

## LUNCH

MONDAY - SUNDAY  
11:30AM - 3:00PM

## DINNER

MONDAY - SUNDAY  
5:00PM - 9:00PM



## CHILDREN'S MEALS

M/V

12 years & under: Includes a free chef's choice ice cream

### BATTERED FISH FILLETS

14/16

With crunchy fries

### MINI CHEESEBURGER

14/16

Served with crunchy fries &fo

### CHICKEN FINGER NUGGETS

14/16

Served with crunchy fries

### GRILLED CHICKEN

14/16

With steamed vegetables &fo

### TWIRL BOLOGNAISE

14/16

Topped with parmesan cheese &fo

## DESSERTS

### CHOCOLATE FONDANT PUDDING

12/14

Soft centred served with king island double cream

### INDIVIDUAL STICKY DATE PUDDING

12/14

Served with warm butterscotch sauce and vanilla bean ice cream

### PISTACHIO PAPI CAKE

12/14

Pistachio papi and white chocolate layered cake topped with rose petals

Our food is cooked to order. your patience is appreciated.  
During busy periods we are unable to vary the menu.  
For any additional special dietary requirements please mention  
at the time of ordering.

Some dishes may contain traces of nuts. If you have any serious  
allergies, Please let us know and we will try our best to serve you  
something delicious.

# AVARA

# GRAZE

CONTINENTAL LOAF TOASTED	M/V
With garlic butter v	8/9
With garlic butter and mozzarella cheese v	10/11
CRUNCHY COATED CHIPS	9/11
Served with aioli GF, v	
CONFIT DUCK AND MANCHEGO CROQUETTE	17/19
Served with smoked bell pepper mayonnaise and beetroot cabbage slaw	
GRILLED TURMERIC WINGS	19/21
Pickled cucumber and tomato salsa topped with raita GF	
PAN-FRIED PESTO PRAWNS	22/25
Corn and potato fritter, fried kale, bell pepper chutney and garlic cream sauce	
GRILLED HALOUMI	19/21
Served with labneh, pomegranate, oven-dried cherry tomatoes, kalamata olives and pita bread GFO, v	
SALT & PEPPER SQUID	17/19
Tossed in garlic oil, fried eschalot, chopped chilli and coriander served with nam jim sauce	

# SIGNATURES

STICKY GARLIC PORK BELLY	36/40
Twice cooked pork belly, house-made sticky sauce, aromatic rice, sautéed garlic beans and bok choy	
BEEF CHEEK	29/32
Slow-cooked Angus beef cheek served with ciambotta, fresh basil and gremolata GFO	
LAMB SHANK	34/38
Slow-cooked lamb shank with risotto alla milanese, confit eschalot, ratatouille and salsa verde GF	
SALMON FILLET	37/41
Pan-seared served with creamy garlic potato purée, grilled asparagus, sautéed chard, wasabi roe topped with lemon pepper cream sauce and basil oil GF	
GRILLED BARRAMUNDI	34/38
Served with steamed jasmine rice, steamed bok choy, green beans and Thai green curry GF	
CHICKEN ROULADE	29/32
Chicken breast filled with truffle, mushrooms and cheese wrapped in prosciutto served with potato purée, Dutch carrots, porcini cream sauce and herbed oil GF	

Price = Members/Visitors  
V = Vegetarian   VG = Vegan   GF = Gluten Free  
GFO = Gluten Free Option  
Additional charges may apply

# BURGER BAR

All burgers served on a milk bun with crunchy fries	M/V
ANGUS BEEF BURGER	24/27
Angus beef pattie, smoky bacon, hi-melt cheese, lettuce, sliced tomato, caramelised onion and barbeque prego sauce GFO	
MASALA SPICED CHICKEN BURGER	22/25
Garlic yoghurt, marinated cucumber, red onion, lettuce and garden tomato GFO	
LEMON PEPPER FISH BURGER	22/25
Fish patty, crunchy lettuce, caramelised onion, fresh slaw, preserved lemon and lemon lime aioli	
MISO BURGER	19/21
Miso, black bean and sweet potato burger, jacks cheese, pickles, tomato and onion salsa, lettuce and roasted garlic mayonnaise GFO, v	

