








Starters

Garlic bread	
baked baguette with confit garlic, orange and thyme butter	\$9
Fresh ciabatta	\$7
served with butter, house made dukkah, balsamic & olive oil	
Share plate selection	
Grilled garlic pita with house made hummus (v)	\$9
Grilled Spanish chorizo with chipotle aioli	\$10
Saffron arancini with aioli (4)	\$10
Pork & prawn / chicken & chive / vegan dumplings (v) served with sesame soy dipper (3)	\$10
Grilled haloumi with fresh lemon & dukkah	\$10
Fish taco with beer battered Cajun spiced flake in a soft taco shell with coleslaw & aioli (2)	\$10
Spring rolls, choose Thai chicken / pulled pork / vegetarian (v) served with chilli jam (3)	\$11
Buttermilk chicken slider on toasted brioche with coleslaw & chipotle aioli (2)	\$11
Marinated South Australian olives & pickled vegetables (v)	\$12
Thai spiced fish cakes with house made fennel kim chi (2)	\$12
Salt & pepper squid with tartare & fresh lemon	\$19
Antipasto & calamari platter	\$40
salt & pepper squid with your choice of three (3) items from our share plate selection above	
Club favourites	
Caesar salad  	\$20
baby cos leaves, crisp bacon, anchovies, shaved parmesan, soft poached egg and traditional Caesar dressing (voa)	
add chicken	\$6
Thai salad with beef / calamari / tofu   	\$24
with crisp shallots, spiced peanuts, spring onion, lime leaf, lemongrass, rice noodles, capsicum, cucumber, coriander & mint with nam pla prik dressing (voa)	
Fish & chips 	
beer battered fish with chips, coleslaw, house made tartare & lemon	
Flake	\$25
King George Whiting	\$POA
Club Burger 	\$24
grilled lamb pattie with tomato kasundi, preserved lemon aioli, gruyère cheese, Bombay carrot salad & onion rings on a toasted charcoal brioche bun served with a side of chips	
Vegan burger 	\$20
house made vegan pattie on a potato bun with fresh tomato, smoked mozzarella, coleslaw & caramelised onion served with chips	
Buttermilk chicken burger 	\$24
crisp fried chicken marinated in buttermilk, chilli, lime leaf & lemon grass with chipotle aioli, coleslaw and a toasted charcoal brioche bun & chips	
Chargrilled steak sandwich 	\$22
chargrilled scotch fillet with fresh tomato, salad & onion jam on toasted brioche with a side of chips	

Schnitzel






Chicken breast schnitzel 	\$24
300gm crumbed chicken schnitzel with Cajun spiced chips, coleslaw & your choice of gravy; pepper, diane or mushroom sauce	
Parmigiana, napolitana sauce with tasty cheese	\$26
Caesar, the classic creamy salad minus the egg to help solve the riddle for you	\$26
Loaded schnitzel, topped with onion, bacon, mushroom, avocado, sour cream & bbq sauce	\$25

Chefs selection

Potato gnocchi 	é \$18 / m \$28
pan fried potato gnocchi with local mushrooms, candied walnuts, rocket, red wine toffee & pecorino	
Master stock duck 	\$29
half crispy skinned braised duck with black sticky rice, wok fried greens, chilli jam & jus	
Deep Sea Cod 	\$28
200gm cod fillet baked with leeks, savoy cabbage, wakame seaweed & dill on fried kipfler potatoes, Jerusalem artichoke purée & micro herbs	
Tagliatelle 'Tutto Mare'   	\$35
pasta ribbons with South Australian King prawns, black mussels, KG whiting, calamari, blue swimmer crab, chilli, basil, parsley & Napoli sauce	

From our chargrill

all dishes from our char-grill are served with mashed potato, zucchini relish, grilled seasonal greens & jus

300gm Chicken breast 	\$28
300gm 'OBE' organic beef porterhouse 	\$38
300gm 36° South scotch fillet 	\$46
200gm 36° South eye fillet 	\$43
300gm Mayura Station platinum series, dry-aged wagyu rump MS 8-9 	\$52

Sides

Garden salad	\$6
Creamed mash	\$8
Broad beans with pancetta, chilli & onions	\$8
Cajun spiced onion rings with ranch dressing	\$8 / \$15
Chips with tomato sauce	\$9
Wedges with sour cream & sweet chilli sauce	\$11

To finish

Sailors sundae	\$8
vanilla ice-cream with your choice of strawberry, chocolate or caramel topping, with nuts or sprinkles	
Pavlova	\$12
with passionfruit curd, fresh seasonal fruit, pistachio praline & raspberry coulis	
Sticky date & cumquat pudding	\$12
with white chocolate butterscotch & double cream	
Cheese plate	\$22
blue, cheddar & soft cheese with quince paste, caramelised fig, lavosh, crackers & fresh apple	
Affogato	\$8
vanilla ice-cream with a shot of hot espresso add a shot of your favourite liqueur from \$6	

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