



PLEASE TELL
US YOUR TABLE
NUMBER WHEN
ORDERING

MENU

STARTERS

- LEMONGRASS PRAWNS** (*gf, df*) 21
Steamed prawns (5) and Asian spices on a lemongrass stalk served with Thai style ginger and chilli dipping sauce
- JALAPENO POPPERS** (*v*) 19
Battered and fried, cream cheese and chive stuffed Jalapenos (5) served with chipotle tabasco aioli
- PERI PERI CHICKEN WINGS** (*gf, df*) 21
Twice cooked chicken wing niblets (½ kg) coated and served with our house made peri peri sauce
- CALIFORNIAN CRAB CAKES** (*df, nf*) 22
Blue swimmer crab cakes (5), spring onion and red capsicum celeriac remoulade served with lime wedge and black pepper aioli
- MOROCCAN FRIED CAULIFLOWER PAKORA** (*gf, nf, vga*) 19
Served with leafy greens and minted lemon yoghurt
- LAMB KOFTAS** (*nf*) 21
Flame grilled, Greek style lamb koftas (5) served with garlic pita bread, wild rocket and tzatziki

DESSERTS

- CHOCOLATE TASTE PLATE** 21
Three petite desserts made with Valrhona chocolate: chocolate mousse tart, milk chocolate yuzu and sesame dessert, and baked white choc and coconut cheesecake
- GREEN APPLE MOUSSE** (*gf, nf*) 16
Apple compote and vanilla sponge with vanilla custard in a crisp tart shell
- TROPICAL DELIGHT** (*gf, vg*) 16
Vanilla sponge with coconut passionfruit cream, mango passionfruit compote decorated with colourful tropical cream and topped with coconut flakes and mango passionfruit gel
- ICE CREAM** 1 SCOOP 5.50 2 SCOOPS 8.50
See ice cream display for flavour options

SPECIALS

Please see specials TV above the kitchen for our daily specials

SALADS

- MEXICAN SALAD CUP** (*gf, nf, df*) 22
Red kidney beans, soy beans, turtle beans, corn, red and green capsicum, celery, onion, carrot, shallots and parsley in a garlic dressing. Served in a crisp tortilla cup
- JAPANESE SESAME SLAW SALAD** (*vg, gf, nf*) 22
A crunchy mix of red and white cabbage, julienne carrot, shaved daikon, soy beans and arami seaweed with a roast sesame and miso dressing
- TURMERIC COUS COUS CAULIFLOWER & CRANBERRY SALAD** (*vg*) 22
Pearl cous cous and diced cauliflower tossed with roasted red capsicum, pumpkin, pepitas, cranberries and parsley in a turmeric tahini dressing
- GREEN LEAF SALAD** (*vg, nf, gf*) 15
Simple green leaf salad with honey mustard dressing. The perfect additional side to any protein

+ ADD

- GRILLED BARRAMUNDI** (*gf*) 10
- GRILLED TIGER PRAWNS** (*gf*) 12
- GRILLED FREE RANGE CHICKEN BREAST** (*gf*) 10
- GRILLED WAGYU RUMP** (*gf*) 10
- SAUCES** (*gf*) 2.50
gravy, pepper, mushroom, bearnaise

SIDES

- GARLIC BREAD** 12
- GARLIC CHEESE BREAD** 14
- SWEET POTATO FRIES** (*gf*) with aioli 12
- SUPA CRUNCH FRIES** (*gf, vg, nf*) with truffle aioli 12

MEMBERS
GET 10% OFF
ALL FOOD AND
BEVERAGES



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CLASSICS *SERVED WITH CHIPS & SALAD OR MASH & VEG

WAGYU RUMP STEAK* (df, nf, gf) **38**
250g True North 150-day grain fed wagyu
cap off rump – marble score 9+

+ SURF AND TURF OPTION (gf) **12**
Add chargrilled Clarence River tiger prawns
with thyme and truffle butter

CHICKEN BREAST SCHNITZEL* (nf) **28**
Panko crumbed 300g free range chicken breast
with garden salad, supa crunch fries and your
choice of sauce

CHICKEN PARMIGIANA* (nf) **30**
Panko crumbed 300g free range chicken breast
topped with double smoked ham, Napoli
sauce and buffalo mozzarella

BEER BATTERED BARRAMUNDI (df, nf) **30**
Served with garden salad, supa crunch fries,
house made tartare and lemon wedge

BEEF NACHO (nf, gf) **26** **VEG NACHO** (v, nf, gf) **24**
Texan smoked pulled beef brisket or vegetarian
hickory smoked bean nacho served on corn tortilla
chips with melted jack cheddar, sour cream,
guacamole and tomato salsa

NIPPERS 14 YEARS AND UNDER

ALL
\$15

*All served with kids activity pack & dixie cup
ice cream voucher. Upgrade to a scoop ice cream
from the display for an additional \$2.50*

CHICKEN NUGGETS (nf, df) with chips & salad

BATTERED BARRAMUNDI (nf, df) with chips & salad

CHEESE BURGER (gfa, nf, df) with chips

CHICKEN SATAY (non spicy - contains peanuts) with rice

SPAGHETTI BOLOGNESE (nf) with parmesan cheese

MAC AND CHEESE BALLS (nf) with chips & salad

MAINS

CRISPY SKIN ATLANTIC SALMON (gf, nf, df) **28**
Crispy skin Atlantic salmon with fennel and
watercress salad, green apple puree and
lime wedge

CATALONIA SEAFOOD STEW (nf) **30**
Classic Spanish seafood stew teeming with
mussels, squid, prawns, barramundi in a tomato
broth, served with sour dough crisps – an
extravaganza of classic Spanish flavours

STIR FRIED KING PRAWNS (gf, df) **28**
With ginger and shallot and seasonal
Asian veg and rice noodle crisps

ROASTED VEGETABLE LASAGNA (vg, nf) **26**
With roasted Mediterranean vegetables,
Napoli sauce, baby basil and fetta crumble

CHICKEN SATAY (gf) **28**
Thai style chicken satay and jasmine rice
served with toasted peanuts and fried shallot

CRUMBED PORK CUTLET **28**
Herb crumbed pork cutlet with a warm kumera,
red capsicum, roasted pinenuts and shallot salad
and lemon wedge

BURGERS ALL SERVED WITH SUPA CRUNCH FRIES

AMERICAN BEEF BURGER (gfa, nf) **26**
Wagyu beef patty, bacon, high-melt cheese,
onion jam, chipotle mayonnaise, pickle and
rocket on a toasted milk bun

PERI PERI CHICKEN BURGER (gfa, nf) **26**
Marinated free range chicken breast, tomato,
lettuce, red onion, peri peri sauce on a
toasted milk bun

ZUCCHINI AND HALLOUMI FRITTER BURGER (gfa, nf) **26**
With minted yoghurt, pickled cucumber ribbons,
Spanish onion on a toasted milk bun

+ GLUTEN FREE BURGER BUN **2.50**

nf - nut free, df - dairy free, v - vegetarian, vg - vegan,
vga - vegan available, gf - gluten free, gfa - gluten free available

Whilst all care is taken to ensure gluten free meals are gluten free,
there may be traces of gluten as it is present in the kitchen.
IF YOU ARE COELIAC, PLEASE LET US KNOW.