

THE PIZZA

ALL PIZZA SIZES ARE 12"
GLUTEN FREE BASE GF

CHEESY GARLIC V

Fresh herbs and mozzarella

MARGHERITA V

Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil

HAWAIIAN PIZZA

Napoli base, mozzarella cheese, ham and pineapple

VEGETARIAN PIZZA V

Napoli base, mozzarella cheese, mushroom, capsicum, black olives, spanish onion, spinach and cherry tomato

MEAT LOVERS

Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, italian herbs and roast garlic

THE ITALIAN STALLION

Pepperoni, napoli base and shredded mozzarella

SUPREME

Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, italian leg ham, spanish onion, black olives, capsicum and italian herbs

CHICKEN & AVOCADO

Grilled chicken, bacon, avocado, napoli base, capsicum, red onion and sriracha aioli

FIERY PRAWN

Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli

DESSERTS

MOLTEN PAN PUDDING

Rich chocolate cake with a molten centre of callebaut belgian chocolate served with vanilla bean ice cream

NUTELLA PIZZA

Nutella base topped with fresh strawberries, vanilla bean ice cream and icing sugar

INDIVIDUAL STICKY DATE PUDDING

Served with warm butterscotch sauce and vanilla bean ice cream

CHOCOLATE FONDANT CAKE

Soft centred served with king island double cream

M/V

+ 3

19/21

20/22

22/24

22/24

22/24

22/24

24/26

24/26

24/26

18/20

22/24

12/14

12/14

FROM THE GARDEN

CAESAR SALAD

Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and housemade creamy dressing

TUNA POKE BOWL GF

Sesame crust seared tuna, barley salad, fresh avocado, chopped cucumber, edamame, roasted beetroot and roasted sesame dressing

QUINOA, PUMPKIN AND HALOUMI V, GF

Roasted honeyed pumpkin, mixed leaves, cherry tomatoes and lemon dressing

CORN AND LENTIL SALAD GF, V

Yellow lentils, corn kernels, pepitas, chopped capsicum, sliced radish, cucumber with za'atar, dijon and lemon dressing

OPTIONAL ADD ONS

Poached chicken GF

Smoked salmon GF

Chilled king prawns (4) GF

CHILDREN'S MENU

12 YEARS & UNDER

Includes A Free Chef's Choice Ice Cream

BATTERED FISH FILLETS

served with crunchy chips

MINI CHEESEBURGER GFO

served with crunchy chips

DINOSAUR CHICKEN NUGGETS

served with crunchy chips

GRILLED CHICKEN GF

with steamed vegetables

TWIRL BOLOGNAISE GFO

with parmesan cheese

PRICE = MEMBERS/VISITORS

V = VEGETARIAN VG = VEGAN

GF = GLUTEN FREE GFO = GLUTEN FREE OPTION

ADDITIONAL CHARGES MAY APPLY

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.



M/V

21/23

29/31

21/23

20/22

7/9

10/12

12/14

13/15

13/15

13/15

13/15

13/15

KITCHEN Menu

MONDAY – THURSDAY

Lunch 11:30am – 3pm

Dinner 5:30pm – 9pm

FRIDAY & SATURDAY

11:30AM to 10PM

SUNDAY

11:30AM to 9PM

GRAZE

CONTINENTAL LOAF TOASTED

With garlic butter V
+ Mozzarella cheese V

M/V

7/9
9/11

CRUNCHY COATED CHIPS GF

Served with aioli

9/11

TODAYS OYSTERS GF

Choice of natural, ponzu dressing,
cucumber mint mignonette

4.50/5
EACH

CHILLI LIME FISH TACO

Grilled pineapple, tomato and red onion salsa,
shredded cabbage, cos lettuce, avocado and
lemon aioli

19/21

GRILLED HALOUMI V, GFO

Blistered tomatoes, kalamata olives, labneh,
pomegranate and toasted pita bread

22/24

SEARED SCALLOPS GF

Cauliflower and pea purée, lumpfish roe and
salmoriglio sauce

19/21

PORTUGUESE PORK BELLY GF

Spiced marinated grilled pork belly with mojo picon,
rocket and grilled pineapple salsa

22/24

SHARE & GRAZE

45/47

Charcuterie Grazing Board

Cured meats, marinated vegetables, hummus,
beetroot dip, babaganoush, kalamata olives, fetta,
toasted sourdough and lavosh

