

## To Start

Garlic bread, baked baguette with confit garlic & thyme butter \$9

Fresh ciabatta served with butter, house made dukkha, balsamic & olive oil [V][GF] \$7

### Share Plate Selection

Vegetable dumplings with sesame soy dipper (4) [V][GF] \$10

Grilled haloumi with fresh lemon & dukkah [V][GF] \$10

Saffron arancini with aioli (4) [V] \$12

Buttermilk chicken sliders (2) on toasted brioche with coleslaw & chipotle aioli \$12

Duck spring rolls with chilli jam (2) [GF] \$12

Salt & pepper squid with tartare & fresh lemon [GF] \$19

### Antipasto & calamari platter

salt & pepper squid with your choice of 3 items from our share plate selection above \$39

## Club Favourites

**Caesar salad** \$22  
baby cos leaves, crisp bacon, anchovies, shaved parmesan, soft poached egg & traditional Caesar dressing [GF][VOA]  
Add chicken + \$6

**Thai salad with salt & pepper squid/beef/tofu** \$24  
mixed leaves, crisp roasted peanuts, rice noodles, mint, coriander, cucumber, red capsicum, snow pea shoots & nam pla prick dressing [VOA][GF]

**Salt & pepper squid** \$26  
with chips, green salad, tartare & fresh lemon [GF]

**Beer battered fish**  
with chips, coleslaw, house made tartare & lemon  
Garfish \$29  
King George Whiting \$33

**Grilled beef burger** \$24  
dry aged brisket & bourbon patty, served with bacon, vegetable pickles, cos lettuce, gruyere cheese, on a potato bun with a side of chips [GF][VOA]

**Buttermilk chicken burger** \$24  
crisp fried chicken marinated in buttermilk, chilli, lime leaf & lemon grass with chipotle aioli, coleslaw, a toasted charcoal brioche bun & chips [GF]

**Chargrilled steak sandwich** \$24  
scotch fillet with fresh tomato, salad & onion jam on toasted brioche & a side of chips

## Schnitzel

Chicken breast schnitzel \$24  
or plant based schnitzel [VOA]  
crumbed chicken schnitzel served with cajun spiced chips, coleslaw & choice of gravy: Diane, pepper or mushroom sauce

### Schnitzel Toppings

Parmigiana: napolitana sauce with tasty cheese \$26

Caesar: the classic creamy salad minus the egg to help solve the riddle for you \$26

Loaded: topped with onion, bacon, mushroom, avocado, sour cream & BBQ sauce \$26

Marinara: cod, prawn, mussel, squid & crab with tasty cheese \$30

## From the Chargrill

served with mashed potato, seasonal greens, green tomato relish & your choice of sauce: Diane, pepper or mushroom sauce

300gm free range chicken breast [GF] \$28

300gm wagyu rump steak [GF] \$40

## Pizza

12" pizza | gluten free bases, vegan and vegetarian options are available upon request

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| <b>Gypsy</b><br>roasted buffalo chicken, pumpkin, spinach & feta with ranch dressing & creamy mozzarella                               | \$24 |
| <b>Pirate</b><br>Spencer gulf prawn, Boston Bay mussel, calamari, cod, blue swimmer crab, chilli, basil, napolitana sauce & mozzarella | \$30 |
| <b>Bula</b><br>Hahndorf Gourmet double smoked ham, pineapple & creamy mozzarella   | \$20 |
| <b>Arriba</b><br>spicy chilli con carne with corn chips, shredded cos, guacamole & sour cream  | \$22 |
| <b>Distraction</b><br>bolognese sauce, pulled pork, ham, red onion, basil, bbq sauce & creamy mozzarella                               | \$22 |
| <b>Oarsome</b><br>anchovy, kalamata olive, roasted capsicum, local mushrooms, Hahndorf Gourmet ham, basil, parsley & creamy mozzarella | \$24 |

## Chef's Selection

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| <b>Deep sea cod fillet</b><br>baked with leeks, savoy cabbage, wakame seaweed & dill on fried kipfler potatoes, Jerusalem artichoke puree & micro herbs [GF] | \$31 |
| <b>Master stock braised duck</b><br>served with black sticky rice, chilli jam & stir fried greens [GF]   | \$32 |
| <b>Tagliatelle con calamari e peperoncino</b><br>with onion, chilli, garlic, baby capers, wild rocket & SA olive oil [GF]                                    | \$26 |
| <b>Crisp fried whole baby barramundi</b><br>with Szechuan coating, Thai style salad & chilli jam [GF]  | \$31 |

## Sides

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| Garden salad [GF]                                | \$6  |
| Creamed mash potato [GF]                         | \$8  |
| Cajun spiced onion rings with ranch dressing     | \$8  |
| Chips with tomato sauce/aioli [GF]               | \$9  |
| Wedges with sour cream & sweet chilli sauce [GF] | \$11 |

## Dessert

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| <b>Sailors sundae</b><br>vanilla ice-cream with your choice of strawberry, chocolate or caramel topping, with nuts or sprinkles [GF] | \$8  |
| <b>Cardamon panna cotta</b><br>with caramelised figs, biscotti & strawberry powder [GF]  | \$12 |
| <b>Apple lattice tart</b><br>with seasonal fruit salad, blood orange gelati & double cream [GF]                                      | \$12 |
| <b>Cheese plate</b><br>blue, cheddar & soft cheese with quince paste, lavosh, crackers, fresh apple & pear [GF]                      | \$22 |
| <b>Affogato</b><br>vanilla ice-cream with a shot of hot espresso add a shot of your favourite liqueur from \$6                       | \$8  |