

dine.

Shares

Garlic Bread (V / GFO)	8
add bacon or cheese	3
Bruschetta (V / GFO)	13
heirloom tomatoes Spanish onion basil feta olive oil balsamic served on garlic bread	
Salt & Pepper Squid (GFO)	14
dusted salt & pepper squid pieces aioli lemon	
Crumb Butterfly Prawn Cutlets (4)	16
green goddess aioli lemon	
Oysters (GF)	Each ½ Dozen Dozen
Natural	4 18 35
Kilpatrick	5 20 38

Salads

Garden Salad (V / GFO)	15
lettuce tomato onion carrot cucumber capsicum house dressing	
Classic Caesar (GFO)	18
cos lettuce parmesan bacon croutons egg Caesar dressing	
Israeli Cous Cous Salad (V)	18
tomato onion cucumber spinach feta mixed herbs lemon & olive oil dressing	
Add your protein	7
Asian marinated steak (6) chicken tenderloins (3) garlic prawns (3) salt & pepper squid (4) Tofu (5)	

Burgers

All served with seasoned chips

Beef Burger	20	Steak Burger (GFO)	25
angus beef pattie bacon egg beetroot onion jam lettuce tomato cheese burger sauce milk bun		wagyu rump steak bacon egg onion jam lettuce tomato cheese aioli BBQ sauce milk bun	
Chicken Burger (GFO)	20	Vegetarian Burger (VG / GFO)	24
southern fried chicken bacon cheese pineapple lettuce tomato house mayo milk bun		lentil & chickpea pattie grilled mushroom lettuce tomato beetroot hummus aioli milk bun	

**All Prices shown are Members Price. Non-Member's will incur a 20% surcharge.
Become a member for only \$2 until 2028**

(V) - Vegetarian, (VG) - Vegan, (GF) Gluten-Free, (GFO) Gluten-Free Option

Hand Stretched Pizzas

Gluten free bases & vegan cheese available on request at an additional cost

9" | 12"

Bianca (v)	15 19	Prosciutto	22 26
garlic cream base mozzarella parmesan bocconcini feta rosemary		napoli sauce prosciutto mozzarella rocket parmesan	
Margherita (v)	16 20	Gambero	22 26
napoli sauce bocconcini extra virgin olive oil basil		garlic cream base mozzarella prawns red onion sundried tomatoes rocket chili	
Pepperoni	19 23	Greco (v)	22 26
napoli sauce mozzarella pepperoni oregano		napoli sauce mozzarella zucchini artichokes capsicum semi dried tomato olives red onion	
Hawaiian	19 23	Funghi (v)	22 26
napoli sauce mozzarella charred pineapple ham		garlic cream base mozzarella mushroom caramelised onion truffle paste shaved parmesan thyme cracked pepper	
Carnivore	22 26	Pollo	22 26
smoky barbecue sauce mozzarella pepperoni ham bacon meatballs		garlic cream base mozzarella chicken potato mushroom sweet chili sour cream chives	
Herbivore (v)	19 23		
napoli sauce mozzarella roasted capsicum artichokes mushrooms caramelised onions olives pesto			

Kids menu

12

All kids meals include a soft drink & ice cream

Chicken nuggets & chips | Cheeseburger & chips | Ham & cheese pizza (GF +3)
Spaghetti bolognese & garlic bread | Kids hot dog & chips

All Prices shown are Members Price. Non-Member's will incur a 20% surcharge.
Become a member for only \$2 until 2028

(V) - Vegetarian, (VG) - Vegan, (GF) Gluten-Free, (GFO) Gluten-Free Option

Mains

Grilled Vegetable Gnocchi (V / GFO) roasted capsicum artichoke zucchini mushrooms parmesan creamy basil pesto	25	Pan Fried Barramundi (GF) chips salad tartare lemon	28
Prawn Pasta (GFO) prawns pancetta fennel tomato garlic onion chili olive oil spaghetti pasta parmesan	28	Fisherman's Plate golden crumbed fish prawn cutlets squid rings crumbed scallops seasoned chips house salad tartare sauce lemon	25
Fettuccine Carbonara (GFO) chicken bacon parmesan onion mushroom garlic parsley cream	24	Chicken Schnitzel 300g golden crumbed chicken breast house salad seasoned chips gravy	23
Tasmanian Salmon (GF) crispy skin salmon herb potato fondant charred asparagus garlic & parmesan cream lemon	32	Add Parmigiana Topper napoli sauce ham mozzarella	5
		Lamb Shank (GF) braised in red wine, tomato & garlic mash baby carrots broccolini	30

