



LUNCH & DINNER MENU

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APPETISERS

MEZZE PLATE <i>chorizo • feta • chicken kofta • flatbread • olives • pickled qukes • dips</i>	28	30
SALT + PEPPER SQUID <i>aioli • apple balsamic</i>	16	18
NACHOS (gf) <i>choice of spicy beef + bean or vegetarian (v) • cheese • guacamole • sour cream</i>	19	21
ZUCCHINI CHIPS <i>roast capsicum • aioli</i>	14	16
SOUTHERN SPICED FRIED CORN RIBLETS <i>chili mayo • lime</i>	14	16
CHEESE & GARLIC BAGUETTE <i>aioli • chives</i>	7	8

SALADS

CHORIZO & HALLOUMI SALAD <i>chorizo • grilled haloumi + cherry tomato salad • hummus • flatbread • dukkuh</i>	16	18
PRAWN & MANGO SALAD (gf) <i>prawns sautéed in chilli oil • salad of mango • edamame beans • alfalfa • salad leaves cherry tomatoes • coconut lime dressing</i>	19	21
CAESAR SALAD (gfo) (vo) <i>cos lettuce • bacon • egg • croutons • homemade dressing</i>	15	17
FALAFEL SALAD (v) <i>beetroot hummus • red cabbage • tahini • coriander salsa carrot • salad leaves • roasted chickpeas</i>	17	19
PUMPKIN & PUY LENTIL SALAD (gfo) (v) <i>Dutch and purple carrots • pumpkin • mixed nut • herb pesto • pipitas • chia seeds • ancient grains • roast capsicum</i>	17	19

SALADS ADDITIONS

SMOKED OR GRILLED SALMON	6	7
CHORIZO OR HALOUMI	4	5
POACHED OR GRILLED CHICKEN	5	6
PRAWNS (4)	6	7

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MAINS

VEGAN POKE BOWL (gfo) (v) <i>brown rice • pickled cabbage • seaweed • edamame beans cucumber • soy + sesame dressing • turmeric + ginger marinated tofu</i>	21	23
SALMON POKE BOWL (gfo) <i>brown rice • pickled cabbage • seaweed • edamame beans cucumber • soy + sesame dressing add extra salmon \$6</i>	23	25
PORTUGUESE CHICKEN BURGER + CHIPS <i>pineapple • tomato • bacon • piripiri sauce</i>	17	19
VEGGIE BURGER (v) <i>grilled field mushroom • zucchini • roast capsicum • turmeric hummus • onion jam tomato • lettuce</i>	18	20
STEAK SANDWICH <i>turkish bread • caramelised onion • swiss chees • smoky BBQ mayo • salad</i>	19	21
BEER BATTERED FISH + CHIPS <i>beer battered fish fillets • salad • tartare sauce • chips</i>	19	21
CONFIT CHICKEN MARYLAND <i>slow braised in stock • pumpkin rice cake • rocket • balsamic glaze • cherry tomato salsa</i>	19	21
ROAST OF THE DAY (gf) <i>pumpkin • veg • potato • gravy</i>	18	20
BARRAMUNDI FILLET YELLOW CURRY SAUCE <i>coconut • thai eggplant • fresh herbs • green beans • rice</i>	22	24
CHICKEN SCHNITZEL + CHIPS + SALAD <i>parmi it up with cheese • napolitana sauce \$3 add: ham \$2 prawns (4) \$6</i>	19	21

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KIDS

CRUMBED CALAMARI RINGS + CHIPS	10	11
FISH + CHIPS	10	11
GRILLED PERI PERI CHICKEN WITH STEAMED GREENS	10	11
CHICKEN NUGGETS + CHIPS	10	11
CHEESE BURGER	10	11
CRUMBED CHICKEN BURGER <i>lettuce • mayo</i>	10	11

SENIORS SPECIALS

ROAST OF THE DAY <i>baked + steamed vegetables</i>	12	14
FISH + CHIPS <i>salad • tartare sauce</i>	12	14
BUTTER CHICKEN <i>rice • pappadum</i> <i>add naan \$3</i>	12	14
GRILLED SALMON + CHIPS + SALAD	14	16

SIDES

CHIPS	5	6
STEAMED GREENS OR SIDE SALAD	8	9

MEMBER PRICING / GUEST PRICING

(gf) Gluten Free (gfo) Gluten Free Option (v) Vegetarian (vo) Vegetarian Option

Our meals are prepared in kitchens that handle nuts, shellfish, sesame and gluten.

Whilst all reasonable efforts are taken to accommodate guest dietary needs,

we ask that guests with serious allergies speak to a Manager before ordering to determine allergen requirements.