

## SIDES

<b>V GF</b> Sautéed mushrooms in herbed butter.....	\$7
Extra sauce.....	\$2
<b>V</b> Beer battered onion rings.....	\$6
<b>V</b> Chips with tomato sauce.....	\$7
<b>V</b> Sweet potato fries with aioli.....	\$9
<b>GF</b> Garlic prawn topper.....	\$7
<b>GF</b> Chilli prawn topper.....	\$7
<b>GF</b> Creamy seafood topper.....	\$9
<b>V GF</b> Side of vegetables.....	\$3
<b>V GF</b> Side of mash potatoes.....	\$3
Idaho potato with creamy bacon and chives.....	\$6

## BURGERS LUNCH ONLY

<b>GF</b> Chicken schnitzel burger.....	\$15
Toasted milk bun, rocket, crispy prosciutto, cheese and mayo with chips	
<b>GF</b> Steak burger.....	\$18
Toasted milk bun, 150g prime rib fillet, aged Swiss cheese, balsamic caramelised onions, rocket, house-made tomato relish, ranch dressing, sweet pickled beetroot and smoky BBQ sauce with chips	
<b>V GF</b> Vego burger.....	\$15
Toasted milk bun with butternut pumpkin beetroot and goat's cheese patty, rocket, tomato and red capsicum coulis	
<b>GF</b> Lamb burger.....	\$16
Toasted milk bun with house made lamb pattie, sliced cucumber, sliced onion, rocket, tomato, sliced cheese with mayo and chips	

## KID'S MEALS

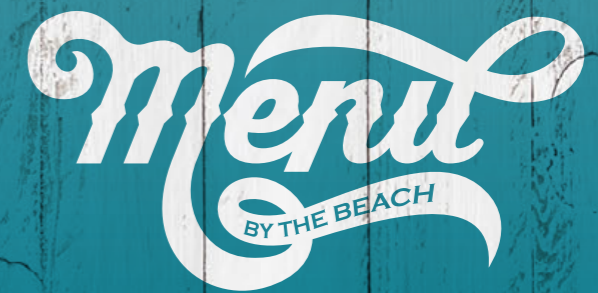
Cheese pizza.....	\$10
<b>GF</b> Mini soft bread tacos and salad.....	\$10
150g steak, chips, salad and choice of sauce.....	\$12
<b>GF</b> Kid's cheeseburger with chips.....	\$10

Drink \$1 (one per kid's meal) • Ice cream \$1 (one per kid's meal)

**V** VEGETARIAN ON REQUEST **GF** GLUTEN FREE ON REQUEST



**SWIPE YOUR MEMBER'S CARD  
FOR 10% OFF**



[www.kbsc.com.au](http://www.kbsc.com.au)

## ENTREE

- GF** Sweet chilli bacon pizza bread.....\$12
- V** Garlic bread.....\$7  
Add cheese \$2  
Add bacon \$2
- GF** Pan seared scallops.....\$14  
4 pan seared scallops with corn veloute finished with crisp salami
- V GF** Baked goat's cheese.....\$14  
With micro salad finished with sweet capsicum coulis
- V** Trio of dips.....\$12  
Lightly toasted ciabatta loaf with chef's selection of dips
- Marinated Thai calamari.....\$13  
Served on chilled soda noodles finished with fresh shallots and nam jim dressing
- Antipasto share board (serves 2).....\$24  
Chef's selection of mixed cheeses, cold meats, pickled vegetables and crackers

## SALADS

- GF** Prawn salad.....\$24  
Mixed leaf, cherry tomatoes, asparagus tips, roasted corn, fresh dill in a citrus vinaigrette finished in a balsamic glaze and paprika
- V GF** Caprese salad.....\$18  
Cos lettuce, diced tomato, fresh basil, torn bocconcini drizzled with a Tuscan blend olive oil and cherry balsamic glaze
- GF** Roasted beetroot and prosciutto salad.....\$20  
Rocket, roasted corn, fetta, toasted pine nuts lightly drizzled in red wine vinaigrette
- Marinated calamari salad.....\$22  
Chilled soda noodles with Asian style greens tossed throughout fresh chilli, coriander finished with a nam jim dressing and fresh lime
- V GF** Grilled haloumi salad.....\$20  
Mixed leaf, Spanish onion, cherry tomatoes and diced pear dressed in an infused spinach and basil olive oil

