PIZZAS	M V	SIDES
GLUTEN FREE BASES AVAILABLE		Fries (V) (GF)
Garlic & Cheese (V)	19/20	Loaded Fries w/ Cl
Gai lic & Glieese (V)	10/20	Sweet Potato Fries
Margherita (V) Fresh Tomato, Napolitana sauce,		Wedges (V)
mozzarella & basil	20/23	Battered Onion Rin
Hawaiian		
Napolitana sauce, double smoked ham,		Truffle Chips
pineapple & mozzarella	22/25	Creamy Mash (V) (
Pepperoni		Bowl of Jasmine R
Spicy pepperoni, Napolitana sauce & mozzarella	22/25	Garden Salad (V) (
Vegetarian (V)		Steamed Vegetabl
Napolitana sauce, oregano, capsicum, Swiss mus	shrooms,	I/IDG
onion, marinated zucchini ribbon, eggplant, rocket & mozzarella	24/27	KIDS 12 & UNDER
Prawn		ALL KIDS MEALS INCLU
Prawns, chilli, Napolitana sauce, brie cheese,		ICE CREAM & JELLY
mozzarella & rocket	29/32	
Supreme		Kids Crumbed Chi w/ tomato sauce
Cabanossi, pepperoni, ham, mushroom,	07/00	
capsicum & mozzarella	27/30	Kids Spaghetti Bol w/ parmesan
Sticky BBQ Pork		Kids Fish & Chips
Pork belly, BBQ base, bok choy, mushroom, carro garlic, chives & mozzarella		w/ tartar sauce
Satay Chicken Chicken tenderloin pieces, satay sauce, roasted p	noanute &	DESSERT
bean sprouts		Crème Brûlée
		w/ mini Nutella croiss
PASTAS	M V	Chocolate Tart
		w/ mascarpone & ber
ALL PASTAS ARE FRESHLY MADE & ARE SERVED WITH SIDE OF GARLIC BREAD		
		Sticky Date Puddir w/ ice cream & butter
Spaghetti Seafood Marinara w/ prawns, barramundi, scallops & mussels in to	nmato	
w/ prawns, barramunui, scattops & mussets in to confit, chilli, garlic, basil, spinach & cream sauce		Pavlova w/ fresh whipped crea
Spaghetti Bolognese		passionfruit pulp & be
Spagnetti Botognese Beef mince ragu slowly cooked in tomato, sugo, o	oregano,	
rosemary & parmesan cheese		
Rigatoni Chicken Mushroom		
In a creamy white wine sauce w/ chicken tender		
mushrooms, shallots & truffle paste	2//30	

Ravioli Pumpkin

cream sauce....

w/ crispy sage, toasted pine nuts, goats cheese in garlic

SIDES	М	٧
Fries (V) (GF)	10/	12
Loaded Fries w/ Cheese & Bacon	14/	16
Sweet Potato Fries (V)	14/	'16
Wedges (V)	14/	'16
Battered Onion Rings	12/	14
Truffle Chips	12/	14
Creamy Mash (V) (GF)	8	11
Bowl of Jasmine Rice		5/8
Garden Salad (V) (GF)	į	5/8
Steamed Vegetables (V) (GF)	9/	12
KIDS 12 & UNDER	М	٧
ALL KIDS MEALS INCLUDE A FREE SMALL DRINK, ICE CREAM & JELLY		
Kids Crumbed Chicken Nuggets & Chips w/ tomato sauce	14/	'16
Kids Spaghetti Bolognese w/ parmesan	14/	'16
Kids Fish & Chips w/ tartar sauce	14/	'16
DESSERT	М	٧
Crème Brûlée w/ mini Nutella croissant	10/	'12
Chocolate Tart w/ mascarpone & berries	10/	'12
Sticky Date Pudding w/ ice cream & butterscotch sauce	10/	'12
Pavlova w/ fresh whipped cream, passionfruit pulp & berries	10/	12

