

MEMBER / GUEST

SHARING

Garlic bread ^V	5/6
Cheesy garlic bread ^V	7/8
Hot chips ^{VE} sea salt	6/7
Potato wedges ^V sweet chilli, sour cream	8/9
Salt & pepper squid aioli, lemon	17/18
Fried haloumi chips ^V za'atar, sesame, chilli jam	17/18
Tempura prawn rolls (3) wasabi avocado, pickled radish, coriander, sriracha mayo	17/18
Popcorn polenta ^{VE GF} harissa, lemon thyme, sumac	17/18
Teriyaki salmon tacos (3) Japanese slaw, sesame mayo	17/18

HEALTHY OPTIONS

Healthy options plate ^{VE GF} roast pumpkin, cabbage, charred broccoli, avocado, chickpea hummus, smoked almonds, lemon dressing	20/22
Add tofu ^{VE GF}	4
Add lamb kofta	4
Add poached chicken ^{GF}	4
Roast sweet potato salad ^{VE GF} kale, sprouts, crispy quinoa, raisins, radish, cashew crème	20/22
Add poached chicken	4
Miso half chicken soba noodle, edamame, radish, carrot, sesame, ginger dressing	24/26
Grilled salmon ^{GF} black barley, artichoke, snow pea, dill, almonds, romesco	26/28
Caesar salad ^{GF} cos, bacon, croutons, egg, Caesar dressing	18/20
Add poached chicken	4
Add prawns	4
Add anchovies	2

MEMBER / GUEST

POKÉ BOWLS

All bowls ^{VE GF} comes with brown rice, cabbage, edamame, beetroot, carrot, red onion, ponzu sauce	24/26
Pick your protein (choice of one) - poached chicken - teriyaki salmon or chicken - chicken katsu - tofu	
Pick your sauce (choice of one) - sesame mayo - garlic aioli - bulldog BBQ	
Pick your crunch (choice of two) - sesame seeds - fried shallots - crispy quinoa	

GRILL

all steaks come with your choice of sauce and two sides: chips, salad, mash, seasonal vegetables

250g Rump, Riverine ^{GF}	27/29
400g Rump, Riverine ^{GF}	32/34
300g Sirloin mbs2+, Grasslands ^{GF}	35/37
300g Lamb rump skewers cucumber, capsicum & haloumi salad, skordalia, herb & lemon flatbread	28/30
Extra sauces	3
dijon & tarragon mustard, gravy, mushroom, peppercorn, dienne, béarnaise, jus	

SCHNITZELS

comes with your choice of two sides: chips, salad, mash, seasonal vegetables

Chicken schnitzel	21/23
Chicken parmigiana Napoli sauce, mozzarella cheese	23/25
Veal schnitzel	26/28
Veal parmigiana Napoli sauce, mozzarella cheese	28/30
Barramundi schnitzel	24/26

MEMBER / GUEST

MAINS

Roast pork belly ^{GF} broccolini, braised onions, plum sauce, shisho, sesame	26/28
Clean harvest barramundi ^{GF} Jerusalem artichoke, cavolo nero, roast pumpkin, coriander	28/30
Fisherman's basket battered fish, fried squid, tempura prawns, salad, chips, tartare sauce	24/25
Braised lamb pie cauliflower gratin, peas, mint, jus	23/25
Coconut chicken curry ^{GF} cardamom rice, cucumber, mint, riata	23/25
Battered fish & chips salad, tartare sauce, lemon	20/22
Steak sandwich on sourdough caramelised onion, beetroot, lettuce, tomato relish, aioli, chips	20/21
Beef burger lettuce, tomato, beetroot, grilled onions, BBQ sauce, chips	20/21
Paella prawns, mussels, calamari, chorizo, saffron, chilli, garlic	26/28
Fusilli pasta ^{VE} wild mushrooms, peas, black cabbage, chilli, garlic, lemon	22/24

PIZZA

Gluten free pizza bases available no charge

Margherita pizza ^V tomato, basil, mozzarella cheese	16/18
Ham & pineapple pizza mozzarella cheese	18/19
Garlic prawn pizza chorizo, red peppers, olives, shallots, mozzarella cheese	18/20
Supreme pizza pepperoni, leg ham, red onion, green capsicum, pineapple, mushroom, mozzarella cheese	18/20
BBQ meat lovers pizza ground beef, ham, chorizo, chicken, pepperoni, mozzarella cheese	18/20
Moroccan lamb pizza tomato base, spiced lamb, tomato, cumin, guacamole, yoghurt, coriander, lemon, mozzarella	18/20
Zucchini pizza ^{VE GF} olive oil base, kalamata olives, semi dried tomato, rosemary, dukkah, lemon, vegan mozzarella	20/22

MEMBER / GUEST

SIDES

Steamed seasonal vegetables ^{VE GF}	6/7
Garden salad ^{VE GF}	6/7
Potato mash	6/7
Charred broccolini ^{VE GF} almonds, lemon	6/7

DESSERTS

Warm churros, dulce de leche ^V	10/12
Nutella pizza ^V strawberries, mascarpone, hazelnuts	12/14
Tiramisu ^V pineapple, coconut, lime	10/12
Kids waffle ^V vanilla ice cream, butterscotch sauce	7/8
Kids vanilla ice cream scoop chocolate sauce, marshmallows, 100's & 1000's	6/7

ANKLE BITERS (UNDER 12)

