

LUNCH & DINNER



BREAKFAST Mon-Fri 7:00am-10:30am Sat-Sun 7am-11:00am
LUNCH Mon-Fri 11:00am-2:30pm Sat-Sun 11:30am-2:30pm
DINNER Sun - Thurs 5:00pm-8:30pm Fri-Sat 5:00pm-9:00pm

Afternoon Menu 2:30pm-5pm **Bar & Gaming 10:00am-LATE**

Snacks & Entrees

	MEMBER	VISITOR
GARLIC PIZZA	15.95	17.70
Confit garlic, mozzarella, EVOO		
GARLIC BREAD	10.45	11.60
CHEESY GARLIC BREAD	12.50	13.90
BEER BATTERED CHIPS	8.80	9.80
with aioli or gravy		
WEDGES sour cream, sweet chilli, guac	12.05	13.40
SWEET POTATO FRIES with aioli	10.45	11.60
CORN CHIPS guac, pico de gallo salsa	11.00	12.20
DUCK SPRING ROLLS sweet plum sauce	14.30	15.90
CRISPY PORK & PRAWN DUMPLINGS	14.30	15.90
with a tangy coconut sauce		
TURKISH BREAD with hummus, EVOO	12.60	14.00
WARM MARINATED OLIVES	10.45	11.60
with lemon, rosemary, turkish bread fingers		
WHITSUNDAY TIGER PRAWNS	26.35	29.30
with cocktail sauce, lemon		
BAKED HERVEY BAY SCALLOPS	26.35	29.30
in herbed béchamel, topped with pancetta crumb		
SALT & PEPPER CALAMARI	16.45	18.30
with red curry aioli, lemon		
BAKED BRIE	16.45	18.30
Baked brie, pickled figs, toasted walnut, Turkish bread		
CAESAR SALAD	14.85	16.50
Cos leaves, croutons, bacon, egg, parmesan, caesar dressing		
with chicken	21.40	23.80
with grilled prawns	22.60	25.10
with smoked salmon	23.75	26.40
MOROCCAN SALAD	16.45	18.30
Moroccan spiced carrot and chickpea salad, quinoa, rocket, onion, cucumber, cherry tomatoes, labneh		
with grilled halloumi	19.80	22.00
with chicken	23.05	25.60
with grilled prawns	24.20	26.90
with salt and pepper calamari	24.20	26.90

Mains

	MEMBER	VISITOR
MEDITERRANEAN GNOCCHI	20.90	23.20
Mediterranean tomato gnocchi, char grilled vegetables, rocket, shaved parmesan		
SICILIAN PUMPKIN LINGUINI	23.65	26.30
Sicilian sausage with linguini in a creamy pumpkin sauce, spinach, cherry tomato, feta		
HOUSE CARBONARA	21.95	24.40
Smoked bacon, field mushrooms, linguini, shaved parmesan		
BRAISED BEEF RAGU	23.65	26.30
Linguine tossed through braised beef ragu in a rich tomato sugo, parmesan cheese		
LAMB RUMP	31.85	35.40
Lamb rump, eggplant cream, peas, chargrilled zucchini, roasted chat potatoes		
BRAISED PORK SHANKS	29.70	33.00
Pork shanks, mustard mash, baby broccoli, jus, apple onion pickle		
ATLANTIC SALMON FILLET	33.00	36.65
Seared Tasmanian Atlantic salmon fillet, chat potatoes, broccolini, blistered cherry tomatoes, romesco sauce		
YELLOW BARRAMUNDI CURRY	31.30	34.80
Australian barramundi fillet, yellow curry, asian vegetables, coriander, jasmine rice		
PAD THAI	23.15	25.70
Chicken, prawns, egg, flat rice noodles, toasted peanuts, coriander, fresh lime		
PORK BELLY STIRFRY	23.15	25.70
Braised pork belly slices, ginger, chilli jam, veggies, jasmine rice		
BRAZILIAN STEW	26.40	29.30
Fish, prawns, chorizo, tomato and coconut broth, garlic bread		

Steaks

served with beer battered chips, salad & a choice of sauce peppercorn, mushroom, diane, gravy, jus (gf) or hollandaise

