



— M E N U —



STARTERS

Garlic Bread (V)

Toasted sourdough smothered in garlic butter
8/9

Cheesy Cob (V)

Freshly baked cob loaf with cheesy fondue filling
15/17

Premium Sydney Rock Oysters (A)

Natural with lemon (GF),
Kilpatrick (GF) & Mornay
½ Dozen - 28/31
1 Dozen - 47/51

Baja Beef Tacos (GF)

Slow roasted beef brisket, soft tortillas, slaw,
corn, cheese, jalapeño aioli (2 pcs)
20/22

Crispy Calamari (GF) (I)

Salt & pepper calamari made in-house, garlic
aioli, lemon
20/22

Grilled Halloumi (V, GF)

Sweet orange & chilli syrup, roasted hazelnuts,
(4 pcs)
20/22

Lobster Spring Rolls (I)

Asian style slaw, nam jim dressing (4 pcs)
22/24

Truffle Fries (V)

Shoestring fries, truffle aioli, shaved
parmesan, shallots
14/15

Crispy Fries

9/10

SALADS

Burrito Bowl (V, GF)

Seasoned rice, corn, tasty cheese, black beans,
cherry tomato, shallots, cos lettuce, tortilla
bowl, sour cream, guacamole
20/22

Classic Caesar Salad

Bacon, cos lettuce, parmesan, free range egg,
crostini, in-house caesar dressing
20/22

Greek Pita Bowl (V)

Cos lettuce, tomato, cucumber, onion, olives,
feta, lemon & olive oil dressing, crispy pita
cone, tzatziki
20/22

ADD THESE TO ANY SALAD

Grilled Chicken (GF)

Grilled Halloumi (V, GF)

Lamb Skewer (GF)

Smoked Salmon (GF) (A)

9/10

SMALL SIDES

Small Seasonal Salad,
Creamy Mash, Crunchy Coleslaw,
Steamed Vegetables

6/7

LOCALLY & ORGANICALLY SOURCED WHERE POSSIBLE

SEAFOOD ORIGIN:

(A) AUSTRALIAN, (I) IMPORTED, (M) MIXED

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

WEEKLY SPECIALS

MONDAY ^{\$18}

Choose Your Schnitzel

- Classic Panko
- Lemon Pepper & Herb
- Za'atar Spice with Sour Cream Dollop

Served With Chips & Salad

TUESDAY ^{\$20}

Fisherman's Catch (I)

House made tempura
battered fish fillet, crispy
calamari, tempura prawn,
chips, tartar sauce

WEDNESDAY ^{\$18}

Choose Any Of Our Stone-Baked Pizzas

Gluten Free
Bases Available \$3
Additional Toppings \$2

THURSDAY ^{\$20}

Beef Brisket

8hr slow roasted
beef brisket, roasted
vegetables, gravy

ALL PRICES QUOTED ARE MEMBER'S PRICE ONLY

NOT AVAILABLE ON PUBLIC HOLIDAYS & SPECIAL EVENT DAYS | CHARGES APPLY ON ANY ALTERATIONS

THE GRILL

OUR STEAKS COME WITH A
CHOICE OF TWO SIDES:
CHIPS, SALAD, MASH, VEGETABLES

250G Rump Steak (GF)

Pure prime MB5 grain fed rump,
Riverina region

35/39

350G Scotch Fillet (GF)

120-day grain fed angus scotch,
Diamantina Shire

45/49

ADD YOUR SAUCE

**Gravy, Mushroom, Peppercorn, Béarnaise (GF),
Red Wine Jus (GF), Garlic Butter (GF)**

2/2.5

**Turn your steak into a Surf & Turf with
our garlic butter prawns (GF) (I)**

8/9

Pork Cutlet (GF)

Tender Valley pork cutlet, sweet potato mash,
fennel, apple & walnut salad, red wine jus

35/39

Greca Grill Plate

Marinated lamb skewers, grilled halloumi,
Greek salad, chargrilled pita, chips, tzatziki

37/41

Chargrilled Cauliflower (V, GF)

Spiced cauliflower, roasted sweet potato,
hummus, chickpea, spinach, rocket, pepita
salad, honey balsamic glaze

32/34

ANY ALTERATIONS TO THE MENU WILL INCUR A FEE
ALL OUR MEALS ARE COOKED TO ORDER, YOUR
PATIENCE IS APPRECIATED

PUB CLASSICS

Chicken Schnitzel

Panko crumbed chicken breast,
seasonal salad, chips

26/29

Fisherman's Catch (I)

House made tempura battered fish fillet,
crispy calamari, tempura prawn, chips,
seasonal salad, tartar sauce

30/33

Cheesy Chicken Parmigiana

Panko crumbed chicken breast,
napolitana sauce, ham, cheese, chips,
coleslaw

30/33

SIGNATURES

Slow Roasted Lamb Shoulder (GF)

8hr slow roasted herb lamb shoulder, creamy
mash, spinach, confit cherry tomato, red wine
jus, gremolata

