

# SALADS

	M	NM
<b>CLASSIC CAESAR SALAD</b> <i>cos lettuce tossed with caesar dressing, toasted croutons, egg &amp; bacon topped with parmesan cheese</i>	20	23.00
<i>add chicken breast</i>	8	
<i>add prawns</i>	8	
<b>TANGY AVOCADO &amp; QUINOA BUDDHA BOWL</b> <span>GF</span> <span>V</span> <span>DF</span> <i>mixed seasonal greens, spring onion, quinoa, crunchy fried cauliflower in a rich green goddess dressing, topped with a half fanned avocado &amp; grilled caramelised lime</i>	20	23.00
<i>add chicken breast</i>	8	
<b>CRISPY NOODLE ASIAN BEEF SALAD</b> <span>GF</span> <span>DF</span> <i>refreshing Asian style noodle salad topped with Thai marinated beef, crispy onions &amp; house made medium spiced sweet Asian dressing</i>	20	23.00

# KIDS MEALS

14 years & under

- Chicken Nuggets & Chips
- Tempura Whiting & Chips
- Spaghetti Bolognese
- Cheeseburger & Chips

**\$12.50**

*All kids meals come with a fun pack plus choice of soft drink & ice cream!*

# MEMBER'S CLUB CLASSICS

SMALLER MEALS AVAILABLE AT LUNCH TIME

<b>LIGHT LUNCH ROAST</b> <span>GF</span> <i>a smaller portion of our roast of the day</i>	16
<b>CLASSIC LAMBS FRY</b> <i>the classic &amp; timeless marinated pan-fried lambs fry served with buttery mash, peas, bacon &amp; gravy</i>	16
<b>BEEF RISSOLES &amp; GRAVY</b> <i>2 rissoles grilled to perfection, served with buttery mash, peas &amp; house gravy</i>	16
<b>CRUMBED FLATHEAD &amp; CHIPS</b> <i>2 pieces of crumbed flathead served with dressed house salad, chips, tartare &amp; wedge of lemon</i>	16
<b>SPAGHETTI BOLOGNESE</b> <i>classic prime beef mince ragu, spaghetti bolognese topped with parmesan cheese</i>	16
<b>LUNCH RUMP</b> <span>GF</span> <i>200g rump served with dressed house salad, chips &amp; your choice of sauce</i>	22
<b>ADD SIDE CLASSIC GARLIC BREAD OR CHEFS DESSERT</b>	3



# ENTREE

	M	NM
<b>GARLIC OREGANO BREAD (4)</b> <span>V</span> <span>GFO</span> <i>house oregano garlic bread</i>	<b>8</b>	9.20
<i>add cheese</i>	<b>2</b>	
<i>add bacon</i>	<b>2</b>	
<b>BRUSCHETTA (4)</b> <span>V</span> <i>house oregano garlic bread with basil, fresh onion, diced roma tomatoes, fresh italian herbs, parmesan, finished with a balsamic glaze</i>	<b>12</b>	13.80
<b>VEGAN SPRING ROLLS</b> <span>VG</span> <span>GFO</span> <i>served with sweet chilli or plum sauce</i>	<b>14</b>	16.10
<b>SALT &amp; PEPPER CALAMARI</b> <i>served with tartare &amp; lemon</i>	<b>16</b>	18.40

## QUEENSLAND MAROOCHYDORE COAST OYSTERS

<b>Coffin Bays Finest</b> <i>half dozen</i>	<b>24</b>	27.60
<b>Rock Natural Oysters</b> <i>full dozen</i>	<b>40</b>	46.00
<b>Coffin Bay Smoky &amp; Spicy Baked Kilpatrick</b> <i>half dozen</i>	<b>28</b>	32.20
<i>full dozen</i>	<b>46</b>	52.90

*baked in tomato & Worcestershire sauce with bacon*

Please note, while the utmost care is taken to minimise allergen risks, we cannot guarantee an allergen free meal as our kitchen does not operate in a gluten or nut free environment

