

starters & share plates

	MEMBER	VISITOR
GARLIC PIZZA Confit garlic, mozzarella, EVOO GFO VGO	17.00	18.90
GARLIC BREAD V	11.00	12.20
CHEESY GARLIC BREAD V	14.00	15.55
TURKISH BREAD & DIPS V Turkish bread fingers and a trio of dips of the day	15.00	16.65
CHIPS with aioli or gravy V GF	10.00	11.10
SWEET POTATO FRIES with aioli V GF	13.00	14.45
SPRING ROLLS Vegetable spring rolls, Thai dressing V	13.00	14.45
NATURAL OYSTERS GF		
	1/2 dozen	22.00 24.45
	dozen	42.00 46.65
OYSTERS KILPATRICK GF		
	1/2 dozen	24.00 26.65
	dozen	44.00 48.90
SALT & PEPPER CALAMARI GF Salt & pepper calamari, petite salad, sriracha mayo, lemon	18.00	20.00
MISO RUBBED CORN RIBS GF VGN Juicy corn ribs, miso glaze, paprika, parsley, vegan chipotle mayo, lemon	16.00	17.75

salads

CAESAR SALAD GFO Cos leaves, croutons, bacon, egg, parmesan, anchovies, caesar dressing	16.00	17.80
PUMPKIN FETTA SALAD GF V VGO Roasted pumpkin, pumpkin cream, kale, granola, rocket, roasted broccoli, Spanish onion, fetta, garden cress, house vinaigrette	17.00	18.90
SUMMER LAMB SALAD GF Lamb, walnut, goat cheese, rocket, cherry tomato, radish, mint yoghurt dressing	27.00	30.00

salad add ons

Grilled halloumi GF V	6.50	7.20
Grilled chicken breast GF	7.00	7.75
Salt & pepper calamari GF	8.00	8.90
Cured salmon GF	12.00	13.35
Garlic butter prawns GF	10.00	11.10

burgers & sandwiches

gluten free buns available
\$3.00 (member) | \$3.35 (visitor)

BRADNAM BURGER GFO Grilled chicken breast, lettuce, guacamole, tomato, melted cheese, sweet chilli, aioli, toasted bun, chips	23.50	26.10
BMD BURGER GFO Beef patty, bacon, tomato, spanish onion, lettuce, cheese, pickle, burger sauce, toasted bun, chips	24.50	27.50
	add pineapple	1.50 1.65
	add egg	1.80 2.00
CHICKPEA CLASSIC BURGER VGN GFO Chickpea lentil patty, cos lettuce, tomato, onion, vegan aioli, tomato relish, toasted bun, chips	22.50	25.00
STEAK SANDWICH GFO 120g steak, lettuce, tomato, caramelised onion, cheese, aioli, BBQ sauce, toasted turkish bread, chips	26.50	29.45

asian

PAD THAI GF Chicken, prawns, egg, flat rice noodles, garlic, toasted peanuts, bok choi, coriander, fresh lemon, bean sprouts, spring onion, chilli, fried onion	27.50	30.55
CHICKEN CASHEW STIRFRY GF VGO Chicken, veggies, cashew nuts, garlic, oyster sauce, mild Thai chilli jam, jasmine rice, coriander, chilli	26.50	29.45
OYSTER BEEF STIRFRY GF Beef sirloin, broccoli, onion, capsicum, spring onion, mushroom, oyster sauce, jasmine rice, fresh chilli garnish	28.50	31.65
GINGER PORK STIRFRY GF Pork, capsicum, broccoli, onion, garlic, ginger, house stirfry sauce, jasmine rice	27.50	30.55

classics

PULLED PORK NACHOS GF VGO Pulled pork, cheese, guacamole, sour cream, coriander, pico de gallo, chilli & lime	28.00	31.10
CHICKEN SCHNITZEL GFO Crumbed chicken breast, chips, salad	22.00	24.45
CHICKEN PARMIGIANA GFO Crumbed chicken breast, napoli sauce, sliced leg ham, melted cheese, chips, salad	29.00	32.20
BATTERED FISH & CHIPS Battered blue grenadier, chips, salad, lemon, tartare	26.00	28.90
SALT & PEPPER CALAMARI GF Salt & pepper calamari, chips, aioli, salad, lemon	26.00	28.90

grill

ATLANTIC SALMON FILLET GF Atlantic salmon fillet, cocktail potato, broccolini, blistered tomato, lemon butter cream, basil oil	38.00	42.20
CRISPY SKIN BARRAMUNDI GF Australian barramundi fillet with a terryaki glaze, seasonal greens, jasmine rice	38.00	42.20
PORK CUTLET GF Pork cutlet, spinach, braised sugar loaf cabbage, walnut, butter mash, apple sauce, jus	35.00	38.90