26/29

STARTERS	M V	CLUB FAVOURITES	M V
Garlic Bread (V)		Chicken Schnitzel	
w/ garlic butter & parsley	9/12	150g hand crumbed chicken breast w/ chips, salad & gravy	20/22
Add: • Cheese 3		300g hand crumbed chicken breast	
Baked Brie		w/ chips, salad & gravy	28/31
w/ fig jam & toasted Turkish bread	18/20	Add Topper for \$5	
Saganaki Chicken Strips of breast fillets cooked in vegetable sofrit	o, paprika,	 Parmigiana - Napolitana sauce, ham & cheese Hawaiian - ham, pineapple & cheese The Bondi - bacon, onion rings, BBQ sauce & cheese 	eese
garlic, sugo, crumble feta, flambé w/ ouzo	25/20		
served w/ crisp bread GFO	25/26	Beer Battered Fish & Chips Flathead fillets w/ chips, salad,	
Garlic Prawn Hot Pot (GFO) Grilled prawns, garlic, touch of chilli & Napolitar	na sauce	tartare sauce & lemon	27/29
w/ toasted Turkish bread	25/28	Lamb Shank (GF)	
S&B Colomori (GE)		Slow-cooked w/ rich gravy, peas & creamy mash	27/29
S&P Calamari (GF) Lightly fried in fina flour w/ aioli & lemon	16/18		
		Beef & Onion Sausages	23/25
Medley of Bruschetta 3 slices of toasted Turkish bread w/ sundried to	mata nasta	w/ onion gravy, peas & creamy mash	23/25
olive tapenade, baba ganoush	nato pesto,	Beef Rissoles	
w/ rocket & salsa verde	14/18	Two rissoles grilled w/ greens & mash	23/25
Halloumi Sticks		CHEF'S CHOICE	M V
3 lightly coated in cornflour & fried until crispy w/ sweet chilli	12/14		
		Lamb Souvlaki	
Nachos	18/20	Slow-cooked lamb shoulder marinated w/ Mediter	
Vegetarian w/ zucchini, capsicum, tomato, onio. or	n & beans	spices, chips, Greek salad, flat bread & tzatsiki	35/39
Pulled Beef w/ beans		Tuscan Chicken	
		Oven cooked chicken thighs in oregano, ragu of cap	
ASIAN WITH A TWIST	M V	onion, garlic, basil & touch of chilli served w/ masł broccolini	a & 28/30
		J. 6666	
Peking Duck Pancakes		Veal Scallopini	
w/ shallots, cucumber, carrot & hoisin sauce	18/20	Thinly sliced veal backstrap pan fried in a creamy bacon, parsley & mushroom sauce w/ mash & seas	
Satay Chicken Skewers (4)		vegetables	33/36
Marinated in honey, soy sauce, w/ Sake rice	18/20	Pork Cassoulet	
Mongolian Chicken		Slow-cooked pork belly with crispy crackling, bean	s, pork
Breast fillets cooked in Mongolian sauce,		sausage, turnips, herbs, white wine & cream w/ toasted bread	32/36
capsicum, onion, carrots, zucchini, garlic	00/00	W/ Luasteu Dreau	32/30
w/ jasmine rice & crab crackers	26/29		
Duck Hot Pot		All Sauces \$2	
Duck breast slowly cooked in broth, bok choy, og mushrooms, broccolini, julienne carrots, garlic &		Gravy, Mushroom, Dianne, Pepper or	Jus

26/29

on a bed of Singaporean noodles w/ shredded green papaya



GRILL	м	٧	RIBS & BU	RGERS	М	v
ALL OUR STEAKS ARE SERVED WITH CHIPS & SALAD V CHOICE OF SAUCE: GRAVY, JUS, MUSHROOM, PEPPE			ALL SERVED WITI	H CHIPS		
CREAMY GARLIC	n On			s (full rack of ribs) use-made Cajun spicy BBQ sauce w/		
300g Rump Steak (GF)	00/			le	42/	45
Angus Reserve 250g Scotch Fillet (GF)	36/	39		ef brisket patty, pickle, shredded lett	uce,	
Kilroy	39/	42		lised onion, Jack cheese &	23/	26
350g Porterhouse Sirloin Steak (GF) <i>Riverina NSW</i>	48/	52	Big Boss Burg		ded	
Add:					30/	34
 Surf & Turf (creamy garlic prawns) 9/12 Change to mash & vegetables for the steak + \$2 				oed chicken schnitzel w/ bacon, coles		
CALADO			tomato, lettuce,	smokey BBQ sauce & aioli	23/	26
SALADS Second Select (M) (SEQ)	M	<u>v</u>		ch ish bread rump steak cooked mediun beetroot, caramelised onion,	า w/	
Caesar Salad (V) (GF0) Egg, baby cos, parmesan croutons,					26/	28
bacon & shaved parmesan	_22/	25				
Greek Salad (V) (GFO)			SEAFOOD		M	<u>v</u>
Mesclun & cos leaves, tomatoes, cucumber, olives, capsicum, feta, red onion & home-made Greek salad dressing	22/	'25	Tasmanian Sa	almon Fillet salmon fillet w/ chat potato, sauteed		
Smoked Chicken & Prawn Tails Salad w/ avocado, Spanish onion, mesclun gem lettuce,				ots & lemon butter	.36/	39
corn & toasted pepitas	_24/	27		parramundi fillet w/ crispy skin, juliei		
Add:Prawns (3) \$9Chicken (grilled or schnitzel) \$6				es, green apple, papaya, chestnut pu chat potato		39
• Tender marinated grilled baby octopus (4) \$7				er ndi, salmon fillet, tender BBQ marina ied calamari, fresh prawns, cajun BB		
			scallops, chips, s	salad & fresh pineapple	68/	73