



The Clubhouse Menu

OYSTERS

NATURAL OYSTERS	1/2 DOZ \$35	DOZ \$60
KILPATRICK OYSTERS	1/2 DOZ \$40	DOZ \$65
APPLE AND MINT GRANITA	1/2 DOZ \$40	DOZ \$65

SHARE PLATES

HOUSE-MADE FOCCACIA GF DF VE	\$14
Rosemary, olive and sun-dried tomato	
BRUSCHETTA V	\$16
Toasted sourdough with basil pesto, Italian tomato mix, balsamic glaze and fetta	
GF Option Available	
ROSEMARY & GARLIC PIZZA BREAD V VE	\$13
Pizza base coated in infused garlic oil, topped with rosemary and sea salt flakes	
GRILLED SCALLOPS W' MANGO	\$22
HOLLANDAISE I GF NF C	
Grilled scallops topped with toasted mango and lime hollandaise	
GRILLED CALAMARI I GF DF NF	\$18
Herb-seasoned char-grilled calamari served with lemon aioli and rocket	
CRAB AND AVOCADO ROLL I GF DF NF	\$22
Crab meat seasoned with dill and lemon, wrapped in avocado, cucumber and honeydew	
PROSCIUTTO CAPRESE GF DF NF	\$16
Sliced prosciutto with tomato, honeydew and fresh basil, finished with balsamic glaze	
TOMATO & BASIL ARANCINI GF V	\$18
Served with basil pesto and Parmesan cheese	
SPICED CORN RIBS GF DF NF V	\$14
Crispy corn ribs with house seasoning and sriracha mayo	
CRISPY CHICKEN WINGS	\$18
Golden-fried buttermilk chicken wings served with house ranch and celery sticks	

SIGNATURE DISHES

Indulge in one of our Chef's signature dishes, expertly curated using premium ingredients

FILLET MINGON GF DF NF T	\$64
Cape Grim 250g eye fillet wrapped in bacon, served with potato pavé, grilled asparagus and marrow butter	
PRAWN & BUG AGLIO E OLIO M DF NF	\$52
Moreton Bay bug, tiger prawns and linguine tossed in a lemon, garlic and chilli sauce	
SEAFOOD PLATE M A GF NF	\$70
King prawns (6), Moreton Bay bug, choice of oysters (3), and grilled calamari, served with lemon and condiments	

SALADS

PEACH SUMMER SALAD GF DF C V VE	\$22
Mixed leaves, sliced peach, cucumber, toasted almonds, mint and house dressing	
Add Chicken \$7 Add Smoked Salmon \$12	
TOMATO AND CUCUMBER PANZANELLA NF	\$22
Seasoned tomato, cucumber, red onion, croutons, red wine vinegar and fetta	
Add Chicken \$7 Add Smoked Salmon \$12	
DF Option Available Vegan Option Available	

LUNCH DAILY FROM 11:30AM - 2:30PM | DINNER DAILY FROM 5:30PM - 8:30PM

Don't forget to swipe your membership card to receive A 10% discount!

Not a member? Join today for only \$2!

MAINS

CHICKEN SCHNITZEL

Golden crumbed chicken breast, served with chips and salad

Add Vegetables \$5 | Add Parmi Topper \$7

EGGPLANT PARMI

Golden crumbed eggplant topped with Napoli sauce and mozzarella, served with chips and salad

Add Vegetables \$5

CRISPY SKIN CHICKEN BREAST

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

NF Option Available

SLOW COOKED BEEF CHEEK

Tender beef cheek braised with apricot, served on silky sweet potato purée and finished with dried apricots and spiced nuts

PASTA

BUFFALO NAPOLI

Linguine tossed through house-made Napoli sauce, topped with buffalo mozzarella and basil

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

GF Option Available Add \$3 | DF Option Available

SALMON AND ASPARAGUS LINGUINI

Salmon, asparagus and cherry tomatoes tossed through a lemon cream sauce, with fried capers

GF Option Available

AMATRICIANA

Salami, red onion, olives, capsicum and bacon tossed through a spicy Napoli sauce with linguine

Add Chicken \$7 | Add Prawns (3) \$13

GF Option Available

VEGE STIR-FRY

Seasonal vegetables stir-fried in teriyaki sauce, served with soba noodles

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

PIZZA

BUFFALO MOZZARELLA

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

Add Chicken \$7 | Add Prosciutto \$13

GF Option Available Add \$5

CAPRICCOSA

Napoli sauce, ham, mushroom, olives, artichokes and mozzarella

GF Option Available Add \$5

SEAFOOD

BATTERED SNAPPER

Battered snapper served with chips, salad, house-made tartare sauce and a lemon wedge

Add Vegetables \$5

GRILLED CALAMARI

Herb-seasoned grilled calamari served with salad and chips, lemon aioli and lemon

GRILLED SALMON

Lime and asparagus couscous, corn salsa, green beans and lemon cream

COLD KING PRAWNS

½kg king prawns served on ice with lemon and cocktail sauce

SAUCE & BUTTER OPTIONS

SAUCE

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

BUTTER

Marrow butter | Confit Garlic butter

BASIC SAUCE

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

BURGERS & TACOS

STEAK SANDWICH

Rib fillet, bacon, rocket, cheese, pickled red onion and roadhouse sauce

GF Option Available Add \$3

TROPICAL CHICKEN BURGER

Grilled chicken breast with mixed greens, tomato, avocado, pineapple and chipotle sauce

GF Option Available Add \$3

KING PRAWN TACOS (2)

Herb-crumbed prawns with shredded cos, avocado, pico de gallo and sriracha mayo

LAMB TACOS (2)

Greek-style grilled lamb with rocket, tomato and onion salsa, finished with tzatziki

GF Option Available Add \$3

LEMON CHICKEN TACOS (2)

Lemon-marinated chicken with shredded cos, avocado and aioli

GF Option Available Add \$3

FISH TACOS (2)

Crispy citrus pepper snapper with shredded lettuce, corn salsa and cocktail sauce

GF Option Available Add \$3

GRILL

300G RIB FILLET

Grass-fed NB3+ Reserve, served with your choice of chips and salad or chat potatoes and seasonal vegetables, with one sauce

400G RUMP

Grass-fed NB4+ Reserve, served with your choice of chips and salad or chat potatoes and seasonal vegetables, with one sauce

CHAR-GRILLED LAMB SKEWERS

Grilled marinated lamb leg served with garlic chat potatoes, house-made hummus, tomato and onion salad, tzatziki and dukkah

TOPPERS

CHILLI PRAWNS (3)

MORETON BAY BUG (1)

In garlic and parsley butter

GRILLED CALAMARI

ONION RINGS

KIDS MEALS

Available for 12yrs & under

150G RIB FILLET

Served with chips and tomato sauce

CHICKEN NUGGETS

Served with chips and tomato sauce

PIZZA

Choice of cheese or ham and pineapple

SIDES

SWEET POTATO CHIPS

With aioli

CHIPS AND GRAVY

GARDEN SALAD

SEASONAL VEGETABLES

BROCCOLINI

With lemon

GRILLED ASPARAGUS

With grilled lemon

CRISPY CHAT POTATO

Garlic butter and parsley

 INTERNATIONAL  MIXED  AUSTRALIAN

 ADDITIONAL 25 MINUTES COOKING TIME  GLUTEN FREE  DAIRY FREE  NUT FREE  CEOLIAN  VEGETARIAN  VEGAN

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