

Entrees & Snacks

CHEESY GARLIC BREAD

confit garlic & parmesan butter, fresh herbs on toasted ciabatta [veg]

\$12/14 ADD BACON +\$2

HALOUMI FRIES

golden fried w pistachio & honey scented labnah [veg, gf]

\$17/19

VIETNAMESE VEGETABLE SPRING ROLLS

w nam jim (x4) [vgn]

\$15/17

SOUTHERN FRIED CHICKEN

Southern fried buttermilk chicken pieces served w homestyle ranch dressing

\$15/17

SALT & PEPPER SQUID

lightly fried hand cut tender squid pieces w lemon & roasted garlic aioli [gf]

\$15/17

KOREAN BEEF BAO BUNS

slow braised beef marinated in garlic, ginger & gochujang sauce, in soft bao buns w mild cucumber kimchi (x2)

\$17/19

CRISPY POTATO STRING PRAWNS

fried until golden w house made lemon pepper aioli (x5)

\$17/19

members price / non members price

Fries

POTATO w aioli \$8/9

SWEET POTATO w aioli \$12/13

POTATO WEDGES w sour cream & sweet chilli \$10/11

Pizza

gluten free base available
add \$2

PIZZA OF THE DAY

please see specials screen

MARGHERITA

Napoli sauce, mozzarella, fresh basil [veg]

\$20/22

PEPPERONI

Napoli sauce, mozzarella, pepperoni

\$22/24

Burgers

served on a milk bun
with a side of fries

SOUTHERN FRIED CHICKEN BURGER

buttermilk fried chicken, slaw, pickles, cheese & southwest sauce

\$21/23

PB BEEF BURGER

150g angus beef patty, American cheese, bacon, lettuce, onion jam, tomato, pickles & burger sauce (patty & sauce contain gluten)

\$23/25

EARTH BURGER [veg, vgn option]

plant based vegan patty, lettuce, tomato, roasted portobello mushroom, tomato relish & veganaise (switch to \$2 gluten free bun for vegan option)

\$23/25

Salads

VIETNAMESE CHILLI SQUID SALAD

mild chilli crusted squid strips w a salad of wombok cabbage, chilli, lime & fresh aromatics [gf]

\$25/27

THAI PORK SALAD

crispy pork belly w a green papaya & fresh aromatised salad finished with a Thai style dressing & toasted peanuts [gf]

\$27/29

GARDEN SALAD

mixed leafy greens w cherry tomatoes, cucumber, carrot, Spanish onion, avocado & house dressing [gf, vgn]

\$18/20

ROASTED SWEET POTATO & WILD RICE SALAD

w raisins, hazelnuts, hemp seed, arugula, green onions, fetta & ginger maple vinaigrette [gf, veg, vegan omit fetta]

\$22/24

ADD TO YOUR SALAD

grilled chicken + \$8

4 grilled prawns + \$9

6 grilled prawns + \$12

fried haloumi bites + \$6

vegetarian [veg] vegan [vgn]

naturally free from gluten [gf]

Coeliacs please check your requirements with our Kitchen

10% surcharge applies on public holidays

Mains

CHICKEN SCHNITTY

w fries, salad & your choice of sauce
gravy, peppercorn, mushroom, garlic
cream & bacon or bearnaise sauce

\$23/25

PALMY PARMI

w Napoli tomato sauce, organic
free-range ham & melted mozzarella
w fries & salad

\$26/28

MISO CHICKEN POKE BOWL

miso caramelised chicken breast on
steamed white rice, edamame beans,
fresh wakame, pickled ginger & kewpie
house slaw [gf]

\$26/28

Seafood

SALT & PEPPER SQUID

lightly fried hand cut tender squid pieces
served w fries, garden salad & roasted
garlic aioli [gf option, request GF fries]

\$26/28

FISH & CHIPS

lemon & dill scented beer battered snapper
w fries, garden salad, tartare sauce & lemon

\$24/26

members price / non members price

MALAYSIAN CHICKEN LAKSA

mild laksa broth, vermicelli noodles,
coriander, firm tofu, soft egg, bean sprouts &
citrus

\$24/26

MEDITERRANEAN LAMB KOFTAS

w grilled flatbreads, fresh tzatziki,
regional salad & grilled citrus
(gf option, omit flatbread)

\$27/29

PRAWN & CHORIZO PAELLA

prawn cutlets cooked in confit garlic,
smoked paprika, spiced chorizo & saffron
rice [gf]

\$29/31

PUMPKIN CREME RISOTTO

pilaf style risotto brought together in a
pumpkin creme sauce topped w fetta,
sage crisps & pinenuts [veg, gf]

\$23/25

GRILLED BARRAMUNDI

w fries, garden salad, tartare sauce & lemon
[gf option, request GF fries]

\$28/30

SEARED ATLANTIC SALMON

on pumpkin puree, new
potatoes, wilted kale, shaved
fennel & citrus salad [gf]

\$31/33

PAPPARDELLE CAPONATA

caponata of zucchini, eggplant, capsicum
& olives laced w tomato & basil sugo,
topped w fried haloumi bites & parsley
[veg, vgn option omit haloumi]

\$26/28

HERB CRUSTED CAULIFLOWER & KALE

roasted cauliflower steak on salsa verde,
spiced sweet potato silk, kale crisps &
coriander [vgn, gf]

\$25/27

Steaks

RUMP 200g

100 day grain fed \$27/29

SCOTCH FILLET 250g

NSW 100% grass fed \$36/38

SIRLOIN 250g

MB 2+ 150 day grain fed \$40/42

ADD 4 prawns + \$9 | ADD 6 prawns + \$12

SAUCES

garlic cream & bacon, bearnaise
gluten free - gravy, peppercorn, mushroom

CHIPS & SALAD included

MASH & VEG [gf] + \$3

Sides

MASHED POTATO & GRAVY [gf] \$8/9

SEASONAL VEGETABLES \$8/9

SIDE SALAD [gf] \$8/9

SAUCES & AIOLI \$2