SALADS-

CLASSIC CAESAR SALAD

20 cos lettuce tossed with caesar dressing, toasted croutons, egg & bacon topped with

TANGY AVOCADO & QUINOA BUDDHA BOWL

parmesan

20

M

NM

23

23

23

mixed seasonal greens, spring onion, quinoa, crunchy fried cauliflower in a rich green goddess dressing, topped with a half fanned avocado & grilled caramelised lime

20

refreshing & tangy dressed spring salad leaves & spinach, quinoa, raspberries, crumbled feta, spanish onion, cucumber slices, toasted almonds all dressed in raspberry vinaigrette dressing

SALAD TOPPERS

add chicken tenderloins (3) add lemon herbed prawns (4) \$8

KIDS MEALS-

14 years & under

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

Steamed vegetables available on request

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

MEMBER'S **UB CLASSICS**

SMALLER MEALS AVAILABLE AT LUNCH TIME

FISH & CHIPS 16 crumbed fish, chips, salad, tartare & lemon 16 LIGHT LUNCH ROAST GF a smaller portion of our roast of the day

16 **BEEF RISSOLES & GRAVY**

two rissoles grilled to perfection, served with buttery mash, peas & house gravy

16 **BBQ HUNTERS CHICKEN**

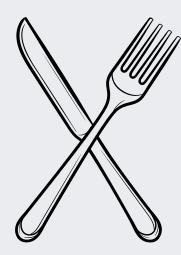
butterflied chicken fillet, grilled & topped with BBQ sauce & mozzarella, served with buttery mash & peas

LUNCH RUMP GF 22

200g rump served with dressed house salad, chips & your choice of sauce

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







ENTREE _____

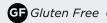
	M	NM
GARLIC OREGANO BREAD (4) 💟	8	9.20
house oregano garlic bread		
add cheese \$2		
add bacon \$2		
VEGAN SPRING ROLLS (4) served with sweet chilli or plum sauce	14	16.10
LEMON PEPPER CALAMARI served on dressed rocket, tartare & lemon	16	18.40
KARAAGE CHICKEN sesame seeds, sweet chilli sauce & Japanese mayo	16	18.40
MARGHERITA MOZZARELLA ARANCINI (4) served on romesco sauce & parmesan	17	19.60
BAKED SCALLOPS (4) baked with dill & parsley butter	20	23.00

SUNSHINE COAST FRESH OYSTERS

Natural Oysters	half dozen	22	25.30
	full dozen	36	41.40
Kilpatrick	half dozen	26	29.90
	full dozen	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













MAINIS _____

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

steamed garlic & parsley bug halves, whiting, lemon pepper calamari, chips, side salad, tartare & lemon

THE GRILL

	M	NM
300G PORK KING RIB FILLET served with sweet potato gratin, fennel & onion apple sauce, broccolini & jus	30	34.50
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 G

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

EXTRAS -

ADD A TOPPER (available with main course only)

onion rings (5)	5
garlic lemon & herb prawns (4)	8
lemon pepper calamari (4)	8
chicken tenderloins (3)	8

ADD MORE SIDES

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

JOIN TODAY TO SAVE