	222
LUNCH&DI	NNER
<b>STARTERS &amp; SHARE</b>	DI ATER
SIANI LINS & SHANL	
GARLIC PIZZA 💛 GFO VGO	<b>MEMBER VISITOR</b> <b>16.50</b> 18.35
Confit garlic, mozzarella, EVOO	
	<b>10.50</b> 11.65
CHEESY GARLIC BREAD V CHIPS with aioli or gravy V GP	<b>13.00</b> 14.45 <b>9.50</b> 10.55
WEDGES sour cream, sweet chilli, guac	
SWEET POTATO FRIES with aioli	11.00 12.20
DUCK SPRING ROLLS	15.00 16.65
With sweet plum sauce PULLED BEEF NACHOS GP VGO	<b>24.50</b> 27.20
Pulled beef, cheese, guacamole,	<b>24.50</b> 27.20
sour cream, coriander, chilli & lime	
WHITSUNDAY TIGER PRAWNS G With cocktail sauce, lemon	<b>30.00</b> 33.35
HERVEY BAY SCALLOPS	27.00 30.00
Wasabi citrus scallop aburi, coriander, be	ll pepper salsa
LIME COATED CALAMARI GF Lime dusted calamari, watercress, lime aid	<b>17.00</b> 18.90
lime	
CAULIFLOWER BITES () VGO Moroccan spiced cauliflower, chipotle may	<b>16.00</b> 17.80

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almond dust	

**MEZZE BOARD** 40.00 44.45 Baked brie, turkish bread, olives, hummus, EVOO, prosciutto, ham

# BURGERS & SANDWICHES

<b>BRADNAM BURGER GFO</b> Grilled chicken breast, lettuce, guacamole, tomato, melted cheese, sweet chilli, aioli, toasted bun, chips	21.00	23.35
<b>BMD BURGER GFO</b> Wagyu beef patty, pickle, spanish onion, cos lettuce, bacon, cheese, burger sauce, toasted bun, chips	21.00	23.35
VEGAN SCHNITZEL BURGER Plant based schnitzel, cabbage slaw, chipotle aioli, toasted bun, chips	21.00	23.35
<b>SMOKED BRISKET SANDWICH</b> 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	

<b>JALAUJ</b>	MEMBER	VISITOR	ULAOOIUO		M
CHARRED STEAK SALAD Sirloin steak, goats cheese, asian mixed lettu spanish onion, walnuts, cherry tomatoes, ch	uce, chilli,	26.65	CHICKEN SCHI Crumbed chicken br		
CAESAR SALAD GFO Cos leaves, croutons, bacon, egg, parmesar	15.50	17.20	VEGAN SCHNIT		2
caesar dressing PUMPKIN & BEETROOT SALAD GF	17.00	18.90	CHICKEN PARM Crumbed chicken br sliced leg ham, melte	east, napoli sauc	
Pumpkin, beetroot, rocket, quinoa, feta, cash GARDEN SALAD 🗊 🃎 Asian lettuce mix, carrot, spanish onion, chei	15.00	16.65	BATTERED FISH Lemon dill battered lemon, tartare		ılad,
romatoes, cucumber, apple cider vinaigrette			LIME COATED C		
Salad Add Ons Grilled halloumi GF V Grilled chicken GF Grilled prawns GF Lime coated calamari GF	6.50 6.50 9.00 8.00	7.20 7.20 10.00 8.90	ASIAN PAD THAI (F) Chicken, prawns, egg	g, flat rice noodles	2
<b>CRILL</b> LAMB RACK (F) Lamb rack, sweet potato fondant, broccolin green beans, cumin spiced yoghurt, chimic		42.20	peanuts, coriander, f CHICKEN CASH Chicken, veggies, cas mild chilli jam, jasmin YELLOW BARRA Australian barramur	EW STIRFRY ( shew nuts, oyster e rice MUNDI CURR	sauce,
ATLANTIC SALMON FILLET (F) Seared tasmanian atlantic salmon fillet, par potatoes, miso pumpkin, broccolinni, mushr	<b>34.00</b> n tossed	37.75 у,	PIZZA   PA	er, jasmine rice	en Fre Ind Pa
enoki crumb <b>GRILLED BARRAMUNDI GF</b> Australian barramundi fillet, pak choi, caulit cream, blistered cherry tomatoes, spinach,		38.90	PUMPKIN GNOC Potato gnocchi, butte garlic, cherry tomato	<b>CCHI V GFO</b> r fried sage, pum	<b>2</b> Ipkin,
<b>GRILLED HALF CHICKEN</b> Moroccan spiced chicken, cauliflower creat capsicum pepper sauce, roasted potatoes,	<b>30.00</b>	33.35	CHILLI PRAWN I Prawns, garlic, chilli, onion, spinach, lemor	LINGUINI GFO EVOO, cherry tom	2
blistered cherry tomatoes			BRAISED BEEF F	ugh braised beef	
200g GRASS FED EYE FILLET GF BLACK ANGUS 300g RUMP STEAK Black onyx marble score 3+	42.00		a rich tomato sugo, p MARGHERITA P Tomato, basil, mozzar	IZZA 🚺 GFO VG	
all steaks served with chips, salad & choice c peppercorn, diane, gravy, jus (gf) or Steak Add Ons			PEPPERONI PIZ Pepperoni, spanish o mozzarella		2
Lime coated calamari Grilled prawns Swap your chips & salad for potato & vegetables OR chips & vegetables	8.00 9.00 4.00	8.90 10.00 4.45	<b>ZUCCHINI &amp; PO</b> Confit garlic, sliced ro grilled zucchini, mozo	pasted potato,	GFO 2 VGO ket, aio
GF GLUTEN FREE VEGE	TARIAN		VEGAN	BREAKFAST LUNCH	Mon- Mon-

