FROM THE GRILL MEMBERS GUESTS

Slow Cooked BBQ Beef Ribs [gf] char seared, 12 hour sous vide, coated in maple BBQ glaze with prawn skewer, coleslaw & chips	\$32	\$34
Smokey USA BBQ Pork Ribs [gf,dfa] slow cooked pork ribs coated in smokey BBQ sauce, coleslaw & chips	\$28	\$30
Mixed Grill [gf,] 150g rump steak, thick irish pork sausage, bacon rasher, lamb noisette, & poached egg	\$28	\$30
Signature Ribs & Rump 250g rump with 200g pork ribs served with chips & house salad	\$34	\$36
250g Rump 300g Rump 300g Ribeye	\$28 \$30 \$35	\$30 \$32 \$37

All steaks seasoned with salt & cracked pepper, cooked to your liking & served with chips & salad or vegetables & mash

Steak Toppers

200g Eye Fillet

garlic prawns (4)	\$8
salt n pepper calamari	\$6
onion rings (6)	\$4

Sides

creamy mashed potato		\$4
bowl of wedges		\$6
bowl of fries		\$6
steamed vegetables	11	\$4

Sauces \$3

Peppercorn [gf] Dianne [gf] Creamy Mushroom [gf] Gravy [gf] Hollandaise

gf gluten free gfa gluten free available v vegetarian va vegetarian available dfa dairy free available

\$37

\$35

KIDS MEALS

Cheeseburger Spaghetti Bolognaise Tempura Chicken Nuggets Crumbed Whiting

\$10

served with a postmix soft drink, a paddle pop & kids colouring in pack

[14 years and under]



LUNCH + DINNER

Mon to Sun 11.30am-2pm Sun to Thur 5.30pm-8.30pm Fri & Sat 5.30pm-9pm www.wmlc.com.au



MENU

ENTREE

ENIKEE	MEMBERS	GUESTS
Bread Roll	\$2	
Garlic Bread [v] add cheese add cheese and bacon add sundried tomato cream chees	\$7 \$2 \$3 e \$3	
1/2kg Twice Cooked Chicken Buffalo Wings Mild (gf) served with ranch & blue cheese saud	\$12 ce	\$14
Lemon Myrtle Crumbed Calamari Rings [gfa, dfa] served with tartare, lemon & house se	\$14 alad	\$16
Haloumi Chips (gf) served with sweet chilli sauce	\$10	\$12
SALADS Lemon Myrtle Calamari Rings & Chorizo [gfa] calamari rings coated in lemon myrtle chorizo sausage, mesclun, cucumber, tomato wedges & mayo	\$19	\$21
Pan Seared Prawns & Mango Salsa [gf,v] prawns (5), mango, capsicum, cucumb tomato wedges, mesclun & red onion	\$19 Der,	\$21
Roasted Butternut Pumpkin & Walnut Salad [va,gf] served with roasted pumpkin, walnuts haloumi, sundried tomatoes, zucchini, mesclun & balsamic glaze		\$20
Caesar Salad [gfa] cos lettuce coated in caesar dressing, bacon, parmesan, poached egg & crou add prawns (4) add chicken	\$19 utons \$6 \$5	\$21

BURGERS

chips & onion rings

Double Deluxe Cheese Burger served with double beef pattie, cheese, tomato sauce, pickle, chips & onion ring add beef pattie	\$:	
add bacon add egg	\$; \$;	
Vegetarian Burger [vegan] vegetarian pattie, lettuce, tomato, beetroot, onions, vegan aioli & beetroot fries		\$18
Crispy Chicken Burger [gfa] served with 1/2 panko crumbed chicken breast, lettuce, tomato, bacon, aioli,	\$18	\$20

GUESTS

MEMBERS

Seafoo

crumb battere served & lemo

Barran

(crumb served tartare

OLD TIME FAVOURITES

Panko Crumbed Chicken Kiev golden chicken breast packed with garlic herb butter served with house salad, chips & hollandaise sauce	\$23		\$25
Panko Crumbed Chicken Schnitzel [gfa] fresh crumbed chicken breast served with your choice of side & sauce	\$19		\$21
add topper		\$5	
Parma leg ham, melted cheese & napoli			
Hawaiian leg ham, pineapple, melted cheese & napoli			
Fettuccini Carbonara [gfa] chicken breast strips, garlic, bacon served in creamy garlic sauce, sprinkled with parmesan cheese	\$20		\$22



SEAFOOD

od Basket	\$28	\$30
ed whiting, crumbed prawns,		
ed sea scallops, calamari rings		
with your choice of sides, tartare		
on		

mundi [dfa]	\$24	\$26
oed, battered or oven baked)		
with your choice of side,		
e sauce & lemon		

Creamy Garlic Prawns (10)[gf] \$28 \$30 pan fried prawns in a garlic lemon myrtle cream sauce, scented jasmine

rice, house salad & lemon

