

Menu

Snacks & Starters

	NON-MEMBER	MEMBER
GARLIC BREAD (V) House-baked pull apart, olive tapenade	14	13
CARAMELISED ONION FOCACCIA (V) Persian fetta	16	15
BRUSCHETTA (V) Beetroot, smoked mozzarella, rocket, grilled soy and quinoa bread, balsamic glaze, olive oil	18	17
GREEN PEA & WALNUT FILLED ZUCCHINI (VG) (GF) (CN) Button mushroom, chardonnay vinegar, hummus	20	19
BURRATA (V) Grilled peach, macerated red onion, cherry tomato, basil, grilled soy and quinoa bread, vincotto dressing	25	24
SALT & PEPPER CALAMARI (GF) Parsley, garlic crisps, smoked black aioli	21	20
FRIED SOFT SHELL CRAB (GF) Pickled red cabbage, baby gem lettuce, black bean, mayonnaise	26	25
CHICKEN DRUMSTICKS (GF) Garlic, oregano, arrabiata dipping sauce, lime	21	20
MINI LAMB SKEWERS (GF) Pickled fennel, currants, beetroot, minted yoghurt, olive oil	26	25

Salads

	NON-MEMBER	MEMBER
MAPLE ROASTED BABY CARROT (VG) (GF) (CN) Purple cabbage, mixed seeds, currants, toasted cashews, pickled fennel, Tuscan kale, green peas, broccoli florets, grain mustard dressing	26	24
WARM PUMPKIN & HALOUMI (V) (GF) (CN) Wild rice, roasted red onion, seasonal herbs, pomegranate, pistachio, red wine and honey dressing	27	25
CLASSIC CAESAR Cos lettuce, grilled bacon, parmesan, croutons, soft poached egg, anchovy, Caesar dressing Add chicken \$7 Add prawns \$9	24	22
KING PRAWN (GF) (CN) Grilled prawns, radicchio, Tuscan kale, beans, orange, pickled celery, walnuts, dill, mint, grain mustard ranch	30	28
PROSCIUTTO & GRILLED PEAR (GF) (CN) Gem lettuce, seasonal herbs, goat's cheese, candied walnuts, Chef Kirsten's dressing	30	28

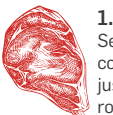
Burgers

All burgers are on a vegan potato bun and served with rosemary salted chips	NON-MEMBER	MEMBER
CRUMBED MUSHROOM (VG) Grilled zucchini, iceberg lettuce, vegan cheese, miso and chilli mayonnaise	25	23
EVER-VICTORIOUS (VG) Plant-based patty, lettuce, vegan cheese, tomato, beetroot, pickles, onion jam mayonnaise	29	27
CHICKEN SCHNITZEL Grilled bacon, cos lettuce, tomato, aioli	27	25
CHEESE All-beef patty, American cheese, pickles, onion, burger sauce	24	22

Pastas

	NON-MEMBER	MEMBER
LUMACHE SHELL (V) (CN) Zucchini and mint cream, peas, lemon, ricotta, toasted almond crumb	27	25
BUFFALO RICOTTA & SAFFRON RAVIOLI (V) Tomato vierge, stracciatella, freshly grated parmesan	29	27
HOUSE-MADE RICOTTA GNOCCHI (V) (CN) Pumpkin, hazelnut, sage, browned butter sauce	29	27
GARLIC PRAWN LINGUINE Chilli, tomato, baby spinach, parsley, lemon crumb	31	29
SMOKED CHICKEN & GREEN PEA RISOTTO (GFO) Eschalot, garlic, spinach, herbed butter, bocconcini, crouton, crisp prosciutto	30	28