# PAN TO PLATE

SEAFOOD RISOTTO	29/32
Cooked in a creamy napolitana sauce with prawns, mussels, clams and squid topped with lemon and basil infused crème fraiche GF	
CHICKEN GNOCCHI	28/31
Pan-fried gnocchi cooked with chicken, spinach, mushroom, cream and basil pesto topped with crispy bacon and crumbed fetta	
BEEF RAGÙ CONCHIGLIE	27/30
Slow-cooked beef ragù with roasted bell pepper, confit tomato, basil and napolitana sauce topped with shredded soft mozzarella GFO	

# FROM THE GARDEN

CAESAR SALAD	21/24
Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and house-made creamy dressing	
POMEGRANATE, BEETROOT AND FETTA	21/24
Baby spinach, roasted pecans and Spanish onion tossed with honey poppyseed dressing GF, v	
AHI POKE BOWL	29/31
Marinated ahi tuna, edamame beans, tofu, wakame seaweed,red cabbage, marinated cucumber and fresh avocado with roasted sesame dressing GF	
COUSCOUS AND KALE	21/24
Marinated chickpeas, cherry tomato, shredded carrot, lemon dressing and crushed walnuts	
OPTIONAL ADD ONS	
Poached chicken GF	+7/8
Smoked salmon GF	+10/11
Chilled king prawns (4) GF	+12/14

# CLASSICS

CHICKEN SCHNITZEL	26/29
300 grams served with crunchy fries, house salad and gravy	
JUNIOR CHICKEN SCHNITZEL	20/22
150 grams served with crunchy fries, house salad and gravy	
MAKE YOUR SCHNITZEL A PARMIGIANA	+5/6
With napoli sauce, ham and mozzarella cheese	
MARKET BATTERED FISH	27/30
Served with crunchy fries, house salad and tartare sauce	
GRILLED FISH OF THE DAY	29/31
Served with dressed house salad, crunchy fries, lemon and tartare sauce	
SALT & PEPPER SQUID	28/31
Spiced squid served with house salad, crunchy fries and garlic mayonnaise	
CHICKEN AND PRAWN SCALLOPINI	29/32
Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce GF	

# THE SEAFOOD TOWER FOR TWO

Served with crunchy fries, seasonal fruits, garden salad and condiments	139/149
COLD SELECTION	
Sydney rock oysters, chilled king prawns, marinated ahi tuna, Tasmanian smoked salmon and marie rose sauce	
HOT SELECTION	
Grilled market fish, marinated king prawn skewers, battered market fish,salt and pepper squid, crumbed prawn cutlets, local black mussels in Napoli sauce	

# CHAR-CHAR-CHAR

MARINATED LAMB SOUVLAKI (3 SKEWERS)	32/36
Served with Greek salad, crunchy fries, tzatziki and pita bread GFO	
GRAIN FED PURE BLACK ANGUS 130 DAYS	
Our steaks are 100% Black Angus beef which delivers the strong flavour and consistently high-quality Australian beef. Our steaks are up to a marble score of 3+ to ensure our diners have a great eating experience.	
All steaks served with crunchy fries and house salad	
RUMP STEAK 300 GRAMS GF	32/36
NEW YORK PREMIUM 300 GRAMS GF	44/48
OP RIB-EYE 400 GRAMS GF	55/59
OPTIONAL ADD ONS	+14/16
Two Australian king prawns GF	
CHOICE OF GLUTEN FREE SAUCES	+2/3
Creamy mushroom / Béarnaise / Pink peppercorn / Red wine gravy / Creamy roast garlic sauce / Creamy Diane / Sticky barbeque	