



menu

breakfast / lunch / dinner / wine

menu dietary note: (v) vegetarian (g) gluten free

breakfast

(not available during lunch & dinner)

	members	guests
Muesli Jar (v) chefs own toasted muesli layered with natural yoghurt, mixed berry compote & mixed nut dukkah	9.00	9.90
Toasted Sour Rye & Seed with preserves avocado & lemon	4.50 9.00	4.90 9.90
Pancakes (v) served with maple syrup or mixed berry compote & ice cream		
short stack (3)	8.00	8.80
tall stack (5)	11.00	12.50
Breaky Burger fried egg & bacon, cheddar cheese & rosti stack	12.00	13.20
Eggs Benedict on Toasted Sour Rye & Seed poached soft eggs, seared triple smoked ham, roasted tomato & hollandaise	15.00	16.50
Eggs Florentine on Toasted Sour Rye & Seed (v) poached soft eggs, sautéed English spinach, roasted tomato & hollandaise	15.00	16.50
Salmon Benedict on Toasted Sour Rye & Seed poached soft eggs, Tasmanian smoked salmon, roasted tomato & hollandaise	17.50	19.50
Farm Fresh (v) poached egg, sautéed mushrooms, rocket, avocado on sour rye & seed toast	13.00	14.50
add bacon	18.50	20.50
South Western (v) breakfast beans in a smokey tomato sauce, smashed avocado salsa & fried eggs on sour rye & seed toast	13.00	14.50
add bacon	18.50	20.50
Eggs on Toast cooked your way on toasted sour rye & seed	11.00	12.50
Bacon & Eggs cooked your way with premium triple smoked bacon on toasted sour rye & seed	12.00	13.20
North Burleigh Omelette ham, cheese, tomato & spinach on toasted sour rye & seed	16.00	17.50
Big Barreling Breakfast bacon, eggs, beans, mushrooms, potato rosti & pork chipolatas on toasted sour rye & seed	16.50	18.00
with bottomless self serve tea & coffee	19.00	21.00



pancake stack



muesli jar

nippers breakfast menu

(great for children up to 12 years - not available during lunch & dinner)

Breaky Bites 1 egg cooked the way you like with your choice of crispy bacon or pork chipolata & your choice of toast or a hash brown	7.00	7.80
Strawberry Dream Waffle Served with soft serve ice cream & strawberries	7.00	7.80
Pancakes 2 fluffy pancakes served with soft serve ice cream & maple syrup	7.00	7.80

all prices inclusive of GST

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tasty bites

to share..... or not!

Crusty Garlic Bread

members guests

6.00 6.90

Turkish Bread Fingers

with seasonal dips

11.00 12.50

Fresh Oysters (GF)

Natural (6)
(12)

Kilpatrick (6)
(12)

18.00 20.00

34.00 37.50

19.00 21.00

35.00 38.50

Big Fat Chips

with aioli or gravy

7.00 7.80

Potato Wedges

with sour cream & sweet chili sauce

9.00 9.90

Dumpling Basket

an assortment of vegetable gyozas, pork buns & seafood dumplings with soy & chili dipping sauce

16.00 17.50

the long boards

drop in on one of these with your mates! (suited for two or more)

Asian

honey soy chicken drums, fried panko prawns, hand rolled avocado rice rolls, barramundi spring rolls & accompaniments

26.00 28.50

Fresh Mex

chipotle pulled pork soft tacos with blackened corn, stringy beef tortilla cones, cheese stuffed jalapeno & accompaniments

28.00 30.80

Chilled Seafood

a bucket of prawns, sesame saku tuna, micro herb salad & wakame oysters

42.00 46.00

wraps & sandwiches

available lunch only

Smoked Salmon Open Sandwich

avocado, lime & dill mayonnaise, rocket, tomato, onion & fried capers on sliced sour, rye & seed loaf

18.50 20.50

Chicken Souvlaki Wrap

tender chicken pieces, quinoa tabouli, lettuce, tomato with sweet chili sauce, sour cream & chips
omit chicken for avocado (V)

16.00 17.60

The BLT

eye of bacon, lettuce, tomato on texan white bread with mayonnaise & chips

9.00 9.90

burgers

available lunch only

Oceania

BBQ barramundi fillet, lettuce, tomato, sweet chili mayonnaise & chips

16.50 18.00

Kratzmann

grilled chicken marinated in lemon & thyme, avocado, lettuce, tomato, mayonnaise & chips

16.50 18.00

Americana

beef pattie, lettuce, tomato, cheese, onion rings, green tomato pickle with mustard, ketchup & chips

