



Bread & Entree

	M	V
Rosemary & parmesan house baked focaccia with olive oil and balsamic (V)	6	7
Charred marinated chicken salad with avocado, baby cos, shaved parmesan, toasted sourdough and smoked Caesar cream	22	26
Persian fetta salad with rocket, roast pumpkin, beetroot, poached pear and palm sugar dressing (V) (GF)	15	17.5

Pasta

Chilli prawn, tomato and parsley linguini with salted pangritata	E: 25 M: 35	E: 29.5 M: 41.5
Roast pumpkin, fetta and spinach rotolo with sage burnt butter and shaved pecorino (V)	E: 22 M: 32	E: 26 M: 38

Classic

Dill beer battered John Dory with house chopped salad, chips and tartare	32	38
Wagyu Beef Burger - Wagyu beef, tomato, butter lettuce, smoked bacon, gruyere, black pepper aioli on a milk bun with chips	25	29.5
Chilli salted squid with coconut sriracha, mint, pineapple and crushed peanut salad (GF)	22	26
Chicken Parmigiana with speck, gruyere, smoked tomato with chips	28	33
Chicken Schnitzel - panko crumbed chicken breast with house chopped salad, chips and tomato aioli	22	26

Mains

	M	V
300g Sirloin with sweet potato puree, caramelised onion and red wine jus (GF)	35	41.5
BBQ chicken breast with potato mash, oven dried tomato and pesto veloute (GF)	30	35.5
Pan fried barramundi with prawn, chive and tomato beurre blanc and house chopped salad (GF)	35	41.5
Crispy three cheese stuffed zucchini flowers with honey truffle and thyme (V) (GF)	28	33
Cabbage, eggplant and water chestnut dumplings with citrus soy vinaigrette (VG)	28	33

Dessert

Banana pudding with hot butterscotch sauce and sticky cream	15	17.5
Espresso and Kahlua cheesecake with vanilla cream and strawberries	15	17.5

Sides

Chips with curry aioli (V) (GF)	10	12
House chopped salad with walnut vinaigrette (V) (GF)	12	14
Steamed broccolini with cashew cream and citrus oil (V) (GF)	12	14

Kids

Kids crumbed chicken tenderloins and chips	15	17.5
Kids battered fish and chips	15	17.5
Kids linguini Napoletana with shaved parmesan (GF upon request)	15	17.5

Prices

M - member price
V - visitor price

Menu

VG - vegan
V - vegetarian E - entrée size
GF - gluten free M - main size

Please notify staff of any allergies when you order.