloom Beetroot, Toasted Walnuts, Gorgonzola,
Spanish Onion, Roasted Sweet Potato,
Halloumi, Champagne Herb Vinaigrette (V) (GF)

ADD ONS

Grilled Chicken Breast 8/8.8

Grilled Garlic Prawns 12/13.2

Salmon Crudo 14/15.4

KIDS MENU 16/17.6

Served with Vanilla Ice Cream with a choice of topping
Strawberry, Chocolate, Caramel

Cheeseburger & Chips Steak & Chips

Chicken Nuggets & Chips Fish & Chips

Ham & Pineapple Pizza Chicken Schnitzel

Linguini Bolognese

M/NM – Members Price | Non-Members Price

BURGERS M/NM

All served with seasoned chips

Chicken Teriyaki Burger 26/28.6

Marinated Chicken Breast, Japanese Kyabetsu Sesame Slaw, Dill Pickles, Wasabi Kewpie Mayo

Mushroom & Halloumi Burger 25/27.5

Mushroom, Halloumi, Wild Rocket, Caramelised Spanish Onion, Dill Pickles, Truffle Aioli (V)

Wagyu Cheeseburger 25/27.5

Wagyu Pattie, Onions, Dill Pickles, Double American Cheese, American Mustard, Tomato Relish

Add Wagyu Pattie 7/7.7

Add Bacon 4/4.4

Beer Battered Snapper Burger 26/28.6

Red Snapper, Iceberg Lettuce, Tomato, Dill & Caper Aioli
Red Snapper | Port Lincoln, South Australia

Steak Sandwich 29/31.9

Toasted Sourdough, Char Grilled Scotch Fillet, Wild Rocket, Caramelised Onion, Smokey BBQ Sauce, Tomato Relish, American Cheese

DESSERTS

Ice Cream Sundae 14/15.4

Assorted Italian Gelato, Seasonal Fruit, Belgian Chocolate Sauce, Wafers

Warm Sticky Date Pudding 16/17.6

Vanilla Bean Gelato, Butterscotch Sauce, Red Wine Poached Pear

Apple & Rhubarb Pie 16/17.6

Warm Cinnamon Custard, Candied Pecans, Strawberries, Lemon Myrtle Whipped Cream

Nutella Pizza 20/22.0

Caramelised Banana, Strawberries, Hazelnut Crumble, Vanilla Bean Gelato, Belgian Chocolate Sauce



CHEF SPECIALS

Scan to view today's Specials



EXCLUSIVE MEMBER PRICING

Scan to join for free



LUNCH SPECIALS

Pulled Beef Nachos

Pulled Angus Beef, Melted Mozzarella, Pico De Gallo, Sour Cream, Guacamole, Jalapenos, Coriander

Crispy Fish Tacos (2)

Beer Battered Snapper, Salsa de Aguacate, Pico de Gallo, Tortilla, Lime
Red Snapper | Port Lincoln, South Australia

Winter Vegetable & Halloumi Salad

Tuscan Kale, Radicchio, Romaine Lettuce, Heirloom Beetroot, Toasted Walnuts, Gorgonzola, Spanish Onion, Roasted Sweet Potato, Halloumi, Champagne Herb Vinaigrette (V) (GF)

Wagyu Cheeseburger

Wagyu Pattie, Onions, Dill Pickles, Double American Cheese, American Mustard, Tomato Relish, Seasoned Chips

Classic Chicken Breast Schnitzel

Crispy Chicken Schnitzel, Garden Salad, Seasoned Chips, Choice of Sauce

Bangers & Mash

Beef Sausage, Mashed Potato, Broccolini, Red Wine Gravy, Toasted Herb Crumbs

Hawaiian Pizza

Tomato Base, Mozzarella, Leg Ham, Pineapple, Parsley, Sea Salt

(VGO) VEGAN BY REQUEST

(V) VEGETARIAN

(GF) GLUTEN FREE

Not available Public Holidays | Dine In Only (No Takeaways)



\$20

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