
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.

AVARA

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, M

5.5/6.5
EACH

SPICY MISO & GARLIC CREAM PRAWNS

Served with cabbage cake, confit tomato, and crispy shallots I

25/28

GRILLED CHICKEN RIBS

Sticky ginger glaze, lime yoghurt, and chopped shallots

19/21

CHARGRILLED BABY SQUID

Garlic, lemon & black pepper marinade, sautéed bamboo shoots, citrus salad GF, I

21/23

BURGER BAR

All burgers served on a milk bun with crunchy fries

CLASSIC CHEESEBURGER

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

21/23

SMASHED BEEF BURGER

Slow-cooked beef, gremolata slaw, pickled baby cucumber, smoked cheese GFO

26/29

TEX-MEX FRIED CHICKEN BURGER

Jalapeño, tomato and corn salsa, guacamole, harissa maple mayo, served with coleslaw GFO

25/28

MISO BURGER

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

19/21

PAN TO PLATE

PRAWN, CHORIZO & BISQUE TAGLIATELLE

Seafood bisque, confit tomato, chargrilled lemon-marinated prawns and chorizo crumb GFO, M

34/38

SPICY CHICKEN ARRABBIATA LINGUINE

Pan-fried chicken, house-made tomato sauce, parsley, lemon crème fraîche, herb crust GFO

28/31

CHAR-CHAR-CHAR

MEDITERRANEAN LAMB SKEWERS (2)

Served with smoked hummus, sumac, pickled red onion, marinated zucchini, lemon pearl couscous, garlic yoghurt and warm pitta GFO

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.

ANGUS PLATINUM MB+2 SCOTCH FILLET 250 GRAMS

Murray Valley region of Victoria. Guaranteed world class MSA grading GF

48/52

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

35/38

All steaks served with crunchy fries and house salad

OPTIONAL ADD ONS

Two Australian king prawns GF, I

+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

GOCHUJANG PORK BELLY

Kimchi slaw, crispy smashed potatoes, crackling DF

37/41

GARLIC BLACK BEAN SALMON

Crispy skin salmon glazed with honey and garlic black bean sauce, smashed potatoes, butter beans M

36/40

CRISPY SKIN BARRAMUNDI

Harissa carrot purée, cauliflower floret, spiced crispy lentils, mint yoghurt I

36/40

CHICKEN ROULADE

Herb chicken roulade served with warm Moroccan-spiced couscous, roasted almonds, raisins, grilled Dutch carrots and chicken jus

31/33

Price = Members/Visitors

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

Additional charges may apply

Seafood Origin

A = Australia I = Imported M = Mixed

CLASSICS

CHICKEN SCHNITZEL

300 grams served with crunchy fries, house salad and gravy

M/V

27/29

JUNIOR CHICKEN SCHNITZEL

150 grams served with crunchy fries, house salad and gravy

22/24

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 I

29/31

GRILLED FISH OF THE DAY

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

31/33

SALT & PEPPER SQUID

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

29/31

CHICKEN AND PRAWN SCALOPINI

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

31/33

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 M

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 M

FROM THE GARDEN

CAESAR SALAD

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

21/24

MEXICAN POKE BOWL

Brown rice topped with sweet corn, black beans, tomato, crisp lettuce, cheese, avocado, fresh coriander, and a zesty lime dressing GF, V

22/25

PUMPKIN & SAGE BROWN BUTTER SALAD

Honey-glazed pumpkin, toasted walnuts, baby spinach, lemon crème fraîche, balsamic reduction GF, V

24/27

OPTIONAL ADD ONS

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

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