Kids chicken schnitzel veggies or chips	9/10
Poached chicken breast veggies or chips	9/10
Beef burger cheese, ketchup, chips	9/10
Battered flathead veggies or chips	9/10
Spaghetti ^V Napoli sauce, cheese	9/10
Kids margherita pizza ^V	9/10
Kids poké bowl comes with brown rice, ponzu, aioli & choice of poached chicken or salmon	9/10

KIDS VALUE MEAL

Kids meal, kids drink, ice cream cup	12/13
Activity pack	1.5

^V vegetarian ^{GF} gluten free ^V can be made vegetarian
^{VE} vegan ^{GF} can be made gluten free
^{VE} can be made vegan. Inform staff



Cocktails

COCKTAILS

- Let that Mango**
Bacardi, Lychee Liqueur & Mango Juice
- Watermelon Sugar**
Smirnoff Vodka, Watermelon Juice, Lemon & Lemonade
- Caramel Apple Martini**
Granny Smith Sour Apple Liqueur, Vanilla Vodka, Caramel Essence & Cloudy Apple Juice
- Espresso Martini**
Kahlua, Smirnoff Vodka & Espresso
- Classic Margarita**
El Jimador Tequila, Triple Sec & Lime
- Sex on the Springs**
Midori, Smirnoff Apple Vodka, Pineapple & Cranberry
- Pina Colada**
Midori, Malibu & Pineapple
- Coachella Caprioska**
Smirnoff Vodka, Lychee Liqueur, Lime & Passionfruit
- Oasis Smash**
Smirnoff Raspberry Vodka, Apple Juice, Lime & Strawberry juice
- Mojito – Classic, Passionfruit or Strawberry**
Bacardi, Mint & Lime
- Palm Spring Spritz**
Gordons Pink Gin, Prosecco & Lemonade

ALL 13 COCKTAIL JUGS

- Las Palmas Jug**
Bacardi, Passionfruit, Mint & Lime
- Fruit Tingle Jug**
Smirnoff Vodka, Blue Curacao, Pineapple Juice, Raspberry Cordial & Lemonade
- Illusion Jug**
Smirnoff Vodka, Midori, Triple Sec & Pineapple Juice

ALL 28 SPARKLING

- MORGANS BAY Brut** 8
South Eastern Australia
- CHANDON NV Brut** 13.5
Australia
- VEUVE CLICQUOT Champagne**
Reims France
- DA LUCA Prosecco** 9.5
Italy
- T'GALLANT Sparkling Pink Moscato** 9.5
South Australia
- SQUEALING PIG Sparking Rose** 10
South Australia

WHITE

- HARTOGS Moscato** 9.5 12.5 37
Western Australia
- MAD FISH Riesling** 10 13.5 40
Margaret River
- LITTLE BERRY Pinot Grigio** 10 12.5 40
Padthaway
- CAPE SCHANCK Pinot Grigio** 10 13 38
Mornington Peninsula
- ARA SINGLE ESTATE Pinot Gris** 10 13 39
Marlborough
- 821 SOUTH Sauvignon Blanc** 9 12 35
Marlborough
- GIESEN VINEYARD SELECTION Sauvignon Blanc** 9.5 12.5 37
Marlborough
- SQUEALING PIG Sauvignon Blanc** 10 13.5 43
Marlborough
- HARPER PARK Semillon Sauvignon Blanc** 7.5 9.5 28
South Eastern Australia
- MARGAN Verdelho** 10 13.5 39
Hunter Valley
- HARPER PARK Chardonnay** 7.5 9.5 28
South Eastern Australia
- SALTRAM 1859 Chardonnay** 10 14 41
Eden Valley
- DEVILS LAIR HONEYBOMB Chardonnay** 9.5 12.5 37
Western Australia

MEMBERS HAPPY HOUR

ON ALL \$13 COCKTAILS BETWEEN
6PM TO 9PM
ON FRIDAY & SATURDAY NIGHTS

3PM TO 6PM
ON SUNDAYS

Wines

150ML/250ML/BTL

150ML/250ML/BTL

ROSÉ

- DEVILS LAIR 'HONEYBOMB' Rose** 10 13 39
Western Australia
- ARA SINGLE ESTATE Pinot Noir Rose** 9.5 12.5 37
Marlborough

REDS

- ST HUBERT'S THE STAG Pinot Noir** 10 14 40
Yarra Valley
- CAPE SCHANCK Pinot Noir** 9.5 13 38
Victoria
- TE ORA Merlot** 9.5 12.5 37
Marlborough
- GIESEN ESTATE Merlot** 9.5 12.5 36
Hawkes Bay
- EL PAYADOR MENDOZA Malbec** 9.5 12.5 36
Argentina
- RADIO BOKA Tempranillo** 9.5 12.5 37
Valencia Spain
- HARPER PARK Cabernet Merlot** 7.5 9.5 28
South Eastern Australia
- WYNNS THE GABLES Cabernet Sauvignon** 9.5 13.5 39
Coonawarra
- LAJOLIE Cabernet Sauvignon** 9.5 13.5 39
France
- SALTRAM MAMRE BROOK Cabernet Sauvignon** 65
Barossa
- HARPER PARK Shiraz** 7.5 9.5 28
South Eastern Australia
- LITTLE BERRY Shiraz** 9.5 13.5 40
McLaren Vale
- PEPPERJACK Shiraz** 12 16 55
Barossa
- WYNNS BLACK LABEL Shiraz** 65
Coonawarra