



# THE CLUBHOUSE Menu



## Oysters

I GF NF DF C

NATURAL OYSTERS	1/2 DOZ \$35	DOZ \$60
KILPATRICK OYSTERS	1/2 DOZ \$35	DOZ \$60
OYSTER SHOTS (MIN 3)		\$9ea

## Share Plates

<b>DAMPER COB &amp; BUTTER</b> NF	\$14
Served with choice of Confit Garlic Butter, Marrow Butter or Umami Butter	
<b>ROSEMARY &amp; GARLIC PIZZA BREAD</b> V VE	\$13
Pizza base coated in infused garlic oil topped with rosemary and sea salt flakes	
<b>CIABATTA W' CONDIMENTS</b> V DF	\$18
Warmed ciabatta served with dukkha and balsamic olive oil	
<b>PAN SEARED SCALLOPS</b> M GF NF C	\$20
Sea scallops pan seared finished with a lemon caper sauce	
<b>CRISPY CALAMARI</b> I	\$18
Calamari tossed in Togarashi spices with sesame mayo and lemon	
<b>PRAWN SALAD</b> A GF NF DF C	\$18
Tiger prawns on a bed of lightly dressed cos lettuce, tomato and red onion drizzled with seafood sauce finished with lemon wedge	
<b>TAKA TALA LAMB RIBS</b> GF NF DF C	\$22
Lamb ribs marinated in an African sauce finished with dukkah	
<b>POTATO PAVE</b> NF V	\$16
Crispy potato fingers finished with our house spice and Grana Padano cheese served with spicy mayo	
<b>CAPRESE SALAD</b> GF NF V C	\$14
Vine ripened sliced tomato, buffalo mozzarella, basil leaves and balsamic glaze	
<b>CHICKEN WINGS</b>	\$18
Mango Buffalo GF NF DF OR Smoky Bourbon BBQ NF DF Served with aioli	
<b>KARAAGE CHICKEN</b> NF DF	\$16
Marinated chicken lightly tossed in spices fried until golden, served with lemon wedges, Japanese kewpie mayo and pickled vegetables	

## Salads

<b>MEZZE BOWL</b> NF DF V VE	\$19
Mixed green leaves, sliced cucumber, cherry tomatoes, roasted beetroot, feta, house made hummus and toasted pita bread Add Chicken \$7   Add Falafel Balls (GF) \$7 GF Option Available	
<b>MANGO, AVOCADO &amp; MACADAMIA SALAD</b> GF	\$19
Fresh local mango, sliced avocado, cos lettuce, boiled egg, red onion, crispy bacon and toasted macadamia pieces complimented with a Dijon mustard dressing and finished with shaved parmesan cheese Add Chicken \$7   Add Prawns (5) \$12 Vegetarian Option Available   DF Option Available	

## Pizza's

<b>ROASTED BEETROOT &amp; GOATS CHEESE</b>	\$24
Roasted beetroot, goats cheese, red onion, walnuts, rocket, honey and rosemary Add Chicken \$6   Add Prawns \$10 GF Option Available Add \$5	
<b>MEDITERRANEAN LAMB</b>	\$29
Napoli, pulled greek lamb, mozzarella, feta, capsicum, red onion and takitzi swirl GF Option Available Add \$5	

DONT' FORGET TO SWIPE YOUR MEMBERSHIP CARD TO RECEIVE A 10% DISCOUNT  
NOT A MEMBER? JOIN TODAY FOR ONLY \$2!



## Signature Dish

### FILLET MINGON GF NF L \$56

Cape Grim 250g eye fillet wrapped in bacon served with potato pave, grilled asparagus and marrow butter

## Pasta & Rice

### LINGUINI CARBONARA \$22 <sup>1/2</sup> SERVE \$16

Linguini and bacon tossed in a creamy garlic and parmesan sauce

Add Chicken \$7 | Add Prawns (4) \$10

GF Option Available Add \$3 | Vegetarian Option Available Add \$2

### GARLIC PRAWNS A GF \$33

Tiger prawns pan seared and finished in garlic cream sauce served with jasmine rice

### PRAWN & BUG AGLIO E OLIO M NF DF \$49

Moreton Bay bug, tiger prawns and linguini tossed in a lemon garlic chilli sauce

GF Option Available Add \$3

### PESTO & SPINACH GNOCCHI V \$23

House-made gnocchi pan fried with pesto, spinach, pine nuts and lemon

Add Chicken \$7

### VEGE STIR-FRY GF NF DF V VE \$19

Seasonal vegetables stir-fried in a ginger miso sauce with soba noodles

Add Chicken \$7 | Add Prawns (4) \$10

## Mains

### CHICKEN SCHNITZEL \$26

Golden crumbed chicken breast, served with chips and salad

### CHICKEN PARMI \$31

Golden crumbed chicken breast topped with napoli sauce, ham and cheese, served with chips and salad