200g EYE FILLET GF	43.00	47.75
250g SIRLOIN STEAK GF	38.00	42.20
300g RUMP STEAK GF	38.00	42.20

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

steak add ons

Salt & pepper calamari GF	8.00	8.90
Creamy garlic prawns GF	10.00	11.10
Swap your chips & salad for potato & vegetables OR chips & veg	4.00	4.45

pizza & pasta

gluten free pizza bases and pasta add \$3.90

BRAISED BEEF RAGU GFO Braised beef ragu, rich tomato sugo, garlic, linguine, jus, parmesan cheese	27.00	30.00
CHILLI PRAWN LINGUINE GFO Prawns, chilli, spinach, tomato, onion, garlic, lemon, olive oil, linguine	29.00	32.20
PUMPKIN FETA LINGUINE V GFO VGO Roasted pumpkin, spinach, pine nuts, onion, tomato, sugo, linguine	23.00	25.55
MARGHERITA PIZZA V GFO VGO Tomato, basil, garlic, mozzarella	20.00	22.20
PEPPERONI PIZZA GFO Pepperoni, spanish onion, napoli, garlic mozzarella, hot honey	27.00	30.00
CHILLI PRAWN PIZZA GFO Prawns, spinach, cherry tomatoes, onion, chilli, sugo, mozzarella	29.00	32.20
MUSHROOM PIZZA V GFO VGO Mushroom, confit garlic, onion, basil, rocket, mozzarella	23.00	25.55

nippers for under 12's only

PEPPERONI PIZZA & CHIPS	13.00	14.45
PLAIN CHEESE PIZZA & CHIPS V	11.00	12.20
NAPOLI PASTA WITH MOZZARELLA FISH & CHIPS	10.00	11.10
CHEESEBURGER & CHIPS	15.00	16.65
CHICKEN NUGGETS & CHIPS	9.00	10.00
SEASONED GRILLED CHICKEN & STEAMED VEGGIES GF	13.00	14.45

dessert

HOKEY POKEY CHEESECAKE Creamy hokey pokey cheesecake, topped with honeycomb pieces and butterscotch sauce served with vanilla ice cream	14.00	15.55
STICKY DATE PUDDING Warm, moist date cake drenched in toffee sauce served with vanilla ice cream	14.00	15.55
ORANGE & ALMOND CAKE GF VGN Flourless orange and almond cake served with sorbet	14.00	15.55

Dietaries, food allergies & intolerances:

V Vegetarian	GF Gluten Free
GFO Gluten Free Option Available	
VGN Vegan	VGO Vegan Option Available

We do our best to identify ingredients that may cause allergic reactions, but not every ingredient is listed. If you have an allergy or intolerance, please inform staff before ordering. If unsure, staff will check with the chef.

While we take care with special requests, our kitchen handles nuts, seafood, flour, eggs, fungi, dairy, and gluten. We'll cater to your needs as best we can, but the final decision to consume a meal rests with the diner.

wine list

Prices listed on our wine list are our member prices only.
Join today to take advantage of these prices.
Member discount is capped at \$5 maximum per item.

member prices

champagne

		150ml glass	250ml glass	bottle/carafe
Moet & Chandon NV	FR	-	-	115
Moet & Chandon Ice	FR	-	-	135
Veuve Clicquot	FR	-	-	135
Ruinart Blanc De Blanc	FR	-	-	190
Dom Perignon	FR	-	-	350

sparkling wine

Yellowglen Yellow Piccolo	SEA	-	-	11 (200ml)
Yellowglen Pink Piccolo	SEA	-	-	11 (200ml)
T'Gallant Sparkling Prosecco	SEV	11	-	45.00
Chandon Garden Spritz	VIC	15.50	-	67.50
Chandon Rosé	VIC	15.50	-	67.50
Chandon Brut	VIC	15.50	-	67.50
Morgan's Bay Sparkling	VIC	8	-	34.50

white wine *available by the glass*

Juliet Blush Moscato	SEA	10	15	42
Leo Buring Riesling	SA	10	15	42
821 South Sauvignon Blanc	NZ	9.50	14.50	40.50
Squealing Pig Sauvignon Blanc (On Tap)	NZ	10	15	56 (1L)
Morgan's Bay Semillon Sauvignon Blanc	VIC	8	12.50	34.50
T'Gallant Cape Schanck Pinot Grigio (On Tap)	VIC	9.50	14.50	54.00 (1L)
Little Berry Pinot Grigio	SA	9.50	14.50	40.50
St Huberts The Stag Chardonnay (On Tap)	VIC	9.50	14.50	54 (1L)
Pepperjack Chardonnay	SA	12.50	18.50	52.50
Devil's Lair Dance with the Devil Chardonnay	WA	12.50	18.50	52.50

