



## 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

GLUTEN FREE CHIPS AVAILABLE GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN

**ENTRÉE**

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

GLUTEN FREE CHIPS AVAILABLE   GF = GLUTEN FREE   V = VEGETARIAN   VG = VEGAN

## **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

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

<b>SEASONAL MAINS</b>		<b>M</b>	<b>NM</b>
<b>NEW ZEALAND KING SALMON</b> GF		26	29
mashed potato, asparagus, beans and lemon beurre blanc			
<b>PAN FRIED BARRAMUNDI</b> GF		26	29
served with steamed chat potatoes, baby bok choy, cherry tomatoes and a rice wine and chilli dressing			
<b>COLD SEAFOOD PLATTER</b> GF AVAIL		33	37
fresh king prawns, oysters, smoked salmon, salt and pepper squid, served with chips, salad, lemon and dipping sauces			
<b>HOT AND COLD SEAFOOD PLATTER</b>	<b>FOR ONE</b>	49	55
fresh king prawns, oysters, smoked salmon, salt and pepper squid, tempura fish, tempura prawns, tempura scallops, served with chips, salad, lemon and dipping sauces	<b>FOR TWO</b>	95	105
<b>MIXED SEAFOOD CURRY</b> GF		25	28
fresh prawns, fish, pipis and scallops cooked in yellow curry sauce and served with coconut rice and Asian salad			

GLUTEN FREE CHIPS AVAILABLE GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN

<b>SEASONAL MAINS</b>	<b>M</b>	<b>NM</b>
<b>PAN ROASTED CHICKEN SUPREME GF</b> sweet corn puree, spec, beans and a capsicum and corn salsa	23	26
<b>ROASTED CRESTWICK LAMB RUMP GF</b> served with sweet potato mash, roast parsnips, peas and jus	26	29
<b>SCOTCH FILLET 250G GRAIN FED 100 DAYS GF</b> served with potato bake, green beans and sauce: jus, gravy, mushroom, pepper, diane	28	31
<b>SIRLOIN 300G GRASS FED GF</b> served with potato bake, green beans and sauce: jus, gravy, mushroom, pepper, diane	28	31
<b>ROAST HIGH COUNTRY PORK BELLY GF</b> roast vegetables, steamed greens, apple sauce and gravy	26	29
<b>BACON AND MUSHROOM PENNE PASTA</b> bacon and mushroom penne pasta finished in a garlic cream sauce topped with parmesan and shallots	18	20
<b>BEEF AND TOMOATO PENNE PASTA</b> rich beef and tomato ragout served with mushrooms and parmesan with a drizzle of truffle oil	23	26

GLUTEN FREE CHIPS AVAILABLE   GF = GLUTEN FREE   V = VEGETARIAN   VG = VEGAN

## VEGETARIAN OPTIONS

**M**

**NM**

### VEGAN YELLOW CURRY GF, VG

22

25

Lentil and chat potato yellow curry with grilled eggplant and roast pumpkin served on coconut rice with Asian salad and toasted almonds

### THE VEGGIE SPREAD GF AVAIL, VG

20

22

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

## **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

12

14

**ORANGE AND CARDAMOM BRULÉE** GF AVAIL  
with almond short bread

### STICKY DATE PUDDING

with vanilla ice cream and butterscotch sauce

### LIQUORICE PANNACOTTA

 GF

with lime sorbet and chocolate pistachio crumb

### FLOURLESS CHOCOLATE TORTE

 GF

with vanilla ice cream

### TRIO OF SORBET

 VG, GF

with mixed berry compote

### CHEESE PLATE

Little Creek smoked cheddar and brie  
with quince paste, green apple and lavosh

**FOR ONE**

12

14

**FOR TWO**

19

21