200g PASTURE FED EYE FILLET	41.75	46.40
BLACK ANGUS 300g RUMP STEAK	35.00	39.10
Steak add ons:		
salt & pepper calamari	7.75	8.60
grilled prawns	7.75	8.60
swap your chips & salad for potato & vegetables OR chips & vegetables	3.60	4.00

Classics

	MEMBER	VISITOR		MEMBER	VISITOR
CHICKEN SCHNITZEL	20.90	23.20	AUSSIE CHAMPS BURGER	23.15	25.70
Crumbed chicken breast, beer battered chips, salad			Wagyu beef patty, bacon, egg, pineapple, beetroot, tomato, lettuce, melted cheese, aioli, tomato sauce, toasted bun, beer battered chips		
CHICKEN PARMIGIANA	25.85	28.70	VEGGIE BURGER	19.25	21.40
Crumbed chicken breast, napoli sauce, sliced leg ham, melted cheese, beer battered chips, salad			Lentil & chickpea patty, beetroot chutney, lettuce, tomato, cucumber, aioli, toasted bun, sweet potato fries		
BEER BATTERED FISH & CHIPS	24.20	26.90	SMOKED BRISKET SANDWICH	20.35	22.60
Beer battered hoki, beer battered chips, salad, lemon, tartare			12 hour smoked brisket, granny smith onion pickle, cheddar, Dijon, Turkish bread, dipping jus, beer battered chips		
SALT & PEPPER CALAMARI	24.20	26.90	MARGHERITA PIZZA	19.25	21.40
Salt & pepper calamari, beer battered chips, salad, lemon, tartare			Tomato, basil, mozzarella		
FRIED SEAFOOD BASKET	28.60	31.80	PEPPERONI PIZZA	25.30	28.10
Beer battered hoki, panko prawns, tempura scallops, salt & pepper calamari, beer battered chips, salad, lemon, tartare			Pepperoni, spanish onion, napoli, mozzarella		
BRADNAM BURGER	19.25	21.40	GARLIC MUSHROOM PIZZA	23.15	25.70
Grilled chicken breast, lettuce, guacamole, tomato, melted cheese, sweet chilli, aioli, toasted bun, beer battered chips			Mushrooms, garlic, onions, mozzarella, rocket, aioli		
BMD BURGER	20.35	22.60			
Wagyu beef patty, bacon, melted cheese, lettuce, tomato, aioli, BBQ sauce, toasted bun, beer battered chips					

a 15% surcharge applies on public holidays

*Gluten Free Pizza Bases and Pasta add \$3.50
 Gluten Free Buns add \$1.00
 Some of our dishes can also be altered to meet dietary needs. Please ask us how.*

Little Nippers

FOR UNDER 12's ONLY

- HAM & PINEAPPLE PIZZA WITH CHIPS
- NAPOLI PASTA WITH MOZZARELLA
- FISH & CHIPS
- CHEESEBURGER & CHIPS
- CHICKEN NUGGETS & CHIPS

all nipper meals come with a small soft drink & a small gelato

13.95 (member) 15.50 (visitor)



Desserts

ALL 13.50 15.00

ORANGE CRANBERRY & ALMOND CAKE
 Moist almond meal & orange cake studded with cranberries, topped with white choc ganache, candied orange peel & dried cranberries served with boysenberry gelato

PASSIONFRUIT TART
 Shortbread tart shell filled with whipped creamy passionfruit curd topped with marshmallow & zesty passionfruit jelly, served with vanilla ice cream

STICKY DATE PUDDING
 Moist sticky date & ginger pudding, topped with sticky toffee sauce, served with salted caramel gelato *(served warm)*

APPLE & RHUBARB CRUMBLE
 Fresh poached rhubarb, apple wedges & spices in shortbread pastry topped with hazelnut crumble served with rum & raisin gelato *(served warm)*

CHOCOLATE FUDGE CAKE
 Rich, fudgy chocolate cake piled with milk & dark chocolate ganache sauce served with salted caramel gelato *(served warm)*

Gelato See the coffee shop for today's flavours

Food allergies & intolerances: Please be aware that whilst all care is taken when catering for special requirements, it must be noted that within the premises we handle nuts, seafood, flour, eggs, fungi, dairy products and gluten. Customers' requests will be catered for to the best of our ability but the decision to consume a meal is the responsibility of the diner.