

LUNCH & DINNER



BREAKFAST Mon-Fri 7:00am-10:30am Sat-Sun 7:00am-10:30am
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 V Confit garlic, mozzarella, EVOO	15.95	17.70
GARLIC BREAD V	10.45	11.60
CHEESY GARLIC BREAD V	12.50	13.90
BEER BATTERED CHIPS V with aioli or gravy	8.80	9.80
WEDGES sour cream, sweet chilli, guac V	12.05	13.40
SWEET POTATO FRIES with aioli V GF	10.45	11.60
CORN CHIPS guac, pico de gallo salsa GF	11.00	12.20
DUCK SPRING ROLLS sweet plum sauce	14.30	15.90
CRISPY PORK & PRAWN DUMPLINGS with a tangy coconut sauce	14.30	15.90
TURKISH BREAD with hummus, EVOO V	12.60	14.00
WARM MARINATED OLIVES DF V with lemon, rosemary, turkish bread fingers	10.45	11.60
WHITSUNDAY TIGER PRAWNS GF with cocktail sauce, lemon	26.35	29.30
BAKED HERVEY BAY SCALLOPS in herbed béchamel, topped with pancetta crumb	26.35	29.30
SALT & PEPPER CALAMARI GF DF with red curry aioli, lemon	16.45	18.30
BAKED BRIE V Baked brie, pickled figs, toasted walnut, Turkish bread	16.45	18.30
CAESAR SALAD Cos leaves, croutons, bacon, egg, parmesan, caesar dressing	14.85	16.50
with chicken	21.40	23.80
with grilled prawns	22.60	25.10
with smoked salmon	23.75	26.40
MOROCCAN SALAD V GF Moroccan spiced carrot and chickpea salad, quinoa, rocket, onion, cucumber, cherry tomatoes, labneh	16.45	18.30
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 V Mediterranean tomato gnocchi, char grilled vegetables, rocket, shaved parmesan	20.90	23.20
SICILIAN PUMPKIN LINGUINI Sicilian sausage with linguini in a creamy pumpkin sauce, spinach, cherry tomato, feta	23.65	26.30
HOUSE CARBONARA Smoked bacon, field mushrooms, linguini, shaved parmesan	21.95	24.40
BRAISED BEEF RAGU Linguine tossed through braised beef ragu in a rich tomato sugo, parmesan cheese	23.65	26.30
LAMB RUMP GF Lamb rump, eggplant cream, peas, chargrilled zucchini, roasted chat potatoes	31.85	35.40
ATLANTIC SALMON FILLET GF Seared Tasmanian Atlantic salmon fillet, chat potatoes, broccolini, blistered cherry tomatoes, romesco sauce	33.00	36.65
YELLOW BARRAMUNDI CURRY GF DF Australian barramundi fillet, yellow curry, asian vegetables, coriander, jasmine rice	31.30	34.80
PAD THAI DF Chicken, prawns, egg, flat rice noodles, toasted peanuts, coriander, fresh lime	23.15	25.70
PORK BELLY STIRFRY DF Braised pork belly slices, ginger, chilli jam, veggies, jasmine rice	23.15	25.70
BRAZILIAN STEW Fish, prawns, chorizo, tomato and coconut broth, garlic bread	26.40	29.30

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

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** **V** **GF**
Moist almond meal & orange cake studded with cranberries, topped with white choc ganache, candied orange peel & dried cranberries served with vanilla ice cream
- PASSIONFRUIT TART** **V**
Shortbread tart shell filled with whipped creamy passionfruit curd topped with marshmallow & zesty passionfruit jelly, served with vanilla ice cream
- STICKY DATE PUDDING** **V**
Moist sticky date & ginger pudding, topped with sticky toffee sauce, served with salted caramel gelato (*served warm*)
- APPLE & RHUBARB CRUMBLE** **V**
Fresh poached rhubarb, apple wedges & spices in shortbread pastry topped with hazelnut crumble served with rum & raisin gelato (*served warm*)
- CHOCOLATE FUDGE CAKE** **V**
Rich, fudgy chocolate cake piled with milk & dark chocolate ganache sauce served with salted caramel gelato (*served warm*)

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.