PIZZAS	M	٧
GLUTEN FREE BASES AVAILABLE		
Margherita (V) Fresh Tomato, Napolitana sauce, mozzarella & basil	20/	23
Hawaiian Napolitana sauce, double smoked ham, pineapple & mozzarella	22/	25
Pepperoni Spicy pepperoni, Napolitana sauce & mozzarella	22/	'25
Vegetarian (V) Napolitana sauce, oregano, capsicum, mushrooms, marinated zucchini ribbon, eggplant, rocket &	onior	٦,
mozzarella cheese	24/	27
Prawn Prawns, chilli, Napolitana sauce, brie cheese, mozzarella & rocket	26/	29
Supreme Cabanossi, pepperoni, ham, mushroom, capsicum & mozzarella	27/	30
BBQ Meat Lovers Napolitana base w/ ham, cabanossi, pepperoni, minced beef & BBQ sauce	_23/	26
PASTAS	м	٧
ALL PASTAS ARE FRESHLY MADE & ARE SERVED WITH SIDE OF GARLIC BREAD		
Linguine Marinara w/ prawns, barramundi, scallops & mussels in toma sugo, chilli, garlic, basil, spinach & cream sauce		36
Linguine Bolognese Beef mince ragu slowly cooked in tomato sugo, oregrosemary & parmesan cheese		
Rigatoni Chicken Mushroom In a creamy white wine sauce w/ chicken tenderloid mushrooms, shallots & truffle paste		30
Ravioli Pumpkin w/ crispy sage, toasted pine nuts, goats cheese in g cream sauce	arlic 26/	29
Linguine Lamb Ragu Slow-cooked lamb shank w/ spinach, tomato sugo o roasted pine nuts	& 26/	29

KIDS	12 & UNDER	М	٧
ALL KIDS ICE CREA	MEALS INCLUDE A FREE SMALL DRINK & M		
	mpura Chicken Nuggets & Chips o sauce	12/	'12
Kids Lin	nguine Bolognese esan	12/	'12
	spy Battered Fish & Chips o sauce	12/	12
DESS	ERT	м	v
	unnel Fries non sugar & chocolate sauce	12/	14
Crème I w/ mini N	Brûlée Jutella croissant	10/	12
_	Date Pudding eam & butterscotch sauce	10/	12

STARTERS	M V	CLUB FAVOURITES	м
Garlic Bread (V) w/ garlic butter & parsley	9/10	Chicken Schnitzel 150g hand crumbed chicken breast w/ chips, salad & gravy	20/2
Add: • Cheese 3		300g hand crumbed chicken breast w/ chips, salad & gravy	
Garlic Pizza 12 inch pizza base w/ garlic & cheese Garlic Prawn Hot Pot (GF0)		 Add Topper for \$5 Parmigiana - Napolitana sauce, ham & cheese Hawaiian - ham, pineapple & cheese The Bondi - bacon, onion rings, BBQ sauce & cheese 	
Grilled prawns, garlic, touch of chilli & Napolitana s w/ toasted Turkish bread		Double the schnitzel for \$9 - add 150g schnitzel	
S&P Calamari (GF) Lightly fried in fina flour w/ aioli & lemon	18/20	Beer Battered Fish & Chips Flathead fillets w/ chips, salad, tartare sauce & lemon	27/2
Pork Belly Bites w/ chipotle mayo, roasted sesame seeds & plum sauce	20/23	Lamb Shank (GF) Slow-cooked w/ rich gravy, peas & creamy mash	27/2
Halloumi Sticks 3 lightly coated in cornflour & fried until crispy w/ sweet chilli	16/18	Crumbed Lamb Cutlets On mashed potato, peas & gravy	_28/3
Nachos • Vegetarian w/ zucchini, capsicum, tomato, onion &		Add: • 3 Cutlets	34/
or • Pulled Beef w/ beans	beans	Beef & Onion Sausages w/ onion gravy, peas & creamy mash	23/:
Peking Duck Pancakes w/ shallots, cucumber & hoisin sauce	18/20	Beef Rissoles Two rissoles grilled w/ greens & creamy mash	22/2
Satay Chicken Skewers (4) Grilled chicken tenderloin skewers w/ jasmine rice	18/20	CHEF'S CHOICE	м
SIDES	M V	Lamb Souvlaki Slow-cooked lamb shoulder marinated w/ Mediterra spices, chips, Greek salad, flat bread & tzatsiki	
Fries (V) (GF)	10/12	Tuscan Chicken	
Loaded Fries w/ Cheese & Bacon		Oven cooked chicken thighs in oregano, ragu of caps onion, garlic, basil & touch of chilli served w/ mash o	&
Sweet Potato Fries (V)		broccolini	28/
Wedges (V) Battered Onion Rings		Veal Scallopini Think client year hookstrop pap fried in a greamy	
Truffle Chips		Thinly sliced veal backstrap pan fried in a creamy bacon, parsley & mushroom sauce w/ mash & seasc	
Creamy Mash (V) (GF)		vegetables	33/
Bowl of Jasmine Rice		Add: • Prawns	9,
Garden Salad (V) (GF)			.
		BBQ Pork Belly	204
Steamed Vegetables (V) (GF)	10/12	w/ chips & salad	_28/



