

Seasonal Menu

Look forward to our hand
picked favourites to
compliment each season.



Spring Fling

Deliciously Fresh As The Weather Warms Up

	Members	Guests
Grilled Haloumi Salad with Spiced Pumpkin Rocket, spiced pumpkin, red onion, chickpeas, hummus & candied pepitas tossed in a citrus dressing, topped with grilled haloumi.	18.00	20.00
Grilled Barramundi Served with watermelon & mango salsa, pomegranate seeds & steamed chat potatoes.	32.90	34.90
Herb Crusted Lamb Rack Served with potato gratin, ratatouille & rosemary jus.	34.00	36.00
Char Grilled 300g Pork Cutlet Served with pumpkin potato mash, broccolini & thyme jus.	27.90	29.90

Lunch & Dinner Menu

Lunch 7 days 11.30am til 3pm

Dinner Sun to Thurs 5.30pm til 8.30pm

Fri & Sat 5.30pm til 9pm

*extended hours during special events please check with club staff

Starters

	Members	Guests
Crusty Garlic Bread (V) with cheese	6.00 7.00	7.00 8.50
Tuscan Flat Bread (V) with a trio of dips	10.00	11.00
Spinach & Pumpkin Arancinis (V) with roasted capsicum coulis & grated parmesan	11.50	13.50
Duck Spring Rolls with plum sauce	14.00	16.00
Sweet Potato Fries (V) with chipotle mayonnaise	9.50	10.50

Wraps & Burgers (please note availability)

Chicken Caesar Wrap (avail. lunch only) the classic Caesar all wrapped up with steak fries on the side	11.00	13.00
Chicken Souvlaki Wrap (*V) (avail. lunch only) tender chicken pieces, baby spinach, diced tomato, cucumber & Spanish onion & tatziki served in a warm wrap with steak fries (*omit chicken for avocado V)	16.00	18.00
Veggie Burger (V) (avail. lunch only) chickpea & lentil pattie, grilled haloumi, smashed avocado, crisp lettuce, tomato relish served with sweet potato fries	19.00	21.00
Aussie Steak Burger (avail. lunch & dinner) char grilled rib eye steak, cheese, crisp lettuce, sliced tomato, beetroot, seeded mustard mayonnaise with steak fries on the side	19.00	21.00
NB Burger (avail. lunch & dinner) char grilled angus beef pattie, crisp lettuce, tomato relish, sliced cheese, sweet pickle, aioli & BBQ sauce, served with steak fries	19.00	21.00

Salads

Health Kick (V) super antioxidant kale, rocket, red onion, roasted beetroot, shaved parmesan, toasted almonds, zesty citrus dressing.	17.00	19.00
Macadamia & Spiced Chicken lemon myrtle dusted chicken fillets, locally grown mixed lettuce, bacon pieces, cucumber, red onion, feta, roasted macadamia nuts, semi dried tomatoes, ranch dressing	19.50	21.50
Classic Caesar Salad crunchy baby gem lettuce, shaved parmesan, crispy bacon pieces, anchovies & soft boiled egg tossed with toasted croutons & creamy house made Caesar dressing.	19.00	21.00
add chicken	5.00	5.00
add smoked salmon	7.00	7.00

Seafood

	Members	Guests
Spicy Salt & Pepper Squid with Asian Salad Asian leaves, crispy noodles, sweet soy glaze, spicy sriracha chilli sauce	19.00	21.00
Fish & Chips beer battered flathead fillets with house salad, lemon & tartare	19.00	21.00
Fried Selection crispy beer battered flathead, panko crumbed calamari, prawn cutlets, house salad, steak fries, tartare & lemon	20.00	22.00
Chilli Prawn Linguine sautéed prawns, cherry tomatoes, linguine & rocket tossed through a fiery chilli oil, served with fresh grilled lime	25.50	27.50
Atlantic Salmon (GF) crispy skinned Atlantic salmon served with potato rosti, fresh asparagus, slow roasted cherry tomatoes and salsa verde	28.00	30.00