16.50 18.00



salads

	members	guests
Spicy Chilled Thai Beef marinated beef strips with fresh leafy greens, rice noodles, crispy onions, aromatic herbs, sprouts, tomato & cucumber (GF)	18.50	20.50
Macadamia Chicken lemon myrtle dusted chicken fillets, mixed greens, bacon pieces, cucumber, red onion, feta, toasted macadamias & semi dried tomatoes in our ranch dressing	18.00	19.80
Caesar cos, crisp pancetta, garlic croutons, parmesan, egg with our creamy rich dressing (GF) omit croutons	16.00	17.60
with grilled chicken tenders (GF)	19.00	21.00
with fresh prawns	20.00	22.00

nb classics

(available lunch & dinner)

Beef Lasagna layers of fresh pasta with bolognese, napoli & classic cheese sauce served with salad	17.50	19.50
Vegetarian Lasagna (v) layers of fresh pasta with napoli & ricotta, sweet potato, spinach, onion, leeks, zucchini & capsicum served with salad	17.50	19.50
Chicken Schnitzel crumbed butterflied chicken breast with salad, chips & choice of sauce	19.00	21.00
Chicken Parmigiana crumbed butterflied chicken breast, triple smoked ham, topped with napoli sauce & mozzarella cheese served with salad, chips & choice of sauce	21.00	23.50
North Burleigh Trawler Basket fried fish, crumbed scallops & calamari, prawn cutlets, potato cake, chips & tartare sauce	19.00	21.00
Fish & Chips served with house salad, tartare & lemon <i>recommended wine Lindemans Bin 65 Chardonnay (187ml) m 6.9 g 7.6</i>	19.00	21.00
Calamari & Chips crumbed & fried calamari rings served with house salad, tartare & lemon	18.00	19.80
Fresh Fish of the Day - see the daily specials	market price	

grills

(available lunch & dinner)

We proudly serve Britt's selected meat, our first choice for all our poultry & meats. Nolan's Private Selection range is our choice in steak, providing you with first quality beef that is aged over 6 weeks to maximize tenderness. We cook our steak on a char grill that will give your meat a characteristic flavour.

Steaks are served with either roasted herbed potatoes & vegetables OR house salad & chips with your choice of sauce

Rump 400gr - Nolan's grain fed	27.00	29.90
Rib fillet 300gr - Nolan's grain fed	29.00	32.50
Black Angus Sirloin 250gr - Cape Grim grass fed <i>recommended wine Lindemans Bin 50 Shiraz (187ml) m 6.9 g 7.6</i>	25.00	27.50
Garlic Prawn Topper	5.00	5.50

Sauces - home style gravy, dienne, peppercorn, creamy mushroom, rosemary & garlic jus

chef's selection

(available lunch & dinner)

Crispy Pork Belly roasted chat potatoes, fresh apple, mixed sprout & herb salad, aioli & jus (GF)	26.00	28.50
Jerk Chicken spicy rubbed half chicken served with lime, side of hot sauce, coconut rice & beans (GF)	19.00	21.00
Lamb Rump marinated in fresh herbs, roasted chat potatoes, pea puree, scorched tomatoes & rosemary garlic jus (GF)	26.00	28.00
Chili Prawn & Chicken Stir Fry tossed with fresh market vegetables in a light plum sauce on coconut rice	23.00	25.50

all day sides

	members	guests
Vegetable Bowl a variety of seasonal vegetables	7.00	7.80
Big Side Salad	9.00	9.90
Avocado Half (seasonal)	5.00	5.50
Fried Egg	1.00	1.20
Grilled Chicken Tenders	7.00	7.80
Smoked Salmon Rosettes	9.00	9.90
Garlic Prawn Topper	5.00	5.50
Bacon	5.50	6.00

seniors menu

Available for lunch & dinner upon presentation of a senior's card or pension card

Fish & Chips served with house salad, tartare & lemon	11.00	12.00
Prawn Cutlets served with chips, house salad, tartare & lemon	11.00	12.00
Tender Rib Steak 120gr (GF) served with chips, house salad & choice of sauce	11.00	12.00
Penne Bolognese with mozzarella cheese (gf)	11.00	12.00
Half Chicken Schnitzel served with house salad, chips & choice of sauce	11.00	12.00

nippers menu

Available for lunch & dinner for children up to 12 years of age

All nippers meals are served with a juice cup & soft serve ice cream with topping

Cheeky Monkey Picky Platter a happy & healthy selection of fresh fruit, vegetables, meat, cheese & crackers ideal for little fingers	10.00	11.00
Tempura Chicken Nuggets served with chips	10.00	11.00
Crumbed Fish Stars served with chips	10.00	11.00
Penne Bolognese with mozzarella cheese (GF)	10.00	11.00
Cheese Burger served with chips	10.00	11.00



If you have food allergies or special dietary requirements please notify our team when you are ordering.

