



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

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		

VEGETARIAN OPTIONS

	M	NM
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
THE VEGGIE SPREAD VG, GF AVAIL Grilled eggplant, roasted chickpeas, cauliflower 2 ways- roasted and pickled topped with slivered almonds served on hommus with mixed leaves, toasted Turkishbread and lemon oil	20	22

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
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	19	21
BEEF BRISKET BURGER low and slow tender beef brisket with slaw, pickles, cheese, smoked BBQ sauce served on a brioche bun with chips	18	20
CHICKEN SCHNITZEL BURGER house crumbed schnitzel served with lettuce, tomato, cheese and mayo with a side of chips	18	20

CADETS

	M	NM
INCLUDES ICE CREAM AND AN ACTIVITY PACK kids eat free Sunday, Monday and Tuesday nights, terms and conditions apply	11	13
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		

CHEF'S SELECTION AND FAVOURITES

ENTRÉE	M	NM	SEASONAL MAINS CONTINUED	M	NM
SYDNEY ROCK OYSTERS served either natural, kilpatrick, mornay or mixed	6 PC 22 12 PC 36	24 40	MIXED SEAFOOD CURRY GF fresh prawns, fish, mussels and scallops cooked in yellow curry sauce and served with coconut rice and Asian salad	26	29
KING PRAWNS OCEAN CAUGHT GF with lemon and cocktail sauce	6 PC 22 12 PC 36	24 40	PAN ROASTED CHICKEN SUPREME GF chat potatoes, snow peas, crisp pancetta, cherry truss tomatoes and red wine reduction	25	28
THAI STYLE BEEF SALAD with rice noodles, mixed leaves, cucumber, celery, coriander, topped with fried shallots, peanuts and nam jim dressing	17	19	ROASTED CRESTWICK LAMB RUMP GF served with sweet potato mash, roast parsnips, peas and jus	28	31
SZECHUAN PEPPER COATED WHITING FILLETS served with green mango mint salad and a sweet and sour dressing	18	20	350G RIB EYE roasted kipfler potatoes, broccolini and a caper berry cream sauce	33	38
SCAMPI TAILS GRILLED IN CHILLI AND GARLIC BUTTER served with an avocado, cherry tomato and baby coz lettuce salad, lemon vinaigrette	19.5	22	300G PORK CUTLET roasted pumpkin, snow peas, baby carrots maple jus	28	31
BEEF CHEEK BITES hand crumbed and fried served with horseradish aioli and parmesan	17	19	BACON AND MUSHROOM PENNE PASTA bacon and mushroom penne pasta finished in a garlic cream sauce topped with parmesan and shallots	19	21
ROAST DUCK SALAD with salad leaves, nashi pear, coriander, watermelon, bamboo shoot and a hoi sin dressing	19	21			
SALT AND PEPPER SQUID served with chilli plum sauce	16	18			
SEASONAL MAINS	M	NM	DESSERTS	M	NM
NEW ZEALAND KING SALMON GF mashed potato, asparagus, beans and lemon beurre blanc	29	32	ORANGE AND CARDAMOM BRULÉE GF AVAIL	12	14
PAN FRIED BARRAMUNDI served with steamed rice noodles, baby bok choy, cherry tomatoes and a rice wine and chilli dressing	27	30	STICKY DATE PUDDING with vanilla ice cream and butterscotch sauce	12	14
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	LIQUORICE PANNACOTTA GF with lime sorbet and chocolate pistachio crumb	12	14
HOT AND COLD SEAFOOD PLATTER			FLOURLESS CHOCOLATE TORTE GF with vanilla ice cream	12	14
FOR ONE	52	58	TRIO OF SORBET VG,GF with mixed berry compote	12	14
FOR TWO	100	110	CHEESE PLATE		
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	12	14
			FOR TWO	19	21
			Little Creek smoked cheddar and brie with quince paste, green apple and lavosh		