SALADS

### CLASSICS MEMBER VISITOR **(EN SCHNITZEL** d chicken breast, chips, salad N SCHNITZEL 📎 sed schnitzel, chips, salad

MEMBER	VISITOR	
21.00	23.35	Al &
21.00	23.35	or H
	29.45	N
d 25.00	27.75	F C

25.00 27.75 COATED CALAMARI 📴 sted calamari, chips, aioli, salad, lime

26.00 28.90 prawns, egg, flat rice noodles, toasted coriander, fresh lime

EN CASHEW STIRFRY GF vG024.00 26.65 veggies, cashew nuts, oyster sauce, i jam, jasmine rice

W BARRAMUNDI CURRY 33.00 36.65 in barramundi fillet, yellow curry, asian es, coriander, jasmine rice

I ILLA I I AVIA	PIZZA	PASTA
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Gluten Free Pizza Bases and Pasta add \$3.50

(IN GNOCCHI 💔 GFO 21.00 23.35 nocchi, butter fried sage, pumpkin, erry tomatoes, spanish onion, EVOO

PRAWN LINGUINI GFO 26.00 28.90 aarlic, chilli, EVOO, cherry tomatoes, inach, lemon ED BEEF RAGU GFO 24.50 27.20

tossed through braised beef ragu in nato sugo, parmesan cheese

HERITA PIZZA 🚺 GFO VGO 19.50 21.65 oasil, mozzarella

**IINI & POTATO PIZZA (V GFO 21.00** 23.35 VGO rlic, sliced roasted potato, cchini, mozarella cheese, rocket, aioli

**KIDS** 

BREAKFAST	Mon-Fri 7am-10:30am	Sat-S
LUNCH	Mon-Fri 11am-2:30pm	Sat-S
DINNER	Mon-Sun 5pm-9:00pm	

27.00 30.00

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

bod alleraies & intolerances: Please be aware that whilst all care is taken when catering cial requirements, it must be noted that within the premise ts will be catered tor to the

GFO GLUTEN FREE OPTION AVAILABLE VGO VEGAN OPTION AVAILABLE

a 15% surcharge applies on public holidays

### FOR UNDER 12's ONLY

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

IAM & PINEAPPLE PIZZA WITH CHIPS

VAPOLI PASTA WITH 🚺 GFO **NOZZARELLA** 

**ISH & CHIPS** 

CHEESEBURGER & CHIPS GFO

**CHICKEN NUGGETS & CHIPS** 

**GRILLED CHICKEN WITH** STEAMED VEGGIES

14.50 (member) 16.10 (visitor)

Chips can be swapped out for salad or veggies

## DESSERT

RASPBERRY ALMOND COCONUT TART **V** GF 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 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 🚺 15.00 Moist sticky date & ginger pudding, topped with sticky toffee sauce, served with salted caramel gelato (served warm)

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

CHOCOLATE FUDGE CAKE 16.00 Rich, fudgy chocolate cake piled with milk & dark chocolate ganache sauce, served with salted caramel gelato (served warm)

GELA

See the coffee shop for today's flavours

5.00 5.55

**REGULAR** 8.00 8.90

n 7:00am-10:30am n 11:30am-2:30pm



15.00

MEMBER

17.00