	NON- MEMBER	MEMBER	
GARLIC BREAD (v) House-baked pull apart, olive tapenade	14	13	WILD MUSHROOM RISOTTO (v Rocket, basil, stracciatella, crushed
CARAMELISED ONION FOCACCIA (V) Persian fetta	16	15	BOCCOLE (V) (N) Zucchini cream, kale, gorgonzola, to
<b>BRUSCHETTA</b> (v) Beetroot, smoked mozzarella, rocket, grilled soy and quinoa bread, balsamic glaze, olive oil	18	17	GARLIC PRAWN LINGUINE Chilli, tomato, baby spinach, parsley
BURRATA (v) Spiced pear chutney, grilled New York rye	26	24	HOUSE-MADE RICOTTA GNOC Slow braised beef brisket, rich toma
GREEN PEA & WALNUT FILLED ZUCCHINI (16) (6F) (CN) Button mushroom, chardonnay vinegar, hummus	20	19	
SALT & PEPPER SQUID Fried shallots, chilli, parsley, smoked black aioli	22	20	BEETROOT BAUBLE (V) (D)
GRILLED PRAWNS (CN) Sicilian salsa, aioli, grilled focaccia	24	22	Roasted beetroot stuffed with cousc and pine nuts, zucchini and mint crea
GRILLED BABY OCTOPUS (6F) Kipfler potato, tomatoes, green olives, parsley, smoked paprika mayonnaise	22	20	OVEN-ROASTED PUMPKIN (®) Maple and lime quinoa, green beans black beans, broccoli, coriander, bee
HALF KILO FRIED CHICKEN WINGS Green onion and gartic cream dipping sauce	22	20	CRISPY SKIN SALMON (P) (N) Kipfler potatoes, charred broccolini, almonds, citrus sour cream
Want it spicy? Check out our condiment station!  LAMB SKEWERS @ Pickled fennel, currants, beetroot, minted yoghurt, olive oil	27	25	PAN-FRIED BARRAMUNDI (@F) (Cauliflower puree, sauteed mixed grazelnut dressing
Add skewer \$5			CLASSIC SCHNITZEL Parmesan and herb crumbed chicke rosemary salted chips, choice of sau
	NON- MEMBER	MEMBER	SCHNITZEL PARMIGIANA Parmesan and herb crumbed chicke double smoked ham, mozzarella, rav
MAPLE ROASTED BABY CARROT (**) (**) Purple cabbage, mixed seeds, currants, toasted cashews, pickled fennel, Tuscan kale, green peas, broccoli florets, grain mustard dressing	26	24	MOROCCAN SPICED CHICKEN Fetta and roasted pepper filling, Isra tomatoes, peas, seasonal herbs, cur
POACHED SALMON (er) Smoked beetroot, apple, seasonal leaves and herbs, radish, fried capers, grain mustard dressing	29	27	CRISPY SKIN PORK BELLY (6F) Beetroot puree, roasted celeriac, frie pear chutney, jus
CLASSIC CAESAR Cos lettuce, grilled bacon, parmesan, croutons, soft poached egg, anchovy, Caesar dressing	24	22	ROASTED LAMB RUMP (F) Roasted purple carrot, broccolini, ba
Add chicken \$7   Add prawns \$9			TWICE COOKED HANGER STER Roasted beetroot and carrot, charred cream, red wine jus
All burgers are on a potato bun and served with rosemary salted chips	NON- MEMBER	MEMBER	250G CERTIFIED ANGUS GRAI District NSW Chips and salad or mash potato and choice of sauce
MUSHROOM ♥ Porcini crumbed field mushroom, lemon and herb ricotta, rocket, house-made tomato relish	27	25	300G GRASSLANDS PASTURE District NSW Chips and salad or mash potato and
EVER-VICTORIOUS (6) Plant-based patty, lettuce, cheese, tomato, beetroot, pickles, onion jam mayonnaise	29	27	choice of sauce
Union jam mayufinaise			CHECK OUR CHEF'S
CHICKEN SCHNITZEL Grilled bacon, cos lettuce, tomato, aioli	27	25	

