



MENU

MONDAY TO SUNDAY

11:30AM-2:30PM

5:30PM-8:30PM

BREADS «•

M/NM

Garlic Bread

Garlic & Herb Butter (V)

8/8.8

Cheesy Garlic Bread

Garlic & Herb Butter, Mozzarella (V)

10.0/11

Bacon & Cheesy Garlic Bread

Garlic & Herb Butter, Smoked Bacon, Mozzarella

12/13.2

Add Sweet Chilli Sauce

1/1.1

Garlic Prawn Stuffed Cob Loaf

Creamy Garlic Sauce, Tiger Prawns, Fried Shallots, Parsley

18/19.8

Apple Chutney Bruschetta

Heirloom Tomatoes, Sweet & Sour Apple Chutney, Goats Cheese, Toasted Sourdough, Aged Balsamic (V)

17/18.7

ENTRÉE «•

Blue Swimmer Crab Croquettes (4)

Saffron Aioli, Garden Salad, Lemon

19/20.9

Pork Belly Bites

Sticky Yuzu & Ponzu Glaze, Jalapeno Slaw, Tonkatsu, Chilli, Sesame Seeds

16/17.6

BBQ Corn Ribs

Crispy Bacon, Ranch Sauce, Gremolata

17/18.7

Loaded Wedges

Smokey Cheese Sauce, Bacon, Shallots, Sour Cream, Sweet Chilli Sauce

16/17.6

Kingfish Crudo

Ginger-Citrus Dressing, Finger Lime, Wild Rocket, Coriander Oil, Taro Chips (GF)

22/24.2

Spicy Buffalo Wings

House Buffalo Sauce, Green Onion & Ranch Sauce (GF)

15/16.5

Calamari Fritti

Flash Fried Baby Calamari, Oregano, Lime & Caper Aioli, Lemon

18/19.8

Tiger Prawn Mornay (3)

Butterflied Whole Tiger Prawns, Parmesan, Chive Oil, Chives (GF)

21/23.1

SALADS «•

Caesar Salad

Baby Cos, Garlic Croutons, Soft Boiled Egg, Parmesan, Grilled Bacon, House Caesar Dressing

20.0/22

Spiced Pumpkin, Fennel & Halloumi Salad

Grilled Halloumi, Spiced Pumpkin, Wild Rocket, Quinoa, Nuts & Seeds, Cherry Tomatoes, Shaved Fennel, Fresh Herbs, Truffle Emulsion (V) (GF) (VGO)

23/25.3

Barramundi Summer Salad

Seared Barramundi, Mixed Leaves, Heirloom Tomatoes, Crispy Capers, Spanish Onion, Pistachio Nuts, Mango, Chilli, Persian Feta, Citrus Vinaigrette (GF)

26/28.6

ADD ONS

Add Grilled Chicken 6/6.6

Add Grilled Prawns 8/8.8

Add Halloumi 7/7.7



•» MAINS «•

M/NM

Mediterranean Stuffed Eggplant

24/26.4

Macadamia Cream, Organic Quinoa, Mediterranean Vegetables, Wild Mushrooms, Lemon Myrtle Olive Oil, Finger Lime (V)(VGO)(GF)

Beer Battered Barramundi Fillets

25/27.5

Garden Salad, Seasoned Chips, Tartare Sauce, Lemon

Herb & Parmesan Crumbed Lamb Cutlets (2)

32/35.2

Choice of Sauce & Two Sides (Chips, Salad, Mash or Veg)

Add Extra Lamb Cutlet

7/7.7

Miso-Glazed Pork Tenderloin

31/34.1

Steamed Broccolini, Caramelised Apple Compote, Garlic Roasted Chat Potatoes, Sage & Pepperberry Jus (GF)

Lemon Myrtle Crusted Atlantic Salmon

32/35.2

Spiced Sweet Potato & White Bean Ragu, Wild Rocket, Asparagus, Romesco Sauce

Massaman Beef Curry

26/28.6

Steamed Jasmine Rice, Chilli, Coriander, Crispy Fried Onions, Lime

Jerk Chicken Supreme

29/31.9

Spicy Jamaican Chicken, Charred Corn Cob, Crushed Chats, Baby Spinach, Mustard Velouté (GF)

M/NM – Members Price / Non-Members Price

Our menu contains allergens and is prepared in a kitchen that handles nuts and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free

(VGO) VEGAN BY REQUEST

(V) VEGETARIAN

(GF) GLUTEN FREE



FROM THE CHAR GRILL ‹‹• M/N/M

All served with Choice of Sauce & Two Sides (Chips, Salad, Mash or Veg)