white cellar selection *by the bottle only*

Cloudy Bay Sauvignon Blanc	NZ	-	-	75
Coldstream Hills Deer Farm Chardonnay	VIC	-	-	79
Penfolds Bin 311 Chardonnay	SA/TAS	-	-	85
Penfolds Bin 51 Riesling	SA	-	-	70

Rosé

Devil's Lair Honeybomb Rosé	WA	10	15	42
Squealing Pig Rosé (On Tap)	VIC	13.50	20	57 (1L)
M de Minuty Rosé	FR	11.30	17.50	51.50
Whispering Angel Rosé	FR	-	-	74

Red wine *available by the glass*

Fickle Mistress Pinot Noir	NZ	12	18	51
Wolf Blass Private Release Merlot	SA	9.50	14.50	40.50
Wynns The Gables Cabernet Sauvignon	SA	11	17	48
Little Berry Shiraz	SA	9.50	14.50	40.50
Pepperjack Shiraz	SA	13	19	54
Morgan's Bay Shiraz Cabernet	SEA	8	12.50	34.50

red cellar selection *by the bottle only*

Coldstream Hills Pinot Noir	VIC	-	-	72
Wynns Black Label Cabernet Sauvignon	SA	-	-	75
Wynns Black Label Shiraz	SA	-	-	75
Terrazas Reserva Malbec	Arg	-	-	70
Penfolds Bin 28 Kalimna Shiraz	SA	-	-	85
Penfolds Bin 23 Pinot Noir	TAS	-	-	89
Penfolds Bin 389 Cabernet Shiraz	SA	-	-	145
Penfolds St Henri Shiraz	SA	-	-	155

non alcoholic *available by the glass*

Wolf Blass Zero Range (Sauvignon Blanc, Sparkling & Shiraz)	SEA	6.50	10	27
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members happy hours

MONDAY TO FRIDAY
4PM - 6PM

20% DISCOUNT AT THE BAR*

discount off full price. excludes cocktails.

cocktails

CLASSIC MARGARITA Tequila Soldada Blanco, Cointreau, Lime Juice	\$20.00	\$22.20
PINEAPPLE & CHILLI MARGARITA Tequila Soldada Blanco, Agave Syrup, Lime Juice, Pineapple Juice, Chilli	\$20.00	\$22.20
ESPRESSO MARTINI Smirnoff Vodka, Kahlua, Espresso, Simple Syrup	\$20.00	\$22.20
APEROL SPRITZ Aperol, T'Gallant Prosecco, Club Soda	\$20.00	\$22.20
MANGO SUNSET White Oat Mango Gin, Aperol, Pineapple Juice, Passionfruit	\$20.00	\$22.20
CLASSIC MOJITO Bacardi, Simple Syrup, Lime, Mint, Club Soda	\$20.00	\$22.20
PINK GIN MARTINI Gordons Pink Gin, Chambord, Pineapple Juice	\$20.00	\$22.20

from the taps

Beers

- Asahi Super Dry (5.0%)
- Balter Captain Sensible (3.5%)
- Balter Easy Hazy (4.0%)
- Balter Hazy IPA (6.0%)
- Balter Lager (4.6%)
- Balter XPA (5.0%)
- Carlton Draught (4.6%)
- Carlton Dry (4.5%)
- Carlton Dry 3.5 (3.5%)
- Great Northern Original (4.2%)
- Great Northern Supercrisp (3.5%)
- Peroni Nastro (5.0%)
- Peroni Nastro 3.5 (3.5%)
- Stella Artois (4.8%)
- VB (4.9%)

Cider / Spirits

- Brookvale Ginger Beer (4.0%)
- Brookvale Lemon Lime & Bitters (4.0%)
- Hard Rated Alcoholic Lemon (4.5%)
- Hard Rated Alcoholic Orange (4.5%)
- Bulmers Cider (4.7%)

rtlds

- Bundy & Cola (4.6%)
- CC & Dry (4.8%)
- Jim Beam & Cola (4.8%)
- Vodka Cruisers (4.6%)
- Gordons Pink Gin Soda (4.0%)
- Brookvale Ginger Beer (4.0%)