

---

## 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

With crunchy fries

14/16

### MINI CHEESEBURGER

Served with crunchy fries & co

14/16

### CHICKEN STRIPS

Served with crunchy fries

14/16

### GRILLED CHICKEN

With steamed vegetables & co

14/16

### TWIRL BOLOGNAISE

Topped with parmesan cheese & co

14/16

---

## DESSERTS

### CHOCOLATE FONDANT PUDDING

Soft centred served with king island double cream

12/14

### INDIVIDUAL STICKY DATE PUDDING

Served with warm butterscotch sauce and vanilla bean ice cream

12/14

### TIRAMISU SLICE

Espresso coffee layers with a rich sweet mascarpone, topped with cocoa powder

9/11

### ORANGE & ALMOND CAKE

With rose buttercream & co

9/11

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

A series of horizontal wavy lines in various shades of blue and orange, creating a decorative border on the right side of the page.

## GRAZE

### CONTINENTAL LOAF TOASTED

With garlic butter v  
With garlic butter and mozzarella cheese v

M/V

8/9

10/11

### ZUCCHINI FRIES

Lightly battered zucchini batons, crumbled fetta, mint leaves and garlic mayonnaise v

18/20

### TODAYS OYSTERS

Choice of natural, ponzu dressing, cucumber mint mignonette GF

5.5/6.5

EACH

### GARLIC PRAWNS

Cauliflower and parmesan cake, fried eschalot, chopped chilli, garlic cream sauce

24/27

### HAWAIIAN CHICKEN WINGS

Grilled wings marinated in tangy sweet sauce, served with corn and pineapple salsa GF

19/21

### GRILLED HALOUMI

Sumac spiced labneh, chargrilled shaved zucchini, toasted pine nuts, preserved lemon and pitta bread v, GF

22/24

## BURGER BAR

All burgers served on a milk bun with crunchy fries

### CLASSIC CHEESEBURGER

Beef pattie, lettuce, tomato, cheese and tomato sauce GF

21/23

### STICKY BEEF BURGER

Pattie basted in sticky bbq sauce, crispy fried eschalot, tomato, lettuce, grilled bacon and American liquid cheese GF

25/28

### CHICKEN & SLAW BURGER

Chargrilled marinated chicken, red cabbage, sliced green pepper and carrot slaw topped with yoghurt sauce GF

25/28

### MISO BURGER

Miso, black bean and sweet potato burger, jacks cheese, pickles, tomato and onion salsa, lettuce and roasted garlic mayonnaise GF, v

19/21

## PAN TO PLATE

### TUSCAN CHICKEN ORZO

Pan-fried with preserved lemon, cherry tomatoes, basil, asparagus spears and bell pepper oil GF

26/29

### CHILLI PRAWN SPAGHETTI

Pan-fried tiger prawns with semi-dried tomato, sautéed spinach, lemon pangritata and anchovy butter sauce GF

28/31

## CHAR-CHAR-CHAR

### MEDITERRANEAN LAMB SKEWER

Served with pitta bread, breaded fetta, smoked hummus, sumac, pickled red onion, radish and confit tomato topped with basil infused olive oil GF

M/V

32/36

**Our Beef is produced from carefully selected cattle and farms, ensuring consistent quality and flavour. The beef is primarily for the foodservice industry and is distributed through foodservice partners. The brands we use are known for reliable quality, and the beef is praised for its taste, tenderness, and marbling. Our producers entire process, from raising the cattle to processing, ensuring quality and consistency.**

### PASTURE FED SCOTCH FILLET 250 GRAMS

Victorian pasture fed beef, Poowong Victoria GF

43/46

### RUMP STEAK 300 GRAMS

Grain-fed True North rump. The cattle are raised on Stanbroke's vast properties in the Gulf region of Queensland, Australia GF

33/36

All steaks served with crunchy fries and house salad

### OPTIONAL ADD ONS

Two Australian king prawns GF

+14/16

### CHOICE OF GLUTEN FREE SAUCES GF

Creamy mushroom / Béarnaise / Pink peppercorn / Red wine gravy / Creamy roast garlic sauce / Creamy Diane / Sticky barbeque

+2/3

## SIGNATURES

### PORK BELLY

Kumera and apple purée, sautéed kale and lardon, braised red cabbage, pork cracker, cranberry and port wine jus GF

36/39

### SALMON MEDALLION AND PRAWNS

Served with cauliflower cake, purée, grilled asparagus, za'atar and dill cream sauce

34/38

### FLATHEAD FILLETS

Pan-fried flathead fillets served with buttermilk potato purée, sautéed garlic beans, charred corn, topped with lemon thyme cream sauce GF

34/38

### LEMON THYME CHICKEN ROULADE

Pea purée, charred asparagus, confit potato, prosciutto crumb, lemon and tarragon sauce GF

29/32

Price = Members/Visitors

V = Vegetarian VG = Vegan GF = Gluten Free GFO = Gluten Free Option

Additional charges may apply

## CLASSICS

### CHICKEN SCHNITZEL

300 grams served with crunchy fries, house salad and gravy

M/V

26/29

### JUNIOR CHICKEN SCHNITZEL

150 grams served with crunchy fries, house salad and gravy

20/22

### MAKE YOUR SCHNITZEL A PARMIGIANA

With napoli sauce, ham and mozzarella cheese

+5/6

### MARKET BATTERED FISH

Served with crunchy fries, house salad and tartare sauce

27/30

### GRILLED FISH OF THE DAY

Served with dressed house salad, crunchy fries, lemon and tartare sauce GF

29/31

### SALT & PEPPER SQUID

Spiced squid served with house salad, crunchy fries and garlic mayonnaise

28/31

### CHICKEN AND PRAWN SCALOPINI

Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce GF

29/32

## THE SEAFOOD TOWER FOR TWO

139/149

Served with crunchy fries, seasonal fruits, garden salad and condiments

### 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, spicy fried shrimp, local black mussels in Napoli sauce

## FROM THE GARDEN

### CAESAR SALAD

Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and housemade creamy dressing

21/24

### CHOPPED GREEK SALAD

Traditional Greek salad with chopped cucumber, olives, red onion, tomato and Greek feta, housemade lemon dressing GF, v

21/24

### COMPRESSED MELON & PROSCIUTTO

Cantaloupe, dew & watermelon, arugula, pecan nuts, crumbled fetta and aged balsamic vinaigrette GF

24/26

### OPTIONAL ADD ONS

Poached chicken GF  
Smoked salmon GF  
Chilled king prawns (4) GF

+7/8

+10/11

+12/14