



BISTRO

SHARE PLATES / LIGHT OPTIONS

	Members / Visitors
GARLIC & HERB BREAD (VG)	\$7 / \$8
Add Cheese +\$2	
BOWL OF CHIPS	\$8 / \$9
VEGETARIAN SPRING ROLLS (4) (V) – Sweet Chilli Dipping Sauce	\$13 / \$14
PRAWN TWISTS (6) – With Tartare Dipping Sauce & Lemon	\$14 / \$16
TOMATO & BASIL ARANCINI (5) (V) – Tomato & Onion Salsa, Finely Grated Parmesan	\$15 / \$16
MACARONI & CHEESE CROQUETTES (5) (V) – With Chunky Tomato Relish	\$15 / \$16
MUSHROOM & PORCINI ARANCINI (5) (V) – With Parmesan Cheese & Truffle Mayo	\$16 / \$17

SALADS

ZUCCHINI & CORN FRITTERS (V) – with Baby Spinach, Cherry Tomatoes & Beetroot Hommus	\$20 / \$22
CHICKEN & AVO SALAD – Lightly Crumbed Chicken Strips, Smashed Avo, Salad Greens & Aioli	\$21 / \$23
THAI FISH CAKES – with Leafy Greens, Coriander Lime Dressing & House Aioli	\$22 / \$24
COCONUT PRAWNS – with Seasonal Salad Cuts, Fresh Lemon & Garlic Aioli	\$23 / \$25

PASTA & RICE

LINGUINI PUTTANESCA (V) – Cherry Tomatoes, Capers, Olives, Garlic & Chilli in a Napoli Sauce	\$21 / \$23
CARBONARA – Sauteed Mushrooms, Bacon & Onions in a Creamy White Wine Garlic Sauce	\$22 / \$24
JAPANESE KATSU CURRY – Mild spices, Crumbed Chicken Strips, Pickled Ginger & Jasmine Rice	\$22 / \$24
HONEY PRAWNS – Tempura Battered, Sticky Honey Sesame Sauce & Steamed Rice	\$23 / \$25
KOREAN PORK BELLY – Twice Cooked with Sweet Soy, Ginger & Chilli Marinade, Steamed Rice	\$24 / \$26
CHILLI PRAWN LINGUINI – Pan Fried King Prawns, Cherry Tomatoes, Garlic, Chilli Oil	\$25 / \$27



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FROM THE SEA

Members / Visitors

SALT & PEPPER CALAMARI – Flash Fried, served with Chips, Side Salad, Lemon & Tartare	\$22 / \$24
PANKO CRUMBED FLATHEAD – Served with Chips, Side Salad, Lemon & Tartare	\$22 / \$24
GRILLED BARRAMUNDI – Lightly Seasoned, served with Chips, Salad, Lemon & Tartare	\$24 / \$26

BURGERS (all served with Fries)

SOUTHERN FRIED CHICKEN BURGER – Battered Chicken, Lettuce, Tomato, Cheddar, Chipotle	\$20 / \$22
BEEF AND BACON BURGER – With Bacon, Cheese, Lettuce, Tomato, Pickles, Burger Sauce	\$20 / \$22
PLANT BASED SCHNITZEL BURGER (VG) – Lettuce, Tomato, Dairy Free Cheese, Vegan Chipotle	\$23 / \$25
BOWLO BURGER – Beef, Bacon, Cheese, Pineapple, Fried Egg, Lettuce, Tomato, BBQ Sauce	\$23 / \$25

SCHNITZELS (All served with Chips & Salad)

CHICKEN SCHNITZEL – Crumbed Breast of Chicken, served with your choice of Sauce	\$22 / \$24
PLANT BASED SCHNITZEL (VG) – With Vegan Chipotle Mayonnaise	\$23 / \$25
SCHNITZEL BOSCAIOLA – Topped with Bacon, Mushrooms, White Wine Garlic Sauce	\$24 / \$26
SCHNITZEL OSCAR – Topped with Smashed Avocado, Bacon & Garlic Cream Sauce	\$26 / \$28
SURF & TURF SCHNITZEL – Topped with Grilled King Prawns (4) and Creamy Garlic Sauce	\$28 / \$30

FROM THE GRILL

TEXAN BBQ BEEF BRISKET – 12hr Slow Cooked, with Creamy Mashed Potato, Green Veg	\$25 / \$27
CHAR GRILLED PORK BELLY (GF) – Mash, Apple Sauce, Seasonal Vegetables & Gravy	\$27 / \$29
300G MSA RIB FILLET (GF) – Beer Battered Fries, Blistered Cherry Tomatoes & Broccolini	\$35 / \$37

KIDS (Under 12 only) - \$10

KIDS FISH & CHIPS
NAPOLETANA PASTA (V)

CHICKEN NUGGETS & CHIPS
KIDS CALAMARI & CHIPS

Sauces – All Gluten Free \$2

GRAVY / PEPPERCORN / MUSHROOM / CREAMY GARLIC