

LUNCH & DINNER

STARTERS & SHARE PLATES

	MEMBER	VISITOR
GARLIC PIZZA V GFO VGO Confit garlic, mozzarella, EVOO	16.50	18.35
GARLIC BREAD V	10.50	11.65
CHEESY GARLIC BREAD V	13.00	14.45
CHIPS with aioli or gravy V GF	9.50	10.55
WEDGES sour cream, sweet chilli, guac V	14.50	16.10
SWEET POTATO FRIES with aioli GF	11.00	12.20
DUCK SPRING ROLLS With sweet plum sauce	15.00	16.65
PULLED BEEF NACHOS GF VGO Pulled beef, cheese, guacamole, sour cream, coriander, chilli & lime	24.50	27.20
WHITSUNDAY TIGER PRAWNS GF With cocktail sauce, lemon	30.00	33.35
HERVEY BAY SCALLOPS Wasabi citrus scallop aburi, coriander, bell pepper salsa	27.00	30.00
LIME COATED CALAMARI GF Lime dusted calamari, watercress, lime aioli, lime	17.00	18.90
CAULIFLOWER BITES GF V VGO Moroccan spiced cauliflower, chipotle mayo, almond dust	16.00	17.80
MEZZE BOARD Baked brie, turkish bread, olives, hummus, EVOO, prosciutto, ham	40.00	44.45

BURGERS & SANDWICHES

BRADNAM BURGER GFO Grilled chicken breast, lettuce, guacamole, tomato, melted cheese, sweet chilli, aioli, toasted bun, beer battered chips	21.00	23.35
BMD BURGER GFO Wagyu beef patty, pickle, spanish onion, cos lettuce, bacon, cheese, burger sauce, toasted bun, chips	21.00	23.35
VEGAN BURGER V Plant based schnitzel, spanish onion, cos lettuce, tomato, carrot, vegan cheese, tomato relish, vegan aioli, toasted bun, chips	21.00	23.35
SMOKED BRISKET SANDWICH 12 hour smoked brisket, granny smith onion pickle, cheddar, dijon, turkish bread, dipping jus, chips	21.00	23.35

Gluten Free Buns available - add \$1.00

SALADS

	MEMBER	VISITOR
CHARRED STEAK SALAD GF Sirloin steak, goats cheese, asian mixed lettuce, spanish onion, walnuts, cherry tomatoes	24.00	26.65
CAESAR SALAD GFO Cos leaves, croutons, bacon, egg, parmesan, caesar dressing	15.50	17.20
PUMPKIN & BEETROOT SALAD GF V Pumpkin, beetroot, rocket, quinoa, feta, cashews	17.00	18.90
GARDEN SALAD GF V Asian lettuce mix, carrot, spanish onion, cherry tomatoes, cucumber, apple cider vinaigrette	15.00	16.65

Salad Add Ons

Grilled halloumi GF V	6.50	7.20
Grilled chicken GF	6.50	7.20
Grilled prawns GF	9.00	10.00
Lime coated calamari GF	8.00	8.90

GRILL

LAMB RACK GF Lamb rack, sweet potato fondant, broccolini, green beans, cumin spiced yoghurt, chimichurri, jus	38.00	42.20
ATLANTIC SALMON FILLET GF Seared tasmanian atlantic salmon fillet, pan tossed potatoes, miso pumpkin, mushroom medley, enoki crumb	34.00	37.75
GRILLED BARRAMUNDI GF Australian barramundi fillet, pak choi, cauliflower cream, blistered cherry tomatoes, spinach, broccolini	35.00	38.90
GRILLED HALF CHICKEN GF Moroccan spiced chicken, cauliflower cream, capsicum pepper sauce, roasted potatoes, broccolini, blistered cherry tomatoes	30.00	33.35

200g GRASS FED EYE FILLET GF	42.00	46.65
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BLACK ANGUS 300g RUMP STEAK GF	41.00	45.55
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Black onyx marble score 3+

all steaks served with chips, salad & choice of sauce - mushroom, peppercorn, diane, gravy, jus (gf) or hollandaise

Steak Add Ons

Lime coated calamari GF	8.00	8.90
Grilled prawns GF	9.00	10.00
Swap your chips & salad for potato & vegetables OR chips & vegetables	4.00	4.45