42/45

23/25

29/32

27/30

33/36

36/39

baby octopus, fried calamari, fresh prawns, Cajun BBQ

scallops, chips, salad & fresh pineapple 68/73

GRILL	M V	RIBS & BURGERS	M V
ALL OUR STEAKS ARE SERVED W/ CHIPS & SALAD CHOICE OF SAUCE: GRAVY, JUS, MUSHROOM, PE		ALL SERVED WITH CHIPS	
CREAMY GARLIC		USA Pork Ribs (full rack of ribs) Based in our house-made Cajun spicy BBQ sauce	
250g Rump Steak (GF)	33/36	& coleslaw_	42/45
300g Scotch Fillet (GF)	42/45	Classic Beef Burger House-made beef brisket patty, shredded lettuce,	
Eye Fillet (GF)	45/48	tomato, beetroot, caramelised onion, Jack cheese & BBQ sauce	23/25
Add: • Surf & Turf (creamy garlic prawns) 9/10		Roosters Burger	
Change to mash & vegetables for the steak	+ \$2	Two 150g crumbed chicken schnitzel w/ bacon, co tomato, lettuce, smokey BBQ sauce & aioli	
All Sauces \$2		Add:	
Gravy, Mushroom, Dianne, Pepper	or Jus	150g crumbed schnitzel	29/32
		Steak Sandwich 120g flattened beef fillet on toasted Turkish bread	,
SALADS ————————————————————————————————————	<u> </u>	w/ lettuce, tomato, beetroot, caramelised onion, cheese & aioli	
Caesar Salad (V) (GFO)			
Boiled egg, baby cos, croutons, bacon & shaved parmesan	19/22	SEAFOOD	M V
Halloumi Salad (V) (GF)		Tasmanian Salmon Fillet	
Mesclun & cos leaves, tomatoes, cucumber, oli halloumi cheese, red onion, mint & home-made		200g pan-fried salmon fillet w/ chat potato & pars	
salad dressing		lemon butter	33/36
Honey Pumpkin Salad		Barramundi Fillet	urlia
w/ fresh beetroot, puff pearl barley, sunflower smoked almonds & honey dressing		200g pan-fried barramundi fillet w/ crispy skin, ga prawns (2), chat potato & fennel salad	
Add:		Seafood Platter	
• Prawns (3) 9/10		Grilled barramundi, salmon fillet, tender BBQ mar	inated

Chicken (grilled or schnitzel) 6/7

Tender marinated grilled baby octopus (4) 7/8