Cheese Grazing Board

Brie, aged cheddar, blue vein, quince paste, grapes,
mixed nuts and lavosh

35/37

BURGER BAR

ALL BURGERS SERVED WITH CRUNCHY FRIES

WAGYU BEEF BURGER GFO

Wagyu beef pattie, smoky bacon, hi-melt cheese,
lettuce, tomato, caramelised onion and barbeque
prego sauce

21/23

CRISPY CHICKEN BURGER

Buttermilk crispy fried chicken fillet, lettuce,
tangy homemade slaw and mayo served on a
soft milk bun

21/23

PLANT-BASED MUSHROOM BURGER VG, GF

Plant-based mushroom pattie, baby cos lettuce,
tomato, onion, vegan cheese, pickles, tomato
relish, vegan mustard mayo on a vegan bun

22/24

PAN TO PLATE

PRAWN AND CHORIZO LINGUINE GFO

Tiger prawns, spanish chorizo, baby spinach, cherry
tomatoes, garlic, chilli, virgin olive oil and shaved
grana padano

M/V

29/31

SEAFOOD RISOTTO GF

Marinated prawns, scallops, fish, mussels and
calamari cooked in creamy garlic risotto and
topped with lemon crème fraiche

30/32

CHICKEN ALFREDO PAPPARDELLE GFO

Pan fried chicken breast and shitake mushrooms
in a creamy alfredo sauce topped with shaved
aged parmesan

27/29

SIGNATURES

CRISPY PORK BELLY GF

Served with smoked paprika infused roasted chats,
grilled dutch carrot, sugar snap peas, apple purée and
creamy mustard sauce

35/37

DUKKHA SPICED SALMON GF

Sautéed kale, white and green beans, crushed herbed
chat potatoes with dill, lemon cream sauce

37/39

BARRAMUNDI FILLET

Served with a mild spicy coconut curry, green
beans, sugar snap peas, baby corn and steamed
aromatic rice

34/36

CHICKEN ROULADE GF

Filled with fetta, spinach and mushrooms, wrapped in
prosciutto served with crispy fried potatoes, sautéed
spinach, sugar snap peas and creamy porcini sauce

29/31

MOROCCAN LAMB BACKSTRAP GF

Rolled with semi dried tomato and apricots served
with porcini and lemon risotto, crushed almonds and
mint jus

32/34

BEEF ASADO RIBS GF

Slow cooked beef short ribs, cauliflower purée, roasted
carrots, buttered grilled corn and homemade sticky
barbeque sauce

32/34

THE SEAFOOD TOWER FOR TWO

130/135

Cold Selection

Oysters, moreton bay bug, king prawns,
smoked salmon

Hot Selection

Grilled barramundi, barbequed jumbo prawns,
seared scallops, battered market fish, spicy salt
and pepper squid

*Served with crunchy fries, seasonal fruits, garden
salad and condiments*

CHAR-CHAR-CHAR

MARINATED LAMB SOUVLAKI GFO

Served with greek salad, chips, tzatziki and pita
bread

M/V

32/34

AMERICAN FULL PLATE PORK RIBS GF

Slow cooked BBQ pork ribs served with
crispy fries and creamy apple slaw

HALF
43/45

FULL
59/61

EBONY BLACK ANGUS

We only choose to use Ebony Black Angus across our menu.
Ebony Black Angus is produced from carefully selected prime
quality Black Angus cattle and grain finished for 100 days. This
delivers a perfectly marbled product that is juicy, tender and
brimming with flavour.

All our meat is aged for a minimum of 28 days to ensure beautiful
eating qualities across the meat used throughout the menu.

All steaks served with house salad and chips.

Rump steak 300 grams GF

30/32

Prime scotch fillet 250 grams GF

42/44

New York Premium 400 grams GF

46/48

OPTIONAL ADD ONS GF

Two Australian king prawns

14/16

CHOICE OF GLUTEN FREE SAUCES

2/4

Creamy mushroom / Béarnaise / Pink peppercorn /
Sticky barbeque rib / Red wine gravy /
Creamy roast garlic sauce / Creamy dienne

CLASSICS

CHICKEN SCHNITZEL

300grams served with chips, house salad
and gravy

26/28

MAKE YOUR SCHNITZEL A PARMIGIANA

With napoli sauce, ham and mozzarella cheese

5/6

MARKET BATTERED FISH

Served with chips, house salad and
tartare sauce

27/29

GRILLED BARRAMUNDI FILLET

Served with dressed house salad, crunchy
chips, lemon and tartare sauce

29/31

SALT & PEPPER SQUID

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

29/31

BEEF OR VEGETARIAN NACHOS GF

Topped with sour cream, guacamole,
jalapeños and liquid cheese

27/29

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.