



Starters

<b>Garlic bread</b>	
Baked baguette with confit garlic, orange and thyme butter	\$7
<b>Fresh ciabatta</b>	
served with butter, house made dukkah, balsamic & olive oil	\$7
<b>Insalata 'Caprese'</b> traditional Italian salad with fresh basil, vine ripened tomatoes, buffalo mozzarella & extra virgin olive oil	\$10
<b>Bresaola</b> with shaved parmesan, extra virgin olive oil & ciabatta	\$12
<b>Cajun spiced loaded fries</b> with avocado, mushroom, onion, crispy bacon, tasty cheese, Kansas City BBQ sauce & sour cream	\$14
<b>Kansas City BBQ chicken wings</b> with hot sauce 500gm/1kg	\$16/\$22

Share plate selection

Arancini with aioli (4)	\$6
Thai chicken spring roll with mandarin aioli (2)	\$8
Grilled garlic pita with house made hummus (v)	\$8
Spiced beef empanada with raita aioli (3)	\$8
Grilled spanish chorizo with chipotle aioli	\$9
Buttermilk chicken slider on brioche with slaw & chipotle aioli	\$9
Fish taco, battered Cajun spiced flake in a soft shell with slaw & aioli	\$10
Marinated South Australian olives & pickled vegetables (v)	\$12
Thai spiced fish cakes with house made fennel kim chi (2)	\$12
Dumplings with soy lime dipping sauce (3)	\$9
choose from pork & prawn, chicken & chive or vegan dumplings (v)	
Salt & pepper squid with tartare & fresh lemon	\$15
<b>Antipasto &amp; calamari platter</b>	\$35
salt & pepper squid with your choice of any three (3) items from our share plate selection	

Chefs selection

<b>Gnocchi</b>	
Potato gnocchi, pan fried with caramelised shallots, broad beans, pancetta & Tuscan cabbage é/m	\$15/25
<b>Boston Bay mussels</b>	\$24
with chorizo, chilli, basil, chargrilled ciabatta & Napoli sauce	
<b>Veal Pizzaiola</b>	\$32
medallions of grilled veal topped with pepperonata & buffalo mozzarella served with crisp fried garlic potatoes & rosemary salt	

Club favourites

<b>Club brisket burger</b>	\$20
house smoked beef brisket burger with rocket, camembert, beetroot relish, house made BBQ sauce & chips	
<b>Chargrilled steak sandwich</b>	\$20
chargrilled scotch fillet with fresh tomato, salad & onion jam on toasted brioche & a side of chips	
<b>Caesar salad</b>	\$17
baby cos leaves, crisp bacon, anchovies, shaved parmesan, soft poached egg and traditional Caesar dressing	
add chicken \$6	
<b>Fish &amp; Chips</b>	
beer battered fish with chips, coleslaw, house made tartare & lemon	
Flake (2)	\$19
King George whiting	\$30
<b>Thai salad with choice of beef or calamari</b>	\$22
with crisp shallots, spiced peanuts, spring onion, lime leaf, lemongrass, rice noodles, capsicum, cucumber, coriander & mint with nam pla prik dressing (VOA)	
<b>Vegan burger</b>	\$18
house made vegan pattie on a potato bun with fresh tomato, smoked mozzarella, coleslaw, caramelised onion & chips	
<b>Chicken breast schnitzel</b>	\$22
300gm crumbed chicken schnitzel with Cajun spiced chips, coleslaw & your choice of gravy, pepper, diane or mushroom sauce	
<b>Chicken schnitzel Parmigiana</b>	\$24
with Cajun spiced chips & coleslaw	
<b>Paella</b>	\$32
saffron rice with squid, local mussels, prawns, fish, Spanish chorizo & chicken finished with fresh tomato, parsley & baby spinach	

Steak

all steaks are char-grilled and served with mashed potato, pumpkin & almond chutney, seasonal greens & jus (GF)	
300gm scotch fillet	\$36
200gm eye fillet	\$40

Sides

Garden Salad	\$6
Creamed Mash	\$8
Broad beans with pancetta, chilli & onion	\$8
Chips with tomato sauce	\$7.5
Wedges with sour cream & sweet chilli sauce	\$9.5
Cajun spiced onion rings with ranch dressing	\$8/\$15

To finish

<b>Baked lemon brûlée tart</b>	\$10
with double cream & candied lemon	
<b>Tiramisu</b>	\$12
with savoiardi biscuits, amaretto cream, caramelised banana & shaved chocolate	
<b>Cheese plate</b>	\$22
Blue, cheddar & soft cheese with quince paste, lavosh, crackers, fresh apple & pear	
<b>Sailors sundae</b>	\$8
with your choice of strawberry, chocolate or caramel topping, with nuts or sprinkles	
<b>Affogato</b>	\$8
vanilla ice-cream with a shot of hot espresso	
add a shot of your favourite liqueur from \$6	
<b>Dessert Wine</b>	
Yalumba Hand Picked Botrytis Viognier 375ml	40
<b>Port &amp; Sherry</b>	per gl.
Penfolds Club Port	6.5
Craigmoor Rummy Port	7
Galway Pipe Port	10
Valdespino Pedro Ximenez Sherry	11
Liquid Gold 22 Carat	13

Vegetarian (V) Dairy Free (DF) Gluten Free (GF) Vegan Option Available (VOA)