

ENTREE / TO SHARE

	NM M
Garlic Oregano Bread (V) house crispy baked buttery garlic bread served in spears	\$9.20 \$8 <i>GFO add \$3</i>
Cheesy Garlic Bread (V) house garlic bread with mozzarella and oregano salt	\$11.50 \$10 <i>GFO add \$3</i>
Cheesy Bacon Oregano Bread without a doubt the tastiest garlic bread around, buttery garlic and grilled bacon	\$13.80 \$12 <i>GFO add \$3</i>
Bruschetta Roma – House Favourite and Classic (V) classic roma style basil, fresh onion, diced roma tomatoes, fresh Italian herbs, finished with balsamic glaze	\$16.10 \$14
Salt & Pepper Crispy Fried Calamari (GF/DF) crispy fried calamari tossed in GF salt and pepper coating, served with salad and house tartare	\$20.70 \$18
Bowl of Fries (GF/DF/V) basket of house fries with your choice of sauce	\$11.50 \$10
Crispy Fried Halloumi Chips (V/GFO) served with mild spiced chipotle mayo	\$20.70 \$18
Bowl of Crispy Onion Rings crispy fried tempura battered onion rings served with your choice of sweet chilli or BBQ sauce	\$11.50 \$10
Vegan Spring Rolls (VG/GF) spring rolls fried to crispy perfection served with sweet chilli or plum sauce	\$16.10 \$14
Bowl of Southern Style Crispy Potato Wedges (V) served with sweet chilli sauce and herbed sour cream dip	\$13.80 \$12

KIDS MEAL

Kids aged 14 and under includes a kids soft drink & ice cream

Chicken Nuggets & Chips	\$12.50
Tempura Whiting & Chips	\$12.50
Cheeseburger & Chips	\$12.50
Spaghetti Bolognese	\$12.50

(V) vegetarian (VG) vegan (GF) gluten free (GFO) gluten free option (DF) dairy free

Please note that while the utmost care is taken,
we can't guarantee an allergen free meal as we do not operate in a gluten or nut free environment.

MEMBERS LUNCH CLASSICS

(smaller meals available at lunch time for our members)

Crumbed Flathead and Chips 2 pieces of crumbed flathead served with house salad, crispy chips, tartare, and wedge of lemon.	\$16
Light Lunch Roast a smaller portion of the clubs roast of the day	\$16
Classic Lambs Fry the classic and timeless marinated pan-fried lambs fry, served with bacon on a bed of buttery mash with house gravy.	\$16
Classic Bangers & Mash two pork sage and apple sausages, served with mash, caramelised onion, and house gravy	\$16
Beef Rissoles & Gravy two rissoles grilled to perfection, served on a bed of buttery mash with house gravy and peas	\$16
Lunch Schnitzel 150g chicken schnitzel, served with a small house salad, crispy chips and gravy.	\$16
Add side classic garlic bread or chef's dessert	\$3

DESSERTS

all deserts served with fresh cream and sauce

Summer Berry Pavlova Stack	\$10.40 \$9
Salted Caramel Tart, Topped with a Rich Chocolate Ganache	\$12.70 \$11
Warm Triple Choc Brownie Slice	\$9.20 \$8

Please note that while the utmost care is taken,
we can't guarantee an allergen free meal as we do not operate in a gluten or nut free environment.



TO SHARE

Signature Seafood Platter

salt and pepper calamari, oysters, panko crumbed prawns, crumbed whiting, served with garden salad, house made tartare and chips

Kilpatrick or Rockefeller add \$2 for topping

Coffin Bay Smoky & Spicy Baked Kilpatrick

the original and classic, baked with bacon and Worcestershire

Oysters Rockefeller (GF)

baked with dill & creamy spinach

Coffin Bays Finest Rock Oysters

Oysters drizzled with Chilli Lime & Olive Oil

(All oysters sourced from Queensland Maroochydore coast)

SUMMER SALADS

Tangy Avocado and Quinoa Buddha Bowl

mixed seasonal greens, spring onion, quinoa, crunchy fried cauliflower in a rich green goddess dressing, topped with a half fanned avocado and grilled caramelised lime.

