



STARTERS AND SIDES

M

NM

GARLIC FOCACCIA

7

8

PARMESAN AND GARLIC FOCACCIA

8

9

BOWL OF CHIPS VG, V, GF

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

7

8

SWEET POTATO CHIPS VG, V, GF

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

9

10

GARDEN SALAD VG, V, GF

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

9

10

STEAMED MIXED VEGETABLES V, GF

with sea salt and butter

8

9

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

SOMETHING LIGHT

SOUP OF THE DAY

with a crusty bread roll

M

NM

10

11

BUFFALO CHICKEN WINGS

served with a blue cheese dressing

15

17

SALT AND PEPPER SQUID

served with chilli plum sauce

17

19

PUMPKIN, PINE NUT AND FETTA SALAD GF, V, VG AVAIL

mixed leaves, spanish onion, asparagus and red wine vinaigrette

13

15

ENTRÉES		M	NM
OYSTERS - PREMIUM SYDNEY ROCK	6 PC	24	28
served natural	12 PC	44	48
Kilpatrick, Mornay or mixed	6 PC	26	30
	12 PC	46	50
KING PRAWNS OCEAN CAUGHT GF	6 PC	22	24
with lemon and cocktail sauce	12 PC	39	43
BRAISED BEEF RIB GF		18	20
BBQ glaze, papaya, mint, small leaves, fried shallots and lime dressing			
SMOKED SALMON AND PRAWN TIAN GF		18	20
avocado, tomato salsa and baby salad leaves			
PORK BELLY BITS GF		18	20
fried and tossed through a sticky maple and quince sauce			
GRILLED VEGETABLE TERRINE V, GF		16	18
olive tapenade, fetta and basil pesto			

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MAINS	M	NM
SEARED SALMON GF beetroot, pearl cous cous, rocket and orange salad	29	31
PAN ROAST CHICKEN SUPREME GF served with with baby potatoes, snow peas, crisp pancetta, cherry truss tomatoes and red wine reduction	26	29
300G WAGYU SURF AND TURF GF served with King prawns, kipfler potato, beans and bearnaise sauce	30	34
CHICKEN, CHORIZO AND LEEK CREAMY PENNE PASTA with shaved parmesan	21	24
LEEK, AVOCADO AND SEMI DRIED TOMATO CREAMY PENNE PASTA V, VG AVAIL	19	21
ROASTED CHERRY TRUSS TOMATOES, RATATOUILLE, BROCCOLINI, PEARL COUS COUS, ROCKET AND CITRUS SALAD V, VG	21	24
HOT AND COLD SEAFOOD PLATTER	55	60
Fresh king prawns, oysters natural, Kilpatrick, mornay, smoked salmon, salt and pepper squid, tempura fish, tempura prawns, tempura scallops served with chips, salad, lemon and dipping sauces	FOR ONE FOR TWO 105	115

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CHEF'S SELECTION	M	NM
FISH OF THE DAY Market fresh fish. Please see wait staff for details	31	34
300G PORK CUTLET GF served with roasted pumpkin, snow peas, baby carrots and maple jus	29	33
ROASTED LAMB RUMP GF with vegetable terrine, charred leeks, peas and eschallot jus	30	34
BEEF FILLET served with a mushroom ragout pie, beans wrapped in pancetta and finished with a red wine reduction	33	37

GOLFY CLASSICS	M	NM
CHICKEN SCHNITZEL house crumbed schnitzel with chips, salad and your choice of sauce: jus, gravy, mushroom, pepper, diane	19	21
CHICKEN PARMIGIANA house crumbed schnitzel topped with homemade napolitana sauce and melted cheese with chips and salad	21	23
FISH AND CHIPS house battered fresh fish with chips, salad, tartare and lemon	19	21
RUMP STEAK 300G GRAIN FED GF with chips, salad and your choice of sauce: jus, gravy, mushroom, pepper, diane	24	27
STEAK SANDWICH premium beef fillet on toasted Turkish with lettuce, tomato, cucumber, cheese, pickled onions and tomato chutney with chips	19	21
WAGYU BEEF BURGER lettuce, cucumber, tomato, beetroot, cheese, bacon, caramelized onions, smoky BBQ sauce and served with chips	19	21
GRILLED CHICKEN CAESAR BURGER grilled chicken, coz lettuce, tomato, parmesan cheese, bacon, Caesar dressing and served with chips	18	20
LENTIL BURGER V, VG AVAIL house made patty, lettuce, tomato, sour cream and sweet chilli sauce	17	19

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CADETS

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NM

INCLUDES ICE CREAM AND AN ACTIVITY PACK

12

14

CHICKEN NUGGETS

with chips and salad

CHEESEBURGER

with chips

BATTERED FISH

with chips and salad

STEAK GF

with chips and salad

PASTA V

with napolitana sauce and parmesan

DESSERTS

M

NM

HOME-MADE DESSERTS V

12

14

CHOCOLATE BRULEE V

served with shortbread cookies

STICKY DATE PUDDING V

with vanilla ice cream and butterscotch sauce

VANILLA PANNACOTTA V, GF

poached peach, mixed berry and mint salsa

TRIO OF SORBET V, VG, GF

with mixed berry compote

CHEESE PLATE

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

FOR ONE
FOR TWO

12
19

14
21