

PASTA DISHES	GUEST / MEMBER
Mushroom Spaghetti Alfredo (v) mushrooms cooked in a garlic, herb, white wine cream sauce, tossed with spaghetti & topped with parmesan cheese	\$25.30 / \$22
<i>add Chicken</i>	\$6
<i>add Bacon</i>	\$4
<i>add Prawns</i>	\$7
Crab & Corn Lasagne layers of crab meat, corn, white sauce in between lasagne sheets topped with duo of cheeses served with chips & salad	\$32.20 / \$28
Chef's Choice Pasta or Rice Dish <i>(see special board)</i>	\$28.80 / \$25

VEGETARIAN	GUEST / MEMBER
Tempura Battered Zucchini Tower (v) lightly cajun tempura battered zucchini, chunky sweet potato & pumpkin pesto, rocket salad, & balsamic glaze	\$25.30 / \$22
Plant Base Parmigiana (v) (vg) crumbed plant-base schnitzel topped with napoli sauce, caramelized onion, vegan cheese, served with chips & salad	\$28.80 / \$25

V = VEGETARIAN VE = VEGAN GF = GLUTEN FREE GFO = GLUTEN-FREE OPTION DF = DAIRY FREE

SALADS	GUEST / MEMBER
Caesar Salad (gfo) cos lettuce, bacon, parmesan cheese, croutons, caesar dressing, poached egg	\$24.20 / \$21
Sticky Sweet & Spicy Pork Bites Salad (gfo) crispy pork belly bites coated in a sticky sweet & spicy sauce on bed of apple & red cabbage slaw, rocket, smoked garlic cloves, chili & ranch dressing	\$29.90 / \$26
Salad add	
<i>add Chicken</i>	\$6
<i>add Prawns</i>	\$7



STEAKS	GUEST / MEMBER
all steaks served with chips and salad or vegetable and mash, and choice of sauce	
Black Angus MB2 250g Rump	\$39.10 / \$34
250g Scotch Fillet	\$48.30 / \$42
MB2 250g Sirloin	\$51.80 / \$45
EXTRAS	
Sauces (gf)	\$3
Gravy, creamy green peppercorn, creamy mushroom	
Toppers	
Fried egg x 1	\$1.50
Fried egg x 2	\$3
Creamy garlic prawns	\$9
Sides	\$6
Mash, vegetables, roast potatoes & pumpkin, salad, chips, onion rings	
Share Sides	
Large chips and gravy	\$11.50 / \$10
Wedges with sour cream & sweet chilli	\$13.80 / \$12
Sweet potato chips with aioli	\$12.70 / \$11
CLUB CLASSICS (MEMBERS ONLY)	\$16
Monday to Friday	
Pot Roast (gf)	
slow cooked pork leg with roast potatoes, pumpkin, steamed vegetables & gravy	
Fish & Chips (gf)	
battered or baked barramundi chips & salad	
Lambs Fry (gf)	
mash, onion & bacon, gravy	
Pork Sausage and Mash	
with onion gravy	
Alfredo Spaghetti Pasta (v)	
topped with parmesan cheese	
add side cheese garlic bread or dessert at lunch time only	\$3

Not a member? Become one for a \$1

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FIELDERS

gather • belong • enjoy

ENTREES

Bread Roll

served with butter

Garlic Bread (v)

Bacon & Cheese Garlic Bread

Turkish Bread (v) (gf)

served with a pumpkin pesto

Blackened Belly Pork Bites (gf)

cajun crispy pork bites on an apple puree mash, smoked garlic cloves, sweet & spicy glaze.

