



STARTERS AND SIDES

	M	NM
GARLIC FOCACCIA	7	8
PARMESAN AND GARLIC FOCACCIA	8	9
BEER BATTERED CHIPS choice of tomato or bbq sauce (aioli or gravy +\$2)	6	7
SWEET POTATO CHIPS GF choice of tomato or bbq sauce (aioli or gravy +\$2)	7	8
GARDEN SALAD GF mixed leaves, cucumber, tomato, spanish onion with red wine vinaigrette	9	10
STEAMED MIXED VEGETABLES GF with lemon butter	8	9
SOUP OF THE DAY with a crusty bread roll	10	11

ENTRÉE

	M	NM
SYDNEY ROCK OYSTERS served either natural, kilpatrick mornay or mixed	6 PC 22 12 PC 36	24 40
KING PRAWNS OCEAN CAUGHT GF with lemon and cocktail sauce	6 PC 22 12 PC 36	24 40
ROASTED MUSHROOMS V, VG AVAIL toasted sour dough, goats cream cheese and garlic oil	15	17
ROAST PORK BELLY AND CRACKLING served with a Vietnamese salad with cucumber, orange, mint, basil, crushed peanuts and a zesty chilli dressing	18	20
BEEF CHEEK BITES hand crumbed and fried served with horseradish aioli and parmesan	17	19
SALT AND PEPPER SQUID served with chilli plum sauce	16	18

SOMETHING LIGHT

	M	NM
VIETNAMESE CHICKEN SALAD GF coleslaw, cabbage, carrot, rice noodles and mint topped with roast chicken, cashews, apple and Asian dressing	17	19
SPICED CHICKEN RIBS with ranch sauce	15	17
MAPLE ROASTED PUMPKIN SALAD GF, V, VG with asparagus, toasted pecans, Spanish onion, mixed leaves, and a balsamic dressing	13	15
ADD HALOUMI \$4 ADD ROAST CHICKEN \$5		

GOLFY CLASSICS

	M	NM
CHICKEN SCHNITZEL house crumbed schnitzel with chips, salad and your choice of sauce: jus, gravy, mushroom, pepper, diane	18	20
CHICKEN PARMIGIANA house crumbed schnitzel topped with homemade napolitana sauce and melted cheese with chips and salad	20	22
FISH AND CHIPS house battered fresh fish with chips, salad, tartare and lemon	19	21
BANGERS AND MASH GF trio of country style thick sausages: beef, pork, lamb, with mash, peas, caramelised onions and gravy	18	20
RUMP STEAK 300G GRAIN FED with chips, salad and your choice of sauce: jus, gravy, mushroom, pepper, diane	24	27
STEAK SANDWICH premium scotch fillet on toasted Turkish with lettuce, tomato, cucumber, cheese, pickled onions and tomato chutney with chips	18	20
BEEF BRISKET BURGER low and slow tender beef brisket with slaw, pickles, cheese, smoked BBQ sauce served on a brioche bun with chips	17	19
PORK BURGER sliced pork belly with lettuce, cucumber, carrot, coriander, chilli lime mayo and chips	17	19

SEASONAL MAINS	M	NM	VEGETARIAN OPTIONS	M	NM
NEW ZEALAND KING SALMON GF mashed potato, asparagus, beans and lemon beurre blanc	26	29	VEGAN YELLOW CURRY VG, GF Lentil and chat potato yellow curry with grilled eggplant and roast pumpkin served on coconut rice with Asian salad and toasted almonds	22	25
PAN FRIED BARRAMUNDI served with steamed chat potatoes, baby bok choy, cherry tomatoes and a rice wine and chilli dressing	26	29	THE VEGGIE SPREAD VG, GF AVAIL Grilled eggplant, roasted chickpeas, cauliflower 2 ways- roasted and pickled topped with slithered almonds served on hommus with mixed leaves, toasted Turkish bread and lemon oil	20	22
COLD SEAFOOD PLATTER GF AVAIL fresh king prawns, oysters, smoked salmon, salt and pepper squid, served with chips, salad, lemon and dipping sauces	33	37			
HOT AND COLD SEAFOOD PLATTER			CADETS	M	NM
FOR ONE	49	55	INCLUDES ICE CREAM AND AN ACTIVITY PACK	11	13
FOR TWO	95	105	kids eat free Sunday, Monday and Tuesday nights		
fresh king prawns, oysters, smoked salmon salt and pepper squid, tempura fish, tempura prawns, tempura scallops, served with chips, salad, lemon and dipping sauces			CHICKEN NUGGETS WITH CHIPS AND SALAD		
MIXED SEAFOOD CURRY GF	25	28	SAUSAGES WITH CHIPS AND SALAD		
fresh prawns, fish, pipis and scallops cooked in yellow curry sauce and served with coconut rice and Asian salad			BEEF BRISKET CHEESE BURGER WITH CHIPS		
PAN ROASTED CHICKEN SUPREME GF	23	26	BATTERED FISH WITH CHIPS AND SALAD		
sweet corn puree, spec, beans and a capsicum and corn salsa			STEAK WITH CHIPS AND SALAD		
ROASTED CRESTWICK LAMB RUMP GF	26	29	PASTA WITH NAPOLITANA SAUCE AND PARMESAN		
served with sweet potato mash, roast parsnips, peas and jus			DESSERTS	M	NM
SCOTCH FILLET 250g	28	31	ORANGE AND CARDAMOM BRULÉE GF AVAIL	12	14
GRAIN FED 100 DAYS GF			with almond short bread		
served with potato bake, green beans and sauce: jus, gravy, mushroom, pepper, diane			STICKY DATE PUDDING	12	14
SIRLOIN 300G GRASS FED GF	28	31	with vanilla ice cream and butterscotch sauce		
served with potato bake, green beans and sauce: jus, gravy, mushroom, pepper, diane			LIQUORICE PANNACOTTA GF	12	14
ROAST HIGH COUNTRY PORK BELLY GF	26	29	with lime sorbet and chocolate pistachio crumb		
roast vegetables, steamed greens, apple sauce and gravy			FLOURLESS CHOCOLATE TORTE GF	12	14
BACON AND MUSHROOM PENNE PASTA	18	20	with vanilla ice cream		
bacon and mushroom penne pasta finished in a garlic cream sauce topped with parmesan and shallots			TRIO OF SORBET VG,GF	12	14
BEEF AND TOMATO PENNE PASTA	23	26	with mixed berry compote		
rich beef and tomato ragout served with mushrooms and parmesan with a drizzle of truffle oil			CHEESE PLATE		
			FOR ONE	12	14
			FOR TWO	19	21
			Little Creek smoked cheddar and brie with quince paste, green apple and lavosh		