

SALADS

	M	NM
CAESAR SALAD GF	21	24.20
<i>cos lettuce tossed with bacon, gf croutons, caesar dressing, poached egg & shaved parmesan</i>		

KOREAN BEEF SALAD GF	22	25.30
<i>served with coleslaw, wakame, cos lettuce, edamame, cherry tomato, gochujang aioli & crushed peanuts</i>		

KARAAGE CHICKEN BOWL GFA	25	28.80
<i>karaage chicken, garlic aioli, seasoned sushi rice, pickled veg, mixed greens, cherry tomato, grated carrot, avocado & fried tofu</i>		

SALAD TOPPERS

add grilled chicken	\$8
add panko prawns (4) (I)	\$8
add karaage chicken bites	\$8

Please note, while the utmost care is taken to minimise allergen risks, we cannot guarantee an allergen-free meal as our kitchen does not operate in a gluten or nut-free environment.

GF Gluten Free **DF** Dairy Free **VG** Vegan **V** Vegetarian
DFA Dairy Free Available **GFA** Gluten Free Available

Please note that (A) represents Australian seafood and (I) represents imported seafood, as per Australian regulations.

MEMBER'S CLUB LUNCH CLASSICS

SMALLER MEALS AVAILABLE AT LUNCH TIME

LIGHT LUNCH ROAST GF	16
<i>a small portion of our roast of the day</i>	

FISH & CHIPS (I)	16
<i>chef's choice of fish, served with a dressed salad, chips, tartare & lemon</i>	

BEEF RISSOLES	16
<i>served with buttery mash, peas & gravy</i>	

PORK SAUSAGES	16
<i>served with buttery mash, peas & gravy</i>	

CHEF'S CHOICE	16
<i>please see staff for today's choice</i>	

LUNCH RUMP	22
<i>200g rump served with dressed salad, chips & your choice of sauce</i>	

ADD SIDE CLASSIC GARLIC BREAD OR CHEF'S DESSERT \$4
 CHOOSE BOTH \$6

...always happening!



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ENTRÉE

	M	NM
GARLIC BREAD	8	9.20
add cheese	\$2	
add bacon	\$2	
VEGAN SPRING ROLLS (4) GF DF VG	17	19.60
served with tomato chilli jam		
SMOKEY CHEESE ARANCINI (5) V GF	17	19.60
served with garlic aioli, chipotle tomato relish & sesame seeds		
BANG BANG CHICKEN	17	19.60
fried chicken bites drizzled in bang bang sauce, served with coconut rice, fried garlic, corn & tomato salsa		
HERB CRUMBED BEEF CHEEK BITES	18	20.70
5 bites served with kewpie mayo		
SOYA SESAME GLAZED PRAWN (I) & SALMON (A) GF	19	21.90
served with miso cauliflower puree, chilli salt, pickled daikon & carrot		

KIDS MEALS

14 years & under

Chicken Nuggets, chips & tomato sauce GF

Crumbed Fish Bites, chips & tomato sauce (I)

Cheeseburger, chips & tomato sauce

Penne with Meatballs & Napoli sauce

Chicken Tenders, chips & tomato sauce GF DFA

\$12.50

Chips may be swapped for steamed vegetables on request

All kids meals come with a fun pack, pop top juice & ice cream voucher

MAINS

	M	NM
CLASSIC CHICKEN SCHNITZEL	24	27.60
butterflied chicken breast schnitzel served with a dressed salad, chips & gravy		
CLASSIC CHICKEN PARMIGIANA	26	29.90
chicken schnitzel topped with mozzarella, oregano, Napoli sauce & sliced ham served with a dressed salad, chips & gravy		
BACON & MUSHROOM STUFFED CHICKEN SUPREME GF	29	33.40
served with colcannon, broccoli, parmesan, almond & cream sauce		
ROAST OF THE DAY GF	24	27.60
served with roast potato & pumpkin, seasoned mixed seasonal vegetables & gravy		
CURRY OF THE DAY GF DF V	20	23
ask our friendly staff about today's curry		
add chicken breast	\$8	
add prawn (I)	\$8	
SEAFOOD BASKET (I)	21	24.20
the classic mix of golden fried fish, calamari, scallop, seafood & prawn bites served with chips, tartare sauce & lemon		
PAN SEARED BARRAMUNDI GF (A)	33	38
served with caramelised onion puree, broccolini, harissa sweet potato & parsley lime butter		
TWICE COOKED PORK BELLY GF	30	34.50
served with edamame hummus, cumin-scented carrot, apple bacon jam with a red wine jus		
STICKY DUCK LEG GF	30	34.50
served with coconut rice, bok choy, Thai curry sauce, fried garlic & shallots		
CHAR GRILLED LAMB RUMP	32	36.80
served medium with buttery mash, green peas, crumbed mushroom & jus		

FROM THE GRILL

	M	NM
250g Rump	32	36.80
250g Porterhouse	39	44.90
200g Eye Fillet	46	52.90
300g Rib Fillet	46	52.90

HOUSE-MADE SAUCES GF

Gravy | Pepper | Diane | Garlic Cream | Mushroom | Jus

All steaks from our Grill are sourced from QLD farms & paddocks, supplied by local Brisbane butchers to the highest standards. Our butchers ensure their animals have at least 120 days of grain feeding.

Our chef's prepare each steak to your preference basted with butter on our grill bars served with your choice of dressed salad & chips or mashed potato & vegetables & sauce of your choice.

EXTRAS

ADD A TOPPER (available with main course only)

onion rings (6)	5
grilled chicken tenderloins (3)	8
garlic cream prawns (4) (I)	8
panko prawns (4) (I)	8

ADD MORE SIDES

side bowl of buttery mash	7	
side bowl of seasoned steamed vegetables	7	
side bowl of salad with house dressing	7	
side bowl of coleslaw	7	
bowl of fries with tomato, BBQ or aioli sauce	8	9.20
bowl of onion rings with BBQ or sweet chilli sauce	9	10.40

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