

BISTRO MENU

SHARING

MEMBER / GUEST

Garlic bread ^V	6/7
Cheesy garlic bread ^V	7/8
Hot chips ^{VE} sea salt	7/8
Potato wedges ^V sweet chilli, sour cream	9/10
Spiced chickpeas ^{VE GFR} baba ganoush, turmeric, sumac flatbread	12/14
Garlic prawn arancini green onion aioli (7)	15/16
Salt & pepper squid aioli, lemon	17/18
Fried haloumi chips ^V za'atar, sesame, chilli jam	17/18
Teriyaki salmon tacos (3) Japanese slaw, sesame mayo	18/19
TPH mixed plate ^{GFR} lamb kofta, pumpkin hummus, pistachio falafels, pickles, mixed olives, pitta, coriander salsa	30/32

HEALTHY OPTIONS

Healthy options bowl ^{VE GF} green beans, cabbage, zucchini, avocado, edamame, pumpkin hummus, sesame vinaigrette	21/23
Add honey soy tofu ^{VE GF}	4
Add lamb kofta	4
Add poached chicken ^{GF}	4
Roast pumpkin ^{VE GF} wild rice, swiss browns, pepitas, currants, sage, chard, coriander	21/23
Vietnamese chicken coleslaw carrot, coriander, chilli, peanuts, sesame	22/24
Barramundi fillet ^{GF} kale, cous cous, smoked tomato, mint picada, hazelnut	30/32
Caesar salad ^{GFR} cos, bacon, croutons, egg, Caesar dressing	19/21
Add poached chicken	4
Add prawns	4
Add anchovies	2

POKÉ BOWLS

MEMBER / GUEST

All bowls ^{VER GFR} comes with brown rice, cabbage, edamame, beetroot, carrot, red onion, ponzu sauce	25/26
Pick your protein (choice of one) - poached chicken - teriyaki salmon or chicken - chicken katsu - honey soy 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	

MAINS

Roast pork belly ^{GF} parsnip, celeriac puree, carrot top salsa, rosemary jus	28/30
Grilled salmon ^{GF} peas, green beans, radish, parsley, lemon champ mash	28/30
Fisherman's basket battered fish, fried squid, tempura prawns, salad, chips, tartare sauce	25/27
BBQ chicken pie mash, dutch carrots, rosemary jus	23/25
Kerala curry prawns coconut basmati, turmeric, coriander	26/28
Battered fish & chips salad, tartare sauce, lemon	21/23
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
Spaghetti pork & fennel meatballs, tomato, parmesan, parsley	26/28
Fusilli pasta ^{VE} artichoke, semi dried tomatoes, snow peas, rocket pesto	23/25

SET MENU

Shared Set Menu from 40pp
Your choice of shared 3 course set menu. See website for menu (Minimum 6pax. Requires pre-order 72hrs in advance)

GRILL

MEMBER / GUEST

all steaks come with your choice of sauce and two sides: chips, salad, mash, seasonal vegetables	
250g Rump, Riverine ^{GFR}	27/29
400g Rump, Riverine ^{GFR}	32/34
300g Sirloin mbs2+, Grasslands ^{GFR}	35/37
300g Chicken satay skewers wombok slaw, peanut, lime, sesame flatbread	28/30
Extra sauces dijon & tarragon mustard, gravy, mushroom, peppercorn, dienne, béarnaise, jus	3

SCHNITZELS

comes with your choice of two sides: chips, salad, mash, seasonal vegetables	
Chicken schnitzel	22/24
Chicken parmigiana Napoli sauce, mozzarella cheese	24/26
Veal schnitzel	27/29
Veal parmigiana Napoli sauce, mozzarella cheese	29/31

PIZZA

Gluten free pizza bases available no charge	
Margherita pizza ^V tomato, basil, mozzarella cheese	16/18
Pepperoni pizza 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
Vegetarian pizza mushroom, capsicum, onion, pineapple, olives, oregano, mozzarella cheese	17/19
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} olive oil base, kalamata olives, semi dried tomato, rosemary, dukkah, lemon, vegan mozzarella	20/22

SIDES

MEMBER / GUEST

Steamed seasonal vegetables ^{VE GF}	7/8
Garden salad ^{VE GF}	7/8
Potato mash	7/8
Charred broccolini ^{VE GF} almonds, lemon	7/8