## MAINS

- GF** Pan seared Atlantic salmon.....\$28  
Crispy skinned salmon cooked to your liking served on pan fried kipfler potatoes, blistered cherry tomatoes, crispy bacon, sliced red onion and spinach finished in a citrus hollandaise and balsamic glaze with fresh lemon
- GF** Crispy skinned barramundi.....\$25.90  
Served with herb buttered kipfler potatoes, buttered spinach, chilled cherry tomatoes finished in a house-made salsa verde and red capsicum coulis with fresh lemon
- GF** Rosemary lamb rump.....\$26  
Garlic, thyme, rosemary rubbed lamp rump cooked your way with pan roasted vegetables and a pea puree finished in a balsamic vinaigrette and capsicum coulis
- V GF** Stuffed capsicum.....\$22  
Filled with a rich sundried tomato, pea, mushroom risotto served on house-made napoli with corn veloute finished with spinach and basil infused olive oil
- GF** Smoked salmon and crab linguine.....\$26  
Sautéed in garlic, onion, dill, lemon juice with blistered cherry tomatoes finished in a creamy white wine sauce garnished with parmesan and fresh lemon (gluten free option served with spiral GF pasta)
- GF** Chicken and chorizo gnocchi.....\$22  
Sautéed in herbed butter, garlic and onion with asparagus tips and spinach finished with fetta and a chilli infused olive oil (gluten free option served with spiral GF pasta)
- V GF** Mixed mushroom risotto.....\$20  
Mushrooms sautéed off with garlic and onion in a herbed butter with peas then tossed in a creamy risotto finished with spinach and basil infused oil
- GF** Seafood fettuccine.....\$28  
Mixed seafood cooked off with fresh mixed herbs, fennel and Spanish onion finished in our own napoli sauce, garnished with rocket and salami dust (gluten free option served with spiral GF pasta)

SWIPE YOUR  
MEMBER'S  
CARD FOR  
10% OFF

**V** VEGETARIAN ON REQUEST

**GF** GLUTEN FREE ON REQUEST

## GRILL

All served with chips or Idaho potato and creamy slaw or seasonal vegetables and your choice of sauce

- GF** 200g prime rib fillet.....\$24
- GF** 250g Black Angus rump.....\$24
- GF** 400g Black Angus rump.....\$30
- GF** 300g Nolan's t-bone.....\$32
- GF** 300g MSA Black Angus rib fillet.....\$33
- GF** 250g Ranges Valley wagyu sirloin.....\$48
- GF** 200g Angus eye fillet.....\$34
- GF** Half lemon thyme roast chicken.....\$26
- GF** 300g pork cutlet.....\$26
- GF** 500g Nolan's rib on the bone (Chef's signature dish).....\$50  
Served with BBQ bourbon sauce and cheese, onion rings and a mixed seafood topper

## SAUCES

- Creamy mushroom sauce **V GF**
- Creamy pink peppercorn sauce **V GF**
- Creamy diane sauce **V GF**
- Creamy garlic sauce **V GF**
- Bourbon BBQ sauce **V GF**
- Strong creamy blue cheese sauce **V**
- Hickory BBQ sauce **V GF**
- Rich herbed gravy **V GF**
- Buttered chilli **V GF**
- Balsamic red wine jus **V GF**



**RARE**  
COOL, RED CENTER

**MEDIUM RARE**  
WARM, RED CENTER

**MEDIUM**  
WARM, PINK CENTER  
TOUCH OF RED

**MEDIUM WELL**  
WARM BROWN,  
PINK CENTER

**WELL DONE**  
HOT, BROWN  
CENTER WITH NO PINK

COOKED  
YOUR WAY