



STARTERS AND SIDES

M

NM

GARLIC FOCACCIA

7

8

PARMESAN AND GARLIC FOCACCIA

8

9

BEER BATTERED CHIPS

6

7

choice of tomato or bbq sauce
(aioli or gravy +\$2)

SWEET POTATO CHIPS

7

8

choice of tomato or bbq sauce
(aioli or gravy +\$2)

GARDEN SALAD

9

10

mixed leaves, cucumber, tomato,
spanish onion with red wine vinaigrette

STEAMED MIXED VEGETABLES

8

9

with lemon butter

SOUP OF THE DAY

10

11

with a crusty bread roll

ENTRÉE**SYDNEY ROCK OYSTERS FRESHLY SHUCKED**

served either natural, kilpatrick
mornay or mixed

6 PC
12 PC

M

20
34

NM

22
38

KING PRAWNS OCEAN CAUGHT

with lemon and cocktail sauce

6 PC
12 PC

20
34

22
38

ROASTED MUSHROOMS

toasted sour dough,
goats cream cheese
and garlic oil

15

17

CONFIT PORK BELLY AND CRACKLING

sliced pear, toasted cashews,
small leaves and lime 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

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

QUINOA SALAD

with mixed leaves, peaches, almonds
and cider vinaigrette

15

17

ROAST BUTTERNUT PUMPKIN SALAD

with haloumi, asparagus, mixed leaves,
walnuts and a balsamic dressing

13

15

GOLFY CLASSICS

CHICKEN SCHNITZEL

house crumbed schnitzel with chips, salad and your choice of sauce: jus, gravy, mushroom, pepper, diane

M

NM

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

trio of country style thick sausages: beef, pork, lamb, with mash, peas, caramelised onions and gravy

17

19

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
NEW ZEALAND KING SALMON mashed potato, asparagus, beans and lemon beurre blanc		25	28
PAN FRIED BARRAMUNDI ON SOBA NOODLES served with Asian salad, cherry tomatoes and a chilli and rice wine dressing		25	28
COLD SEAFOOD PLATTER fresh king prawns, oysters, smoked salmon, salt and pepper squid, served with chips, salad, lemon and dipping sauces		32	36
HOT AND COLD SEAFOOD PLATTER fresh king prawns, oysters, smoked salmon, salt and pepper squid, tempura fish, tempura prawns, tempura scallops, served with chips, salad, lemon and dipping sauces	FOR ONE FOR TWO	47 95	52 105
SEAFOOD SPAGHETTI prawns, pipis, asparagus, cherry tomatoes and peas in a capsicum sauce with shaved parmesan		24	27

SEASONAL MAINS

PAN ROASTED CHICKEN SUPREME

sweet corn puree, spec, beans and a capsicum and corn salsa

M

22

NM

25

ROASTED CRESTWICK LAMB RUMP

lemon yoghurt, roast beets, grilled carrots, peas and jus

25

28

SCOTCH FILLET GRAIN FED 100 DAYS

served with potato bake, green beans and sauce: jus, gravy, mushroom, pepper, diane

27

30

SIRLOIN 300G GRASS FED

served with potato bake, green beans and sauce: jus, gravy, mushroom, pepper, diane

27

30

ROAST HIGH COUNTRY PORK BELLY

roast vegetables, steamed greens, apple sauce and gravy

26

29

VEGAN DELIGHT

roast mushrooms, grilled carrots, quinoa, cherry tomato, corn and capsicum salsa

22

25

VEGETARIAN SPAGHETTI

asparagus, mushrooms and corn in a creamy white wine sauce

19

21

CADETS

M

NM

INCLUDES ICE CREAM AND AN ACTIVITY PACK

11

13

kids eat free Sunday, Monday and Tuesday nights

CHICKEN NUGGETS

with chips and salad

SAUSAGES

with chips and salad

BEEF BRISKET CHEESE BURGER

with chips

BATTERED FISH

with chips and salad

STEAK

with chips and salad

PASTA

with napolitana sauce and parmesan

DESSERTS

M

NM

HOME-MADE DESSERTS

11

13

COCONUT AND KAFFIR LIME BRULÉE

with almond short bread

TRIO OF SORBET

with mixed berry compote

VANILLA PANNA COTTA

with passionfruit sorbet and rhubarb jelly

TOASTED BRIOCHE

with poached stone fruits and
white chocolate ice cream

CHEESE PLATE

Little creek smoked cheddar and South Australian
brie with lavosh and apple