CLASSICS

	MEMBER	VISITOR
CHICKEN SCHNITZEL Crumbed chicken breast, chips, salad	21.00	23.35
VEGAN SCHNITZEL V Plant based schnitzel, chips, salad	21.00	23.35
CHICKEN PARMIGIANA Crumbed chicken breast, napoli sauce, sliced leg ham, melted cheese, chips, salad	26.50	29.45
BATTERED FISH & CHIPS Lemon dill battered NZ hoki, chips, salad, lemon, tartare	25.00	27.75
LIME COATED CALAMARI GF Lime dusted calamari, chips, aioli, salad, lime	25.00	27.75

ASIAN

PAD THAI GF Chicken, prawns, egg, flat rice noodles, toasted peanuts, coriander, fresh lime	26.00	28.90
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CHICKEN CASHEW STIRFRY GF VGO	24.00	26.65
Chicken, veggies, cashew nuts, oyster sauce, mild chilli jam, jasmine rice		

YELLOW BARRAMUNDI CURRY	33.00	36.65
Australian barramundi fillet, yellow curry, asian vegetables, coriander, jasmine rice		

PIZZA | PASTA

Gluten Free Pizza Bases and Pasta add \$3.50

PUMPKIN GNOCCHI V GFO Potato gnocchi, butter fried sage, pumpkin, garlic, cherry tomatoes, spanish onion, EVOO	21.00	23.35
CHILLI PRAWN LINGUINI GFO Prawns, garlic, chilli, EVOO, cherry tomatoes, onion, spinach, lemon	26.00	28.90
BRAISED BEEF RAGU GFO Linguine tossed through braised beef ragu in a rich tomato sugo, parmesan cheese	24.50	27.20
MARGHERITA PIZZA V GFO VGO Tomato, basil, mozzarella	19.50	21.65
PEPPERONI PIZZA GFO Pepperoni, spanish onion, napoli, mozzarella	27.00	30.00
ZUCCHINI & POTATO PIZZA V GFO VGO Confit garlic, sliced roasted potato, grilled zucchini, mozzarella cheese, rocket, aioli	21.00	23.35

NIPPERS

FOR UNDER 12's ONLY

All nipper meals come with a small soft drink & a small vanilla or chocolate ice cream cup or upgrade to gelato for \$3.00 | \$3.35

HAM & PINEAPPLE PIZZA WITH CHIPS

NAPOLI PASTA WITH V GFO
MOZZARELLA

FISH & CHIPS

CHEESEBURGER & CHIPS GFO

CHICKEN NUGGETS & CHIPS

GRILLED CHICKEN WITH GF
STEAMED GREENS

14.50 (member) 16.10 (visitor)

Chips can be swapped out for salad or veggies



DESSERT

MEMBER PRICE

RASPBERRY ALMOND COCONUT TART V GF	15.00
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Flourless toasted almond meal cake with a raspberry compote centre topped with crunchy coconut macaroon served with vanilla ice cream

COOKIES & CREAM CHEESECAKE V GF	17.00
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Creamy New York baked cheesecake studded with triple chocolate cookie pieces and salted caramel on a crunchy cookie base, served with salted caramel gelato

STICKY DATE PUDDING V	15.00
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Moist sticky date & ginger pudding, topped with sticky toffee sauce, served with salted caramel gelato (served warm)

APPLE & RHUBARB CRUMBLE V	16.00
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Fresh poached rhubarb, apple wedges & spices in shortbread pastry topped with hazelnut crumble, served with rum & raisin gelato (served warm)

CHOCOLATE FUDGE CAKE V	16.00
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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

KIDS	5.00	5.55	REGULAR	8.00	8.90
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BREAKFAST	Mon-Fri 7am-10:30am	Sat-Sun 7:00am-10:30am
LUNCH	Mon-Fri 11am-2:30pm	Sat-Sun 11:30am-2:30pm
DINNER	Mon-Sun 5pm-9:00pm	

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

a 15% surcharge applies on public holidays



BMD NORTHCLIFFE
SUPPORTERS CLUB

GF GLUTEN FREE	V VEGETARIAN	V VEGAN
GFO GLUTEN FREE OPTION AVAILABLE	VGO VEGAN OPTION AVAILABLE	

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.