Mains

Roasted Vegetable Frittata (V) served with chips & salad	17.90	19.90
Beef Pappardelle pappardelle pasta tossed with slow cooked beef & roasted cherry tomatoes in a rich red wine sauce with freshly grated parmesan	19.00	21.00
Prawn & Chicken Stirfry (GF) (*V) fresh vegetables, garlic, ginger, chilli plum sauce, coconut rice (* vegetarian option - ask for no prawn or chicken)	22.50	24.50
Chicken Schnitzel house salad, steak fries, choice of sauce	19.50	21.50
Chicken Parmigiana Napoli sauce, triple smoked ham, melted mozzarella cheese, house salad, steak fries	21.00	23.00
2 Lamb Shanks 1 Lamb Shank Slow braised in a red wine & rosemary sauce served with sweet potato mash, roasted root vegetables & parsnip chips	25.00 16.00	27.00 18.00

Steaks



Award winning, grass fed Top Cut beef from the Darling & Southern Downs

Rump 200g (GF) – light choice cut grain fed aged beef	20.00	23.00
Sirloin 300g (GF) – black angus Southern Highlands NSW	30.00	34.00

served with your choice of roasted herbed potatoes & steamed vegetables OR chips & salad

with your choice of sauce

home style gravy | creamy mushroom | peppercorn | Dianne | rosemary & garlic jus (GF)

Seniors available for lunch & dinner upon presentation of a seniors card

	Members	Guests
Seniors Chicken Schnitzel house salad, steak fries, choice of sauce	12.00	14.00
Fish & Chips house salad, lemon & tartare	13.00	15.00
Prawn Cutlets (3) steak fries, house salad, lemon & tartare	13.00	15.00
Beef Pappardelle pappardelle pasta tossed with slow cooked beef & roasted cherry tomatoes in a rich red wine sauce with freshly grated parmesan	13.00	15.00
Seniors Rump Steak 150g (GF) house salad, steak fries and your choice of sauce	15.00	17.00

Nippers for children up to 12 years, served with a drink & soft serve ice cream cup with topping.

Cheeky Monkey Picky Platter a happy selection of fresh fruit, vegetables, meat, cheese & crackers ideal for little fingers	10.50	11.50
Tempura Chicken Nuggets served with steak fries	10.50	11.50
Cheese Burger served with steak fries	10.50	11.50
Fish & Chips served with steak fries and tartare	10.50	11.50
Spaghetti Bolognese served with grated mozzarella	10.50	11.50

Sides available Lunch & Dinner only

Fried egg (GF)	1.00	1.50
Bacon Per Piece (GF)	2.00	2.50
Potato Wedges (V) with sweet chilli & sour cream	9.00	10.50
Steak Fries (V) with aioli or gravy	7.50	8.00
Battered Onion Rings (X6) (V)	6.00	7.00
Steamed Vegetable Bowl a variety of seasonal veggies (V) (GF)	7.00	8.50
Grilled Chicken Tenders (X3) (GF)	8.00	9.50
House Salad with ranch dressing (V) (GF)	9.00	10.00

Sauces included with schnitzel & steaks

Aioli (GF)	1.50	2.00
Home Style Gravy	2.00	2.50
Creamy Mushroom	2.00	2.50
Peppercorn	2.00	2.50
Dianne	2.00	2.50
Rosemary & Garlic Jus (GF)	2.00	2.50

(V) vegetarian (*V) vegetarian variation available (GF) gluten free
(GF*) option to delete the gluten elements. NB/ substitutes for the deleted elements will not be provided unless indicated on the menu.
Due to the high volume nature of our kitchen, we cannot offer vegan meals or guarantee that there will not be nut product cross contamination.

see also seasonal offerings at beginning of menu

10% surcharge applies on public holidays

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