

SALADS

	M	NM
CLASSIC CAESAR SALAD	20	23
<i>cos lettuce tossed with caesar dressing, toasted croutons, egg & bacon topped with parmesan</i>		
TANGY AVOCADO & QUINOA BUDDHA BOWL GF VG DF	20	23
<i>mixed seasonal greens, spring onion, quinoa, crunchy fried cauliflower in a rich green goddess dressing, topped with a half fanned avocado & grilled caramelised lime</i>		
RASPBERRY & FETA SALAD GF V	20	23
<i>refreshing & tangy dressed spring salad leaves & spinach, quinoa, raspberries crumbled feta, spanish onion, cucumber slices, toasted almonds all dressed in raspberry vinaigrette dressing</i>		
SALAD TOPPERS		
<i>add chicken tenderloins (3) \$8</i>		
<i>add lemon herbed prawns (4) \$8</i>		

KIDS MEALS

14 years & under

- Chicken Nuggets & Chips
- Fish Bites & Chips
- Spaghetti Bolognese
- Cheeseburger & Chips
- Karaage Chicken & Chips

\$12.50

Steamed vegetables available on request

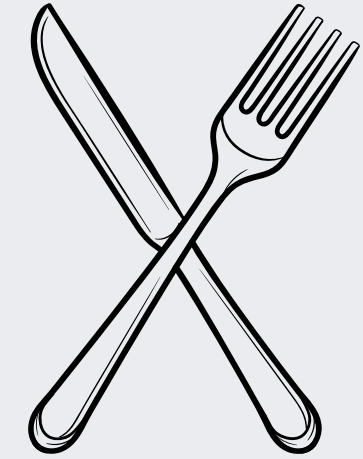
All kids meals come with a fun pack, drink & ice cream voucher

MEMBER'S CLUB CLASSICS

SMALLER MEALS AVAILABLE AT LUNCH TIME

PENNE CARBONARA	16
<i>garlic, onion, bacon, herbs & cream</i>	
FISH & CHIPS	16
<i>crumbed fish, chips, salad, tartare & lemon</i>	
LIGHT LUNCH ROAST GF	16
<i>a smaller portion of our roast of the day</i>	
BEEF RISSOLES & GRAVY	16
<i>two rissoles grilled to perfection, served with buttery mash, peas & house gravy</i>	
BBQ HUNTERS CHICKEN	16
<i>butterflied chicken fillet, grilled & topped with BBQ sauce & mozzarella, served with buttery mash & peas</i>	
LUNCH RUMP GF	22
<i>200g rump served with dressed house salad, chips & your choice of sauce</i>	

ADD SIDE CLASSIC GARLIC BREAD OR CHEFS DESSERT \$4
OR BOTH FOR \$6



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ENTREE

	M	NM
GARLIC OREGANO BREAD (4) V	8	9.20
<i>house oregano garlic bread</i>		
<i>add cheese</i>		\$2
<i>add bacon</i>		\$2
BRUSCHETTA (4) V	12	13.80
<i>house oregano garlic bread with basil, fresh onion, diced roma tomatoes, fresh Italian herbs, parmesan & tangy Italian glaze</i>		
VEGAN SPRING ROLLS (4) VG GF	14	16.10
<i>served with sweet chilli or plum sauce</i>		
LEMON PEPPER CALAMARI	16	18.40
<i>served on dressed rocket, tartare & lemon</i>		
KARAAGE CHICKEN	16	18.40
<i>sesame seeds, sweet chilli sauce & Japanese mayo</i>		
MARGHERITA MOZZARELLA ARANCINI (4) V	17	19.60
<i>served on romesco sauce & parmesan</i>		
BAKED SCALLOPS (4)	20	23.00
<i>baked with dill & parsley butter</i>		

SUNSHINE COAST FRESH OYSTERS

Natural Oysters	<i>half dozen</i>	22	25.30
	<i>full dozen</i>	36	41.40
Kilpatrick	<i>half dozen</i>	26	29.90
	<i>full dozen</i>	42	48.30

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 GFA Gluten Free Available

MAINS

	M	NM
CHICKEN SCHNITZEL	24	27.60
<i>butterflied chicken breast schnitzel served with a dressed salad, chips & gravy</i>		
CLASSIC CHICKEN PARMI	26	29.90
<i>chicken schnitzel topped with mozzarella, oregano tomato & smoked ham, served with a dressed salad, chips & gravy</i>		
MEDITERRANEAN CHICKEN GF	26	29.90
<i>mediterranean marinated chicken breast, sweet potato gratin, beans & roast vegetable ratatouille sauce</i>		
CRUMBED ROSEMARY LAMB CUTLETS	38	43.70
<i>served on a bed of mash, heirloom carrots, finished with jus & rosemary</i>		
ROAST OF THE DAY	24	27.60
<i>served with roast potatoes, pumpkin, mixed seasonal vegetables & gravy</i>		
CURRY OF THE DAY GF V DF	20	23.00
<i>ask our friendly staff for further information</i>		
<i>add chicken breast</i>	8	
<i>add prawns (6)</i>	8	
<i>add pan-fried barra fillet with sliced chilli</i>	10	
SEAFOOD BASKET	21	24.20
<i>the classic mix of golden fried fish, calamari, scallop, seafood & prawn bites served with chips, tartare & lemon wedge</i>		
LEMON BUTTER BARRAMUNDI	29	33.40
<i>baked barramundi fillet, potato parmesan rosti & heirloom carrots, topped with a rich buttery dill cream sauce & lemon</i>		
LEMON HERB & GARLIC CREAM PRAWNS (8)	30	34.50
<i>lemon infused prawns, served on a bed of steamed rice & greens smothered in garlic cream sauce</i>		
SIGNATURE SEAFOOD PLATTER	45	51.80
<i>fresh oysters, grilled lemon & herb prawns, steamed garlic & parsley bug halves, whiting, lemon pepper calamari, chips, side salad, tartare & lemon</i>		

THE GRILL

	M	NM
300G PORK KING RIB FILLET	30	34.50
<i>served with sweet potato gratin, fennel & onion apple sauce, broccolini & jus</i>		
250G ANGUS RUMP	30	34.50
300G ANGUS PORTERHOUSE	34	39.10
200G ANGUS EYE FILLET	42	48.30
300G ANGUS RIB FILLET	42	48.30

Our chefs prepare each steak to your preference, butter basted & are accompanied with seasoned chips, dressed house salad & your choice of sauce.

All the steaks from The Grill originate from South Australian paddocks and are supplied by local Brisbane butchers, maintaining the highest quality standards.

Our steaks have a MB3 rating from at least 100 days of grain feeding and are sourced from Coorong Black Angus Cattle.

HOUSE-MADE SAUCES GF

Gravy | Pepper | Diane | Garlic Cream | Mushroom | Jus

EXTRAS

ADD A TOPPER (available with main course only)

<i>onion rings (5)</i>	5
<i>garlic lemon & herb prawns (4)</i>	8
<i>garlic parsley steam 1/2 bug</i>	8
<i>lemon pepper calamari (4)</i>	8
<i>chicken tenderloins (3)</i>	8

ADD MORE SIDES

<i>side bowl of buttery mash</i>	6
<i>side bowl of seasonal steamed vegetables</i>	6
<i>side bowl of salad with house dressing</i>	6
<i>bowl of fries with tomato, BBQ or aioli sauce</i>	8 9.20
<i>bowl of tempura onion rings with your choice of sweet chilli or BBQ sauce</i>	9 10.40

JOIN TODAY TO SAVE