### GREEK LAMB \$27

Slow cooked Greek lamb shoulder served with pita bread, house-made hummus, tomato and onion salad, takitzi and dukkah

### KATSUDON PORK CUTLET NF L \$32

300g Barkers Creek pork cutlet crumbed served with cous cous, wombok salad and chilli dressing

### CHICKEN ROULADE GF NF L \$28

Sundried tomato and cream cheese stuffed chicken breast served with sundried tomato puree, spiced zucchini cous cous, broccolini and lemon

## Seafood

### RED SPOT EMPEROR A \$32 SML \$25

Choice of battered or crispy citrus pepper served with salad, chips, house-made tartare and lemon wedge

### CRISPY SKINNED SALMON M GF \$35

Served with a pineapple and macadamia nut salsa and lime hollandaise

### CRISPY CALAMARI I \$29 SML \$24

Calamari tossed in Togarashi spices served w' salad and chips, sesame mayo and lemon

### KING PRAWNS A GF NF DF C \$43

½ kg fresh king prawns served with seafood sauce and lemon wedge

### SEAFOOD PLATE M GF NF C \$65

King prawns (6), Moreton Bay Bug, Lemon Caper Scallops (3), Oysters (3) choice of natural or Kilpatrick, served with lemon and condiments

## Kid's Meals

Available for 12yrs and under

### 150G RIB FILLET \$18

Served with chips and tomato sauce

### CHICKEN NUGGETS \$13

With chips and tomato sauce

### PIZZA \$13

Choice of cheese or ham and pineapple

## Burgers & Tacos

### ROADHOUSE STEAK SANDWICH \$32

Rib fillet steak, cos lettuce, tomato, bacon, caramelised onion, beetroot and roadhouse sauce on turkish served with chips

Add Onion Rings \$5 | GF Option Available Add \$3

### CHIPOTLE RANCH CHICKEN BURGER \$26

Buttermilk fried chicken, cos lettuce, avocado, tomato and chipotle ranch sauce on brioche bun served with chips

GF Options Available Add \$3

### BUG BRIOCHE (2) \$28

Fresh Moreton Bay bug, cos lettuce and seafood sauce on mini brioche rolls served with sea salt crisps

### KING PRAWN BRIOCHE (2) A \$26

Fresh king prawns, cos lettuce and seafood sauce on mini brioche rolls served with sea salt crisps

### LAMB TACOS (2) \$24

Greek pulled lamb, tomato and onion salad and greek yoghurt

GF Option Available Add \$3

### KAARAGE CHICKEN TACOS (2) \$24

Kaarage chicken, shredded cos, pickled vegetables and kewpie mayo

### FISH TACOS (2) A \$24

Crispy citrus pepper red spot emperor, shredded lettuce, pico de galo and seafood sauce

GF Option Available Add \$3

## Grill

### 300G RIB FILLET GF NF \$53

Cape Grim NB3+ Reserve served with choice of chips and salad or jacket potato and vegetables with one sauce

### 400G RUMP GF NF \$49

Cape Grim NB4+ served with choice of chips and salad or jacket potato and vegetables with one sauce

## Toppers

### GARLIC PRAWNS (3) A GF \$13

### MORETON BAY BUG (1) \$12

In garlic and parsley butter

### CRISPY CALAMARI I \$9

### ONION RINGS \$5

### PAN SEARED SCALLOPS (3) M GF DF \$18

### LAMB RIBS GF DF \$15

### AVOCADO & LIME HOLLANDAISE GF \$9

## Sides

### SWEET POTATO CHIPS \$12

With aioli

### CHIPS & GRAVY \$9

### GARDEN SALAD GF \$7

### SEASONAL VEGETABLES GF \$8

### JACKET POTATO GF \$7

With sour cream, bacon and chives

### BROCCOLINI GF \$9

With tahini and slithered almonds

### GRILLED ASPARAGUS GF \$9

With Umami butter

## Sauce & Butter Options

### SAUCE GF \$3

Gravy | Mushroom | Pepper | Diane | Creamy Garlic Sauce | Chipotle Ranch

### BUTTER GF \$3

Umami Butter | Marrow Butter | Confit Garlic Butter

### BASIC SAUCE GF \$1.50

Tomato | BBQ | Aioli | Tartare | Sweet Chilli | Sour Cream

A AUSTRALIAN I IMPORTED M MIXED

GF GLUTEN FREE V VEGETARIAN DF DAIRY FREE VE VEGAN NF NUT FREE C COELIAC L ADDITIONAL 25 MINUTES

Please inform our staff when placing your order of any dietary needs or allergies so we can do our best to accommodate.  
While we take great care, we cannot guarantee meals are completely free from allergens