GF Gluten Free V Vegetarian DF Dairy Free VG Vegan GFO Gluten Free Option

# MAINS

	M	NM
<b>CHICKEN SCHNITZEL</b> <i>butterflied chicken breast schnitzel served with a dressed salad, chips &amp; gravy</i>	<b>24</b>	27.60
<b>CLASSIC CHICKEN PARMI</b> <i>chicken schnitzel topped with mozzarella cheese, oregano tomato &amp; smoked ham, served with a dressed salad, chips &amp; gravy</i>	<b>26</b>	29.90
<b>TOSCANA PESTO CHICKEN SUPREME</b> <span>GF</span> <i>tuscan herb marinated chicken supreme in a creamy pesto sauce, served with roast potatoes &amp; steamed oil tossed broccolini</i>	<b>26</b>	29.90
<b>ROAST OF THE DAY</b> <span>GF</span> <i>served with roast potatoes, pumpkin, mixed seasonal vegetables &amp; gravy</i>	<b>24</b>	27.60
<b>CURRY OF THE DAY</b> <span>GF</span> <span>V</span> <span>VG</span> <span>DF</span> <i>ask our friendly staff for further information</i>	<b>20</b>	23.00
<i>add chicken breast</i>	<b>8</b>	
<i>add prawns</i>	<b>8</b>	
<i>add pan-fried barra fillet with chilli &amp; coriander</i>	<b>11</b>	
<b>SEAFOOD BASKET</b> <i>the classic mix of golden fried fish, calamari, scallop, seafood &amp; prawn bites served with chips, tartare &amp; lemon wedge</i>	<b>20</b>	23.00
<b>PANKO CRUMBED PRAWNS</b> <i>5 golden, crispy crumbed prawns, served with a dressed salad, chips, tartare &amp; wedge of lemon</i>	<b>20</b>	23.00
<b>BARRAMUNDI ROMESCO</b> <i>pan seared crispy skinned barramundi, served with crunchy sweet potato croquettes, steamed greens tossed in olive oil &amp; finished with a creamy caramelised garlic romesco sauce</i>	<b>30</b>	34.50
<b>SIGNATURE SEAFOOD PLATTER - PERFECT FOR SHARING</b> <i>salt &amp; pepper calamari, oysters, panko crumbed prawns, battered whiting OR crumbed flathead, tempura prawn bites served with a dressed salad, chips &amp; tartare</i>	<b>44</b>	50.60

# THE GRILL

	M	NM
<b>250G DARLING DOWNS GRAIN FED MSA BLACK ANGUS RUMP</b>	<b>30</b>	34.50
<b>300G WAGYU 300-DAY GRAIN FED RUMP</b>	<b>42</b>	48.30
<b>180G CHARGRILLED EYE FILLET</b>	<b>43</b>	49.50
<b>300G MSA MB 5 RATED RIBEYE FILLET</b>	<b>43</b>	49.50
<b>SAGE &amp; GARLIC BUTTER FLAME GRILLED 300G PORK RIB FILLET</b> <span>GF</span> <i>served with roast potatoes, pan finished vegetables tossed in a herbed burnt butter sauce &amp; finished with jus</i>	<b>30</b>	34.50

*All steaks from our Grill are sourced from Australian-raised, grain-fed animals which are aged a minimum of 100 days. Raised in the renowned Darling Downs region, our steaks are carefully selected from local Brisbane butchers to ensure exceptional quality & flavour.*

*Our chefs prepare each steak to your preference on our Grill bars & are accompanied with chips, a fresh dressed salad & your choice of sauce.*

# EXTRAS

<b>HOUSE-MADE SAUCES</b> <span>GF</span>	<b>1</b>
<i>Gravy   Pepper   Diane   Garlic   Mushroom   Jus   Béarnaise</i>	
<b>ADD A TOPPER</b> <i>(available with main course only)</i>	
<i>Garlic Prawns (3)</i>	<b>8</b>
<i>Crumbed Prawns (3)</i>	<b>8</b>
<i>Salt &amp; Pepper Calamari (3)</i>	<b>8</b>
<i>Chicken Tenderloins (3)</i>	<b>8</b>
<i>Avocado with Béarnaise Sauce</i>	<b>8</b>
<i>Fried Eggs (2)</i>	<b>7</b>
<b>ADD MORE SIDES</b>	
<i>side bowl of buttery mash</i>	<b>7</b>
<i>side bowl of seasonal steamed vegetables</i>	<b>7</b>
<i>side bowl of salad with house dressing</i>	<b>7</b>
<i>bowl of fries with tomato, BBQ or aioli sauce</i>	<b>8</b> 9.20
<i>bowl of tempura onion rings with your choice of sweet chilli or BBQ sauce</i>	<b>10</b> 11.50