Not all ingredients are listed on the menu so if you are in doubt please ask.

"V" means Vegetarian and any opportunities to modify a dish to vegetarian is listed.

"GF" means Gluten Free. Gluten Free bread is available upon request.

sparkling & champagne

	members		guests	
				
Yellowglen 200ml Piccolos (assorted)		6.90		7.60
Stony Peak Sparkling Brut	5.50	21.90	6.00	23.90
Morris Shiraz Durif		28.50		30.50
Divici Prosecco NV (Italy)		30.00		32.50
Yellowglen Vintage Pinot Noir Chardonnay		35.00		38.00
Mumm Cordon Rouge Brut NV (France)		80.00		85.00

white wine

Brown Brothers Crouchen Riesling (moselle style)	6.50	24.90	7.20	26.90
Jacob's Creek Reserve Barossa Riesling		28.50		30.50
Tyrrell's Moon Mountain Chardonnay	7.50	28.90	8.20	31.80
The Drives Chardonnay	6.50	25.90	7.20	28.50
Rosemount Estate Diamond Label Chardonnay		27.50		29.90
d'Arenberg Olive Grove Chardonnay		29.90		32.90
Orlando St Hilary Padthaway Chardonnay		31.50		34.50
De Bortoli Deen Vat 2 Sauvignon Blanc	6.90	26.50	7.60	29.00
Mojo by RockBare Sauvignon Blanc		26.50		29.00
Angel Cove Marlborough Sauvignon Blanc (NZ)	6.50	25.90	7.20	28.50
Matua Hawkes Bay Sauvignon Blanc (NZ)	6.90	27.50	7.60	29.90
Stoneleigh Marlborough Sauvignon Blanc (NZ)		32.90		36.20
Stony Peak Semillon Sauvignon Blanc	5.50	21.90	6.00	23.90
Lindemans Early Harvest Semillon Sauvignon Blanc	6.50	25.90	7.20	28.50
Windy Peak Sauvignon Blanc Semillon		23.90		25.90
Bellariva King Valley Pinot Grigio		28.90		32.00
Juliet Pinot Grigio		27.50		30.00
Endless King Valley Pinot Grigio	6.50	24.90	7.20	26.90
Devil's Lair Fifth Leg White		29.50		31.50
Taylor's Promised Land Moscato		24.50		27.00
Jacob's Creek Twin Pickings Sauvignon Blanc Moscato	6.90	26.50	7.60	29.00

red wine

Jacob's Creek Reserve Adelaide Hills Pinot Noir		28.50		30.50
De Bortoli Deen Vat 1 Durif		26.50		29.00
Wyndham Estate Bin 999 Merlot	6.00	23.90	6.60	25.90
Taylor's Promised Land Cabernet Merlot		24.50		27.00
Windy Peak Cabernet Merlot		23.90		25.90
De Bortoli La Bossa Shiraz Cabernet Merlot	5.90	22.90	6.50	25.00
Rosemount Estate Diamond Label Cabernet Sauvignon	6.90	27.50	7.60	29.90
Ingoldby McLaren Vale Cabernet Sauvignon		29.90		32.00
Jacob's Creek Reserve Coonawarra Cabernet Sauvignon	7.00	27.80	7.80	30.20
Taylor's Estate Clare Valley Cabernet Sauvignon		29.50		31.50
Mojo by RockBare Shiraz		26.50		29.00
Endless Victoria Shiraz	6.50	24.90	7.20	26.90
Wolf Blass Private Release Barossa Shiraz	6.90	27.50	7.60	29.90
Tyrrell's Brokenback Hunter Shiraz	7.50	28.90	8.20	31.80
Stony Peak Shiraz Cabernet Sauvignon	5.50	21.90	6.00	23.90
George Wyndham Shiraz Cabernet		34.90		37.50
Heartland Spice Trader Shiraz Cabernet		29.90		32.90
Wynn's Coonawarra The Gables Cabernet Sauvignon Shiraz	7.20	28.50	7.90	30.50

cellar master selections

Penfolds Bin 28 Kalimna Shiraz		50.00		55.00
Tyrrell's Lunatic Heathcote Shiraz		55.00		60.00
Pepperjack Barossa Cabernet Sauvignon		45.00		50.00
Taylor's St Andrews Clare Valley Cabernet Sauvignon		55.00		60.00
St Hugo Coonawarra Cabernet Sauvignon		60.00		65.00

dessert & fortified

De Bortoli Deen Vat 5 Botrytis Semillon (375ml)		25.00		28.00
De Bortoli Show Liqueur Muscat (500ml)		45.00		50.00
De Bortoli 8 Year Old Fine Tawny	5.70		6.00	