Classic Caesar Salad

crisp cos lettuce tossed with caesar dressing, toasted croutons, egg, bacon lardons topped with parmesan cheese

Crispy Noodle Asian Beef Salad

refreshing asian style noodle salad topped with thai marinated beef, crispy onions and house made medium spiced sweet asian dressing

NM | M

\$50.60 | \$44

- Dozen \$52.90 | \$46
- Half Dozen \$32.20 | \$28

- Dozen \$52.90 | \$46
- Half Dozen \$32.20 | \$28

- Dozen \$46 | \$40
- Half Dozen \$27.60 | \$24

- Dozen \$48.30 | \$42
- Half Dozen \$29.90 | \$26

NM | M

\$23 | \$20

\$21.90 | \$19

\$26.50 | \$23

FROM THE GRILL

All steaks from our Grill are Australian reared. A minimum 100 Day aged grain fed animals, reared from the Darling Downs and sourced from our local Brisbane butchers.

All steaks are Chef cooked to your liking on our GRILL bars and served with seasoned chips, dressed house salad and your choice of sauce.

250g Darling Downs Grain Fed MSA Black Angus Rump

500g Darling Downs Grain Fed MSA

180g Chargrilled Eye Fillet

300g MSA MB 5 rated Ribeye Fillet

300g Wagyu 300-day Grain Fed Rump

NM | M

\$36.80 | \$32

\$56.40 | \$49

\$52.90 | \$46

\$52.90 | \$46

\$48.30 | \$42

SAUCES

(EXTRA SAUCES CHARGED \$1 / POT)

Gravy Pepper Mushroom Dianne Jus Garlic Cream
Bearnaise Dijon Mustard Hot English Mustard
Mild Seeded Mustard

STEAKS/ MAINS AND SALAD TOPPERS

*Crumbed Prawns (3)	\$8	*Chicken Tenderloins (3)	\$8
*Salt and Pepper Calamari (4)	\$8	*Oysters Kilpatrick (3)	\$11
*Oysters Fresh (3)	\$9	*Oysters Rockefeller (3)	\$11
*Garlic Prawns (4)	\$9	*Buttery Mash	\$8
*Seasonal Veg	\$8	*Fried Eggs (2)	\$7
*½ Seasoned Fanned Avocado and Bearnaise Sauce	\$8		



MAINS

Classic Large Chicken Schnitzel

golden fried butterflied chicken breast schnitzel, served with house salad, fries, lemon wedge and pot of gravy-

Add cheese and oregano tomato parmi \$4
Add roma style cheese smoked ham oregano parmi \$5

Sage and Garlic Butter Flame Grilled 300g Pork Fillet (GF)

served with roast potatoes, pan finished vegetables and herbed burnt butter sauce.

Market Fish

locally sourced weekly from East Coast fishery
see one of our friendly staff for price and details

Seafood Basket

the classic mixed golden fried fish, calamari, scallop, battered seafood served with crispy chips, house salad, tartare, and lemon wedge

Panko Crumbed Prawns

golden crispy crumbed prawns, served with house salad, crispy chips, tartare, and wedge of lemon.

Fish N Chips

battered barramundi, served with house salad, crispy chips, tartare, and wedge of lemon.

Coriander & Ginger Spiced Aromatic Yellow Curry (GF, DF, VG)

thai style aromatic mild spiced creamy yellow curry, served with a light steamed pilaf rice

Add Chicken Breast \$8
Add Prawns (6) \$8
Add Pan Fried Barra Fillet with Chilli and Coriander \$11

Toscana Pesto Chicken Supreme (GF/DF)

tuscan herb marinated chicken supreme in a rich dairy free creamy pesto sauce, served with roast potatoes and steamed oil tossed broccolini.

Royal Cabernet Sous Vide Slow Cooked Lamb Shank (GF)

served on buttery potato smash with a rich red wine ratatouille sauce and sweet potato crisps.

Barramundi Romesco (GF)

pan seared crispy skinned barramundi, served with crunchy sweet potato croquets, olive oil tossed steamed greens finished with a creamy caramelised garlic romesco sauce. An Italian classic with an Australian twist.

Roast of the Day

served with roast potatoes, roasted seasoned pumpkin, mixed seasonal vegetables, Yorkshire puddings and gravy

Drunk Cabernet Marinated Lamb Rump

served with pan fried roast potatoes, pumpkin, sweet potato, mixed with spinach and rich red wine jus and sharp balsamic glaze.

NM | M

\$27.60 | \$24

\$34.50 | \$30

\$23 | \$20

\$23 | \$20

\$24.20 | \$21

\$24.20 | \$21

\$29.90 | \$26

\$34.50 | \$30

\$34.50 | \$30

\$28.80 | \$25

\$41.40 | \$36

Please note that while the utmost care is taken, we can't guarantee an allergen free meal as we do not operate in a gluten or nut free environment.

Join our club TODAY and save

Please note that while the utmost care is taken, we can't guarantee an allergen free meal as we do not operate in a gluten or nut free environment.