

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
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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		
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

<i>served with beer battered chips, salad & a choice of sauce peppercorn, mushroom, diane, gravy, jus (gf) or hollandaise</i>		
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	<i>Gluten Free Pizza Bases and Pasta add \$3.50</i>		
Wagyu beef patty, bacon, melted cheese, lettuce, tomato, aioli, BBQ sauce, toasted bun, beer battered chips			<i>Gluten Free Buns add \$1.00</i>		
			<i>Some of our dishes can also be altered to meet dietary needs. Please ask us how.</i>		

Little Nippers

FOR UNDER 12's ONLY
HAM & PINEAPPLE PIZZA WITH CHIPS
NAPOLI PASTA WITH MOZZARELLA
FISH & CHIPS
CHEESEBURGER & CHIPS
CHICKEN NUGGETS & CHIPS
<i>all nipper meals come with a small soft drink & a small gelato</i>
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 vanilla ice cream			
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 <i>(served warm)</i>			
APPLE & RHUBARB CRUMBLE 			
Fresh poached rhubarb, apple wedges & spices in shortbread pastry topped with hazelnut crumble served with rum & raisin gelato <i>(served warm)</i>			
CHOCOLATE FUDGE CAKE 			
Rich, fudgy chocolate cake piled with milk & dark chocolate ganache sauce served with salted caramel gelato <i>(served warm)</i>			

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.