Nachos (v)

nachos topped with melted cheese, jalapenos, salsa, guacamole & sour cream

add Pulled pork

Whiting Tacos

crumbed whiting fillets, baby gem lettuce, spicy tomato relish, citrus mayo served on flour tortillas

2 Tacos

3 Tacos

Whole Chicken Wings (gfo)

baby ray buffalo or smoked hickory BBQ or chef's flavour of the week (see special board) served with a ranch sauce

3 Wings

6 Wings

9 Wings

LITTLE CRICKET MEALS

12 years & under (complimentary drink and ice cream cup)

Alfredo Spaghetti (v)

Cheeseburger & Chips

Crumbed Whiting Fillets, Chips & Cucumber & Tomato Salad

Chicken Dino Nuggets & Chips

Add bake beans

GUEST / MEMBER

\$1.50

\$9.20 / \$8

\$11.50 / \$10

\$12.10 / \$10.50

\$19 / \$16.50

\$19 / \$16.50

\$8

\$20.70 / \$18

\$27.60 / \$24

\$11.50 / \$10

\$20.70 / \$18

\$29.90 / 26

\$12.50

\$1

MAINS

Hoi-sin Beef Cheek (gf)

lightly smoked beef cheek slowly cooked in a hoi-sin sauce, served with smoked garlic infused mash potato, sauteed sweet chili green beans

Marinated Pork Riblet (gfo)

12hrs marinated riblet slow cooked in a bourbon marinade, served with chips, apple & red cabbage slaw, finished with a plum BBQ glaze

Lightly Smoked Chicken Breast (gfo)

lightly smoked ginger ale butterfly chicken breast, tater tots, corn & tomato salsa, finished with a mango & lime glaze

Lamb Koftas

char-grilled lamb koftas (4) served with a warm sweet potato, halloumi, smoked garlic, peas salad, topped with a mint & cucumber yoghurt

Pot Roast (gf)

slow cooked pork leg cooked in rich gravy served with roast potato & pumpkin steamed vegetables

Beef Rissoles

lightly spiced wagyu mince beef rissoles, horseradish mash, broccolini & caramelized onion gravy

Fully Loaded Dirty Fries (gf)

fries, pulled pork, bacon, BBQ sauce, cheese, jalapenos, sour cream & guacamole

Chef's Special Main

(see special board)

FROM THE OCEAN

Fish & Chips

choose from beer battered, crumbed (gf) or baked (gf) barramundi served with chips, salad, lemon & tartar sauce

New England Seafood Chowder (gfo)

seafood cooked with bacon, potato, carrots in a cream & milk base sauce, served with sourdough cob

Australian Whiting Fillets

crumbed whiting fillets, chips & salad, lemon, tartar sauce.

Catch of the Day

(see special board)

GUEST / MEMBER

\$34.50 / \$30

\$31.10 / \$27

\$29.90 / \$26

\$29.90 / \$26

\$25.30 / \$22

\$25.30 / \$22

\$23 / \$20

\$32.20 / \$28

\$32.20 / \$28

\$32.20 / \$28

\$28.80 / \$25

\$33.40 / \$29

CHICKEN SCHNITZELS

all schnitzels served with chips and salad

Crumbed Chicken Schnitzel

served with side of gravy

Parmigiana

napoli sauce, ham, cheese

add pineapple

Bacon & Caramelized Onion

bacon, BBQ sauce, caramelized onion, cheese

Southern Fried Chicken Schnitzel

in-house southern coated chicken schnitzel served with a hickory BBQ hollandaise sauce

Mexican Southern Fried Schnitzel

southern fried chicken breast, topped with salsa, jalapenos, guacamole, sour cream

BURGERS

Beef Burger

beef pattie, caramelized onion, cheese, lettuce, tomato, beetroot, tomato & chipotle relish in a toasted burger bun

extra Pattie

Philly Cheese Steak Roll (gfo)

rib steak 150g, caramelized onion, cheese, truffle aioli served in a petit campagna roll

Southern Fried Chicken Burger (gfo)

southern coated chicken breast, baby gem lettuce, tomato, hickory BBQ sauce served in toasted burger bun

Halloumi Burger

pan fried halloumi, baby gem, corn & tomato salsa & basil pesto

Pulled Pork Burger

hickory pulled pork, apple & red cabbage coleslaw, chipotle mayo, served in toasted campagna roll

add chips

GUEST / MEMBER

\$27.60 / \$24

\$28.80 / \$25

\$1

\$28.80 / \$25

\$29.90 / \$26

\$34.50 / \$30

\$24.20 / \$21

\$6

\$27.60 / \$24

\$26.50 / \$23

\$25.30 / \$22

\$26.50 / \$23

\$3

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