DESSERTS

Warm churros, dulce de leche ^V	10/12
Nutella pizza ^V strawberries, mascarpone, hazelnuts	12/14
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 bites veggies or chips	10/11
Poached chicken breast veggies or chips	10/11
Beef burger cheese, ketchup, chips	10/11
Battered flathead veggies or chips	10/11
Spaghetti ^{VER} Napoli sauce, cheese	10/11
Kids margherita pizza ^{V VER}	10/11
Kids poké bowl comes with brown rice, ponzu, aioli & choice of poached chicken or salmon	10/11

KIDS VALUE MEAL

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

^V vegetarian ^{VE} vegetarian on request
^{VE} vegan ^{VER} vegan on request
^{GF} gluten free ^{GFR} gluten free on request



COCKTAILS

FAVOURITES \$7 DURING HAPPY HOUR

Espresso Martini Kahlua, Smirnoff Vodka & Espresso	13
Whiskey Apple Tennessee Fire, Fresh Pressed Apple Juice	13
Oasis Smash Smirnoff Apple Vodka, Lime, Berries	13
Let that Mango Bacardi, Lychee Liqueur, Mango	13
Sex on the Springs Midori, Smirnoff Apple Vodka, Pineapple, Cranberry	13
Watermelon Sugar Smirnoff Vodka, Watermelon, Lemon	13

CLASSICS \$10 DURING HAPPY HOUR

Classic Margarita El Jimador Tequila, Triple Sec, Lime	13
Classico Mojito Bacardi, Mint, Lime, Soda	13
Grapefruit Twist Malfy Blood Orange Gin, Lemon, Sugar, Bitters, Whites	13
Beneath the Palm Trees Captain Morgan Spiced Rum, Lime, Sugar, Ginger Ale	13
Southside Tanqueray, Lemon, Mint, Sugar	13
Caramel Apple Martini Granny Smith Sour Apple Liqueur, Vanilla Vodka, Caramel	13
Pina Colada Bacardi, Pineapple, Coconut Cream	13

COCKTAIL JUGS

Fruit Tingle Smirnoff Vodka, Blue Curacao, Lemonade, Pineapple Juice, Raspberry	13
Illusion Smirnoff Vodka, Midori, Triple Sec, Pineapple, Passionfruit	13
Beneath the Palm Trees Captain Morgan Spiced Rum, Lime, Sugar, Ginger Ale	13

ALL 30 SPARKLING

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

WHITE

HARTOGS Moscato Western Australia	9.5	12.5	39
LEASINGHAM BIN 7 Riesling Clare Valley	10	13.5	43
LITTLE BERRY Pinot Grigio Padthaway	9.5	12.5	40
CAPE SCHANCK Pinot Gris New Zealand	10	13	42
DUSKY SOUNDS Pinot Gris New Zealand	9.5	12.5	39
ARA SINGLE ESTATE Pinot Gris Marlborough	9	11.5	35
TA KU Sauvignon Blanc Marlborough	9.5	12.5	40
GIESEN Sauvignon Blanc Marlborough	8	9.5	29
HARPER PARK Semillon Sauvignon Blanc South Eastern Australia	8	9.5	29
HARPER PARK Chardonnay South Eastern Australia	9.5	12.5	37
DEVILS LAIR HONEYBOMB Chardonnay Western Australia	42		
SALTRAM 1859 Chardonnay Eden Valley			

**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

ARA SINGLE ESTATE Pinot Noir Rose Marlborough	9.5	12.5	37
DEVILS LAIR 'HONEYBOMB' Rose Western Australia	10	13	39
ST HALLETT Rose Barossa Valley			45

REDS

TA KU Pinot Noir Marlborough	9.5	12.5	39
CAPE SCHANCK Pinot Noir Victoria	10	13	42
ST HUBERT'S THE STAG Pinot Noir Yarra Valley			44
AMBERLEY Merlot Western Australia	9	12	39
GRANT BURGE 'BENCHMARK' Merlot South Australia			49
HARPER PARK Cabernet Merlot South Eastern Australia	8	9.5	29
WYNNS THE GABLES Cabernet Sauvignon Coonawarra	10.5	13.5	42
SALTRAM MAMRE BROOK Cabernet Sauvignon Barossa			70
HARPER PARK Shiraz South Eastern Australia	8	9.5	29
LITTLE BERRY Shiraz McLaren Vale	9.5	13.5	41
PEPPERJACK Shiraz Barossa	12	15	55
WYNNS BLACK LABEL Shiraz Coonawarra			75