
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 cfo

14/16

CHICKEN STRIPS

Served with crunchy fries

14/16

GRILLED CHICKEN

With steamed vegetables cfo

14/16

TWIRL BOLOGNAISE

Topped with parmesan cheese cfo

14/16

DESSERTS

CHOCOLATE FONDANT PUDDING

Soft centred served with vanilla bean ice cream

12/14

INDIVIDUAL STICKY DATE PUDDING

Served with warm butterscotch sauce and vanilla bean ice cream

12/14

RASPBERRY AND PISTACHIO ENTREMET

Pistachio mousse, raspberry inclusions and crunchy pistachio finish

14/16

ORANGE & ALMOND CAKE

With rose buttercream cfo

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.

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

TODAY'S OYSTERS

Choice of natural, ponzu dressing, cucumber mint mignonette GF

5.5/6.5
EACH

GRILLED PRAWN OKONOMIYAKI

Pan-fried cabbage cake, scallion, teriyaki sauce, mayo, shaved bonito flakes

24/27

HARISSA & MAPLE CHICKEN WINGS

Marinated chicken wings served with pickled vegetable salsa GF

19/21

PANKO CRUSTED HALOUMI

Smoked aubergine purée, pickled carrot, lemon-thyme infused olive oil v

23/25

BURGER BAR

All burgers served on a milk bun with crunchy fries

CLASSIC CHEESEBURGER

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

21/23

BEEF & CORN BURGER

Wagyu beef patty, corn fritter, bacon, lettuce, tomato, barbeque prego, American cheese

25/28

KARAAGE CHICKEN BURGER

Marinated fried chicken, slaw, tomato, furikake, teriyaki sauce, melted cheese

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

PRAWN SPAGHETTI AL LIMONE

Spaghetti tossed in lemon butter & extra virgin olive oil with prawns and rocket, finished with parmesan and citrus crumb GF

31/34

TRUFFLE CHICKEN LINGUINE

Seared chicken breast, portobello mushrooms, spinach in creamy garlic sauce, truffle, Reggiano cheese GF

24/27

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 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

HONEY & BLACK PEPPER PORK BELLY

Roasted potato, tempura oyster mushroom, sautéed gai lan, shallot ribbon & chilli

36/39

SALMON MEDALLION

Lemon & dill crab mousse, root vegetable purée, grilled asparagus, cabbage cake and lemon butter sauce GF

36/39

PAN-FRIED FLATHEAD

Creamy mash, burnt eschalot, green peas, broccolini, coconut & lemongrass cream sauce GF

34/38

CHICKEN ROULADE

Butternut squash purée, wild mushrooms fricassée, Dutch carrots, truffle chicken jus 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 SCALLOPINI

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, seafood saganaki topped with fetta cheese

FROM THE GARDEN

CAESAR SALAD

Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and house-made creamy dressing

21/24

SUPERFOOD BOWL

Honey-glazed carrot, celery, chickpeas, kale, sunflower seeds, crushed walnuts and tahini-lemon dressing GF, v

21/24

POACHED PEAR SALAD

Buffalo mozzarella cheese, jamón serrano, chorizo crumb, arugula, aged balsamic, hazelnut dressing GF

24/26

OPTIONAL ADD ONS

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

+7/8
+10/11
+12/14