45/49

Chicken & Wild Mushroom (GF)

Sautéed chicken breast, wild mushroom
cream sauce, herb roasted potatoes, beans

34/38

Coconut Crusted Prawns (I)

Asian mango slaw, roast capsicum, peanuts,
shallots, nam jim dressing, mango lime aioli

34/38

Humpty Doo Barramundi (GF) (A)

Grilled NT Barramundi fillet, beetroot, walnut
& feta purée, steamed broccolini, burnt butter,
beetroot crisps

36/40

Tasmanian Atlantic Salmon (GF) (A)

Grilled salmon fillet, arugula, feta & pine nut
salad, orange & fig segments, fondant potato,
sweet orange & chilli reduction

36/40

Prawn Saganaki (I)

Our award winning sautéed prawns, white
wine, garlic, napolitana sauce, mild fresh chilli,
olives, crumbled feta, pita bread

34/38

Gnocchi Quattro Formaggi (V)

Potato gnocchi, creamy sundried tomato &
four cheese sauce, arugula, pine nuts

30/33

Beef Ragu Pappardelle

Rich beef ragu, cherry tomatoes, parsley,
lemon zest crème fraîche

30/33

Seafood Platter For Two (M)

Cold prawns, smoked salmon, natural &
kilpatrick Sydney Rock oysters, lobster spring
rolls, tempura prawns, grilled fish, crispy
calamari, garlic & chilli prawns with rice,
battered fish, chips, Greek salad, sauces, lemon

130/143

KIDS MEALS

ALL KIDS MEALS COME WITH A FREE KIDS SOFT DRINK!

FOR CHILDREN 12 YEARS & UNDER
MEMBERS \$15 | GUESTS \$17

Chicken Nuggets

Chips, mini cucumber & tomato salad,
tomato sauce

Battered Fish Cocktails (I)

Chips, mini cucumber & tomato salad,
tomato sauce

Grilled Chicken (GF)

Chips, mini cucumber & tomato salad,
tomato sauce

Penne with Meatballs

Penne pasta, beef meatballs, napolitana sauce,
parmesan cheese

Cheesy Pasta (V)

Penne pasta, butter, parmesan cheese

BURGERS

Signature Cheeseburger

Beef patty, double cheese, lettuce, tomato,
onion, house-made pickle burger sauce, chips

21/23

The Scotch Sandwich

Scotch fillet steak, lettuce, tomato, tasty
cheese, crispy onion rings, dijon aioli, Turkish
bread, chips

26/29

Bang Bang Chicken Burger

Grilled marinated chicken breast, bacon,
lettuce, onion, tasty cheese, sour cream,
sweet chilli sauce, chips

22/24

Halloumi Stack Burger (V)

Chargrilled halloumi, pineapple, beetroot,
crunchy slaw, sriracha aioli, chips

22/24

MAKE IT A DOUBLE PATTY FOR \$7

PIZZAS

Margherita (V)

Napolitana base, mozzarella cheese, tasty
cheese, fresh herbs

20/22

The Hawaiian

Shaved leg ham, sweet pineapple pieces,
mozzarella cheese

21/23

Classic Pepperoni

Thinly sliced pepperoni, mozzarella cheese

21/23

Wild Mushroom & Truffle (V)

Wild mushrooms, mozzarella cheese, arugula,
truffle aioli

23/26

Pumpkin Patch (V)

Roasted pumpkin, spinach, onion, mushroom,
feta, pine nuts, rocket, mozzarella cheese

23/26

Simply Supreme

Shaved leg ham, pepperoni, bacon, onion,
capsicum, mushroom, sweet pineapple, olives,
mozzarella cheese

24/27

Buffalo Chicken

Roast chicken, capsicum, onion, spinach, feta,
mozzarella cheese, ranch, spicy buffalo sauce

24/27

Butcher's BBQ

Bacon, chorizo sausage, ham, pepperoni,
capsicum, onion, mozzarella cheese,
BBQ sauce, American cheese

24/27

Garlic Prawn & Halloumi (I)

Garlic prawns, cherry tomatoes, halloumi,
mozzarella cheese, parsley, lemon

24/27

GLUTEN FREE BASE \$3
ADDITIONAL TOPPINGS \$2

DESSERTS

Chocolate Lava

Chocolate indulgence lava cake,
chocolate ganache, vanilla ice cream,
strawberries

18/20

Cherry Mille-Feuille

Layered pastry, mascarpone, cream
cheese, preserved sour cherry syrup

18/20

Pavlova Sundae (GF)

Fluffy meringue, vanilla ice cream,
fruit salad compote, chantilly cream,
passionfruit syrup

17/19

Frangelico Affogato (GF)

Vanilla ice cream, Frangelico liqueur,
shot of espresso

18/20

Kids Ice Cream (GF)

Vanilla ice cream with a choice of
chocolate, strawberry or caramel
syrup with sprinkles

6/7

Ask our friendly staff about
our tea, coffee & milkshakes