Mains

	NON-MEMBER	MEMBER
BEETROOT BAUBLE (V) (CN) Roasted beetroot stuffed with couscous, goat's cheese and pine nuts, zucchini and mint cream, mixed seeds	30	28
OVEN-ROASTED PUMPKIN (VG) (CN) (GF) Maple and lime quinoa, green beans, coconut flakes, almonds, black beans, broccoli, coriander, beetroot jam	33	31
MIDDLE EASTERN SPICED SALMON (GF) (CN) Quinoa, almond, orange, mint, currants, citrus sour cream	35	33
PAN-FRIED BARRAMUNDI (GF) (CN) Cannellini bean, chickpea, soy bean, olive, parsley, romesco, smoked paprika oil, lemon	35	33
CLASSIC SCHNITZEL Parmesan and herb crumbed chicken breast, raw salad, rosemary salted chips, choice of sauce	29	27
SCHNITZEL PARMIGIANA Parmesan and herb crumbed chicken breast, Napolitana sauce, double smoked ham, mozzarella, raw salad, rosemary salted chips	31	29
MOROCCAN SPICED CHICKEN BREAST (CN) Fetta and roasted pepper filling, Israeli couscous, blistered cherry tomatoes, peas, seasonal herbs, currants, pistachios, minted yoghurt	31	29
CRISPY SKIN PORK BELLY (GF) (CN) Whipped fetta, rocket, orange, pickled fennel, watermelon, walnut, apple jam	37	35
ROASTED LAMB RUMP (GF) (CN) Beetroot puree, rocket, mint, fried kipfler potato, red wine jus, nuts and seeds, crumbled Persian fetta	37	35
TWICE COOKED HANGER STEAK (GF) Roasted beetroot and carrot, charred Brussels sprout, horseradish cream, red wine jus	38	36
250G CERTIFIED ANGUS GRAIN FED RUMP <i>MSA, Riverine District NSW</i> Chips and salad or mash potato and steamed vegetables, choice of sauce	35	33
300G GRASSLANDS PASTURE FED SIRLOIN <i>MSA, Riverine District NSW</i> Chips and salad or mash potato and steamed vegetables, choice of sauce	49	47
 1.2KG PINNACLE TOMAHAWK <i>Riverina MBS2+</i> Serves 2-3 people, cooked medium. Please allow 30mins cooking time. Served with café de Paris butter, red wine jus and three sides: seasoned French fries, cos salad and roasted broccoli tossed in olive oil	172	168

Sauces

GRAVY, RED WINE JUS, MUSHROOM, PEPPER All of our sauces are gluten friendly	3
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Menu

Pizza

13" hand-stretched	NON-MEMBER	MEMBER
GARLIC (V) Garlic and herb oil, fresh mozzarella	21	19
MARGHERITA (V) Tomato base, fresh mozzarella, garlic and herb oil	26	24
VERDE (V) Garlic base, fresh mozzarella, sauteed spinach, kale, seasonal greens, goat's cheese	28	26
VEGAN (VG) Pumpkin puree base, vegan cheese, smoked beetroot, zucchini, red onion, rocket	30	28
MUSHROOM (V) (CN) tomato base, fresh mozzarella, field mushroom, porcini mushroom, hazelnut pesto, gorgonzola, rocket	28	26
GARLIC PRAWN & CHILLI Tomato base, fresh mozzarella, fire roasted capsicum, oregano, pickled red onion	31	29
PROSCIUTTO & PARMESAN Garlic and herb cheese base, rocket, shaved parmesan, fresh lemon	31	29
PEPPERONI Tomato base, fresh mozzarella, pepperoni, black olives	28	26
SUPREME Tomato base, fresh mozzarella, ham, pepperoni, onion, capsicum, mushroom, olives	30	28
LAMB Mint garlic base, pumpkin, red onion, potato, rocket, goat's cheese, extra virgin olive oil	31	29

Sides

	NON-MEMBER	MEMBER
RAW SALAD (VG) (GF) Tuscan kale, radicchio, green peas, fresh mint, mixed seeds, lemon dressing	10	9
SEASONAL VEGETABLES (VG) (GF) Today's vegetables tossed in oil and herbs	10	9
CHIPS (V) Rosemary salt, roasted garlic mayonnaise	10	9
BUTTERY MASH (V) (GF) Creamy mash potato, lots of butter	9	8

Kids Menu

All meals come with a free Dixie Cup		NON-MEMBER	MEMBER
<i>Available for children aged 12 years and under only</i>			
CHEESEBURGER Beef patty, cheese, lettuce, tomato, burger sauce. Choice of chips, vegetables or mash	14	13	
MINI CHICKEN SCHNITZEL Choice of chips, vegetables or mash	14	13	
GRILLED CHICKEN (GF) Choice of mash, salad or vegetables	14	13	
CHEESE PIZZA (V)	14	13	
HAM & CHEESE PIZZA	14	13	
HAM & PINEAPPLE PIZZA	14	13	
PENNE WITH RED SAUCE & PARMESAN (V)	14	13	

Dessert

	NON-MEMBER	MEMBER
NEW YORK'S MOST FAMOUS CHOCOLATE CHIP COOKIE (CN) Lightly warmed cookie, vanilla bean ice cream	15	13
VEGAN COCONUT PANNA COTTA (VG) (GF) Mango coulis, coconut and kaffir lime sorbet	15	14
VEGAN SORBET (VG) (GF) One big scoop of vegan friendly blood orange sorbet, raspberry coulis	10	9