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	NON- MEMBER	MEMBER
WILD MUSHROOM RISOTTO (V) (F) (N) Rocket, basil, stracciatella, crushed toasted walnuts	26	24
BOCCOLE (v) (ex) Zucchini cream, kale, gorgonzola, toasted pine nuts	28	26
GARLIC PRAWN LINGUINE Chilli, tomato, baby spinach, parsley, lemon crumb	31	29
HOUSE-MADE RICOTTA GNOCCHI Slow braised beef brisket, rich tomato sauce, parmesan cheese	28	26
Mains	NON- MEMBER	MEMBER
BEETROOT BAUBLE (v) (e) Roasted beetroot stuffed with couscous, goat's cheese and pine nuts, zucchini and mint cream, mixed seeds	30	28
OVEN-ROASTED PUMPKIN (9) (6) (6) Maple and lime quinoa, green beans, coconut flakes, almonds, black beans, broccoli, coriander, beetroot jam	33	31
CRISPY SKIN SALMON (6F) (CN) Kipfler potatoes, charred broccolini, wilted spinach, almonds, citrus sour cream	35	33
PAN-FRIED BARRAMUNDI (@F) (©N) Cauliflower puree, sauteed mixed greens, nuts and seeds, hazelnut dressing	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 (R) Fetta and roasted pepper filling, Israeli couscous, blistered cherry tomatoes, peas, seasonal herbs, currants, pistachios, minted yoghurt	31	29
CRISPY SKIN PORK BELLY (F) Beetroot puree, roasted celeriac, fried Brussels sprout, pear chutney, jus	37	35
ROASTED LAMB RUMP (eF) Roasted purple carrot, broccolini, balsamic jus, sweet potato crisps	37	35
TWICE COOKED HANGER STEAK ©F Roasted beetroot and carrot, charred Brussels sprout, horseradish cream, red wine jus	38	36
250G CERTIFIED ANGUS GRAIN FED RUMP MSA, Riverine District NSW Chips and salad or mash potato and steamed vegetables, choice of sauce	35	33
300G GRASSLANDS PASTURE FED SIRLOIN MSA, Riverine District NSW Chips and salad or mash potato and steamed vegetables, choice of sauce	49	47
CHECK OUR CHEF'S SPECIALS FOR TODAY'S PRIN	ME CUT	

S SPECIALS FOR TODAY'S PRIME CUT!

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



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
<b>VEGAN</b> (©) Pumpkin puree base, vegan cheese, smoked beetroot, zucchini, red onion, rocket	30	28
POTATO & GORGONZOLA (V) Garlic cheese base, fresh rosemary	28	26
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 (**) (**) Tuscan kale, radicchio, green peas, fresh mint, mixed seeds, lemon dressing	10	9
SEASONAL VEGETABLES (ve) (6F) Today's vegetables tossed in oil and herbs	10	9
CHIPS (v) Rosemary salt, roasted garlic mayonnaise	10	9
BUTTERY MASH (v) (e) Creamy mash potato, lots of butter	9	8
CAULIFLOWER GRATIN (v) (eN) Cheesy mornay, parmesan, mixed nut dukkah	10	9

## Kids Menu

<b>All meals come with a free Dixie Cup</b> Available for children aged 12 years and under only	NON- MEMBER	MEMBER
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 (6F) 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 SECRET VEGETARIAN SAUCE & PARMESAN (V)	14	13
Dessert	NON- MEMBER	MEMBER
VEGAN SALTED CARAMEL SORBET (20) (10) Almond brittle	10	9
APPLE & MIXED BERRY CRUMBLE Coconut macaroon ice cream	15	14
NEW YORK'S MOST FAMOUS CHOCOLATE CHIP COOKIE (CN) Lightly warmed cookie, vanilla bean ice cream	15	14