250gm Grain Fed 33/36.3

True North Rump MBS2+ | Darling Downs, Queensland

300gm Grain Fed 48/52.8

Angus Scotch Fillet MBS2+ | Riverine, New South Wales

300gm Grain Fed 46/50.6

True North Sirloin MBS2+ | Darling Downs, Queensland

400gm Grain Fed 52/57.2

True North Angus OP Rib MBS3+

Darling Downs, Queensland

Add Surf & Turf 9/9.9

Garlic Prawns & White Wine Cream Sauce

Sauces

3/3.3

Mushroom

Peppercorn

Diane

Bearnaise

Gravy

Creamy Garlic White Wine

Red Wine Jus (GF)

Sides

8/8.8

Creamy Mashed Potato (GF)

Seasoned Chips w Aioli

Garden Salad w House Vinaigrette (GF)

Seasonal Vegetables (GF)

Honey & Balsamic Glazed Baby Carrots

Steamed Broccolini & Silvered Almonds

BURGERS & SANDWICHES ‹‹•

All Served with Seasoned Chips

Reuben Sandwich 19/20.9

Toasted Sourdough, Pastrami, Sauerkraut,

Dill Pickles, Thousand Island Dressing

Steak Sandwich 26/28.6

Sourdough, Smokey BBQ Sauce, Rocket,

Caramelised Onion, Smokey Tomato Relish, American Cheese

Mushroom & Halloumi Burger 22/24.2

Mushrooms, Halloumi, Wild Rocket, Caramelised Spanish Onion,

Dill Pickles, Sun Dried Tomato Aioli (V)

Southern Fried Chicken & Bacon Burger 21/23.1

Peri Mayo, Lettuce, Tomato, American Cheese

LMT Beef Burger 24/26.4

Double Angus Beef Pattie, Lettuce, Tomato, Onion,

Pickles, American Cheese, House Burger Sauce

KIDS MENU ‹‹•

All Served with Chips, Dixie Cup Ice Cream with a Choice of Topping

Strawberry, Chocolate, Caramel, Sprinkles

13/14.3

Kids Chicken Nuggets

Kids Fish

Kids Schnitzel

Kids Linguini

Kids Cheeseburger

Kids Steak



•» **PASTA** **M/NM**

Linguini Alle Vongole **27/29.7**
NZ Baby Clams, Tiger Prawns, Cherry Tomatoes,
Garlic, Parsley, White Wine Reduction

Rigatoni Alla Vodka **25/27.5**
Napoli Sauce, Wild Mushrooms, Bell Peppers,
Wild Rocket, Pinenuts, Shaved Parmesan (V)

•» **SCHNITZEL**

Classic **23/25.3**
Parmesan & Herb Crumbed Chicken Breast,
Choice of Sauce & Two Sides (Chips, Salad, Mash or Veg)

Add Schnitzel Topper

Parmigiana **6/6.6**
Napolitana Sauce, Double Smoked Leg Ham,
Mozzarella

French **8/8.8**
Avocado, Bacon, Camembert Cheese,
Bearnaise Sauce

Pizzaiola **7/7.7**
Napolitana Sauce, Pepperoni,
Tomato, Mozzarella, Basil

Surf & Turf **9/9.9**
Garlic Prawns, White Wine Cream Sauce

Bolognese **8/8.8**
Angus Beef Bolognese, Napolitana Sauce,
Mozzarella Cheese

•» **DESSERT**

Stone Fruit Crumble **14/15.4**
Vanilla Bean Gelato, Pineapple Scotch Sauce,
Seasonal Berries (V)

Boozy Berry Eton Mess **14/15.4**
Italian Merigue, Whipped Cream,
Seasonal Berries, Brandy Syrup (V)

Cheesecake Cookie Monster **15/16.5**
Raspberry Sorbet, Strawberries, Chocolate Soil

Chef's Daily Cake Specials
Please see display counter for daily specials

M/NM - Members Price/Non-Members Price



•» \$16 LUNCH SPECIALS

MONDAY TO FRIDAY * | 11:30PM-2:30PM

Spiced Pumpkin, Fennel & Halloumi Salad

Grilled Halloumi, Spiced Pumpkin, Wild Rocket, Quinoa, Nuts & Seeds, Cherry Tomatoes, Shaved Fennel, Fresh Herbs, Truffle Emulsion (V) (GF) (VGO)

Classic Cheeseburger

Angus Beef Pattie, Lettuce, Onion, Pickles, American Cheese, House Burger Sauce

Linguine Bolognese

Angus Beef Bolognese, Napolitana Sauce, Shaved Parmesan

Chicken Schnitzel

Parmesan & Herb Crumbed Chicken Breast, Garden Salad, Seasoned Chips

Chicken Caesar Wrap

Chicken Tenderloin, Cos Lettuce, Bacon, Parmesan, Caesar Dressing, Seasoned Chips

Aussie Angus Beef Pie

Hearty Angus Beef Pie, Creamy Mashed Potato, Dark Ale Gravy, Smokey Tomato Bush Relish

Lambs Fry & Bacon

Creamy Mash Potato, Caramelised Onion Gravy

*Not Available On Public Holidays. Dine in only.



CHEF SPECIALS

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