



The Clubhouse Menu

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

LUNCH 11:30AM - 2:30PM

DINNER 5:30PM - 8:30PM

Oysters

1 C GF DF

NATURAL OYSTERS

1/2 DOZ \$35 DOZ \$60

KILPATRICK OYSTERS

1/2 DOZ \$40 DOZ \$65

PESTO

1/2 DOZ \$40 DOZ \$65

Share Plates

COB LOAF NF

With a creamy bacon and cheese filling

\$18

ROSEMARY & GARLIC PIZZA BREAD V GF

Pizza base coated in infused garlic oil topped with rosemary and sea salt flakes

\$13

CIABATTA NF V

Toasted ciabatta served with creamy whipped feta, confit tomato and caramelised onion

\$18

BAKED SCALLOPS WITH CHORIZO 1 C GF DF

Oven baked scallops topped with a chorizo lemon crumb

\$22

CRISPY CALAMARI 1

Calamari tossed in togarashi spices with sesame mayo and lemon

\$18

TOMATO & BASIL ARANCINI GF V

Served with basil pesto and parmesan cheese

\$18

SWEET CHILLI PRAWNS V C GF

Prawns sauteed in a creamy sweet chilli sauce, served with jasmine rice

\$22

POTATO PAVE NF V

Crispy potato fingers finished with our house spice and Grana Padano cheese served with spicy mayo

\$16

CHICKEN WINGS

Choice of Boom Boom sauce or Roadhouse sauce Served with aioli

\$18

KARAAGE CHICKEN

Marinated chicken lightly tossed in spices fried until golden, served with spicy mayo

\$16

Salads

WINTER POMEGRANATE & PEAR SALAD C GF V \$22

Rocket, spinach, pomegranate, pear, mandarin, walnuts and feta tossed with a dijon dressing

Add Chicken \$7 | Add Prawns (5) \$13

NF Option Available | Vegan Option Available

PUMPKIN & COUSCOUS SALAD V \$22

Roast pumpkin, pepitas, couscous, red onion, roast capsicum, mesclun lettuce, feta and green goddess dressing

Add Chicken \$7 | Add Prawns (5) \$13

NF Option Available | Vegan Option Available

Pizza's

BUFFALO MOZZARELLA

Napoli sauce, buffalo mozzarella, red onion, cherry tomato, basil and mozzarella cheese

Add Chicken \$7 | Add Prawns \$13

GF Option Available Add \$5

\$28

TANDOORI LAMB

Tandoori base, pulled lamb, capsicum, red onion and Greek yoghurt

GF Option Available Add \$5

\$30

Signature Dishes

FILET MIGNON

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

PRAWN & BUG AGLIO E OLIO

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

SEAFOOD PLATE

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

Pasta & Rice

LINGUINI CARBONARA

Linguini and bacon tossed in a creamy garlic and parmesan sauce

Add Chicken \$7 | Add Prawns (5) \$13

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

PRAWN & CHORIZO RISOTTO

Pan fried prawns and chorizo tossed through a tomato risotto

CHEESY ROASTED CAULIFLOWER RAVIOLI

House-made ravioli filled with cauliflower, ricotta and cream cheese served with cauliflower purée, roasted cauliflower florets and toasted walnuts

Add Chicken \$7 | Add Prawns (5) \$13

VEGE STIR-FRY

Seasonal vegetables stir-fried in a teriyaki sauce with soba noodles

Add Chicken \$7 | Add Prawns (5) \$13

PAD THAI

Prawns, tofu, radish, beans sprouts, flat rice noodles and peanuts tossed in a house-made Pad Thai sauce

Mains

CHICKEN SCHNITZEL

Golden crumbed chicken breast, served with chips and salad

Served with Vegetables \$3

CHICKEN PARMI

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

Served with Vegetables \$3

GREEK LAMB

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

Coeliac Option Available

CRISPY SKIN CHICKEN BREAST

Served on a bed of mediterranean couscous salad, finished with Greek yoghurt, maple glaze and dukkah

DUCK A LA BEET

Pan-seared duck, grilled asparagus, broccolini and smashed potato, served with fresh tomato pesto and beetroot purée

Seafood

RED SPOT EMPEROR

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

Served with Vegetables \$3

CRISPY CALAMARI

Calamari tossed in togarashi spices served with salad and chips, sesame mayo and lemon

GARLIC PRAWNS

Prawns (8) pan seared and finished in garlic cream sauce served with jasmine rice

Kid's Meals

Available for 12yrs and under

150G RIB FILLET

Served with chips and tomato sauce

CHICKEN NUGGETS

With chips and tomato sauce

PIZZA

Choice of cheese or ham and pineapple

Burgers & Tacos

\$56

ROADHOUSE STEAK SANDWICH

\$32

Rib fillet steak, rocket, cheese, bacon, beetroot pesto and roadhouse sauce on turkish served with chips

GF Option Available Add \$3

\$52

TROPICAL CHICKEN BURGER

\$26

Home made chicken patties, mixed greens, tomato, pineapple and chipotle sauce on brioche bun served with chips

GF Options Available Add \$3

\$70

BUG BRIOCHE (2)

\$28

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

1/2 SERVE

\$18

\$23

KING PRAWN BRIOCHE (2)

\$26

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

\$42

LAMB TACOS (2)

\$24

Greek pulled lamb, tomato and onion salad with greek yoghurt

GF Option Available Add \$3

\$22

KARAAGE CHICKEN TACOS (2)

\$24

Kaaraage chicken, shredded cos, pickled vegetables and kewpie may

GF Option Available Add \$3

\$19

FISH TACOS (2)

\$24

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

GF Option Available Add \$3

\$39

Grill

300G RIB FILLET

\$54

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

\$26

400G RUMP

\$49

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

\$31

SOUS VIDE LAMB RUMP

\$42

Served with braised lamb croquettes, yoghurt, pea and mint salsa verde and spiced carrots

Toppers

\$27

CREAMY GARLIC PRAWNS (3)

\$13

CHILLI PRAWNS (3)

\$13

MORETON BAY BUG (1)

\$15

In garlic and parsley butter

\$29

CRISPY CALAMARI

\$9

ONION RINGS

\$5

\$42

BAKED SCALLOPS (3)

\$18

Sides

SML

\$27

SWEET POTATO CHIPS

\$12

With aioli

\$33

CHIPS & GRAVY

\$9

GARDEN SALAD

\$7

SEASONAL VEGETABLES

\$8

JACKET POTATO

\$7

With sour cream, bacon and chives

SML

\$24

BROCCOLINI

\$9

\$29

With tahini and slivered almonds

\$33

GRILLED ASPARAGUS

\$9

With choice of Confit Garlic butter OR Marrow butter

Sauce & Butter Options

\$20

SAUCE

\$3

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

\$14

BUTTER

\$3

Marrow Butter | Confit Garlic Butter

\$14

BASIC SAUCE

\$1.50

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



AUSTRALIAN



IMPORTED



MIXED



GLUTEN FREE



VEGETARIAN



DAIRY FREE



VEGAN



NUT FREE



COELIAC



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