Members Exclusive

Lunch | Dinner

Chicken Schnitzel 200g golden crumbed chicken breast house salad seasoned chips gravy <i>GFO available upon request</i>	13 17	Bangers & Mash pork & fennel sausage beer & bacon gravy onion rings	15 19
Fish & Chips crumbed whiting house salad seasoned chips tartare lemon	13 17	Curry of the Day (GFO) chef's curry of the day white rice naan bread	15 19
Squid & Chips salt & pepper dusted squid pieces house salad seasoned chips tartare lemon	14 18	Garlic Prawns (GF) prawns in a garlic cream sauce white rice	15 19
		Roast of the Day (GFO) slow roasted meat seasonal roast vegetables gravy bread roll	15 19

All Prices shown are Members Price. Non-Member's will incur a 20% surcharge.
Become a member for only \$2 until 2028

(V) - Vegetarian, (VG) - Vegan, (GF) Gluten-Free, (GFO) Gluten-Free Option



Shares

BBQ Pork Spring Rolls (4) 15

crispy spring rolls | char sui sauce

Chicken Skewers (4) 16

chicken skewered pieces | peanut
| Malaysian satay sauce | chili | lime

Asian Greens 8

white garlic & oyster sauce

Salads

Thai Salad (V / GFO) 18

rice noodles | shallots | tomato | carrot
| cucumber | mixed lettuce | peanuts
| mint | coriander | chili | Thai dressing

Asian Crunch Salad (V / GFO) 18

cabbage | bell peppers | carrot
| crispy chow mein noodles | coriander
| cashew | red & green onion | wombok
| roasted sesame dressing

Add your protein 7

Asian marinated steak (6)
| chicken tenderloins (3)
| garlic prawns (3)
| salt & pepper squid (4) | Tofu (5)

Mains

BBQ Beef Short Ribs 35

served with coconut rice | caramelised
tamarind | Asian dukkah | sweet chili

BBQ Roast Duck 28

peking Maryland | jasmine rice
| kailan | mandarin orange sauce

Chicken Maryland (GF) 28

Filipino style BBQ chicken | lemon grass
| saffron rice | pickled vegetable
| soy sauce

Wok

Pad Thai 25

flat rice noodles | garlic chives | onion
| beansprouts | egg | peanuts | lime
| chili flakes | pad Thai sauce

Fried Rice 18

egg | green onion | carrot | green peas
| special sauce | kailan

Stir Fry 18

garlic | onions | sesame oil | broccoli
| egg noodles | capsicum | mushroom
| carrot | teriyaki sauce | water chestnuts

Add your protein 7

Asian marinated steak (6)
| chicken tenderloins (3)
| garlic prawns (3)
| salt & pepper squid (4) | Tofu (5)

Members Exclusives

Lunch | Dinner

Sweet & Sour Pork 15 | 19

battered pork | egg fried rice

Honey Chicken 15 | 19

battered chicken | sesame seeds
| egg fried rice

All Prices shown are Members Price. Non-Member's will incur a 20% surcharge.
Become a member for only \$2 until 2028

(V) - Vegetarian, (VG) - Vegan, (GF) Gluten-Free, (GFO) Gluten-Free Option

Steaks (GF)

All steaks are served with your choice of 2 sides & 1 sauce

200g Eye Fillet (100 Day Grain Fed)	42
250g Rump (100 Day Grain Fed)	30
300g Rib Fillet (100 Day Grain Fed)	40
300g Wagyu Rump (400 Day Grain Fed) <i>Marble Score 6/7</i>	47
300g Pork Cutlet garlic & herb smashed chats caesar salad	35

Toppers

7

Fried Eggs (2)
Garlic Prawns (3)

Salt & Pepper Squid (4)
Onion Rings (5)

Sides

Seasoned Chips		Garlic & Herb Smashed Chats	7
Regular	6	Steamed Vegetables	8
Large	8	broccolini beans carrot	
Battered Wedges		Classic Caesar Salad	5
Regular	6	cos lettuce parmesan bacon	
Large	8	croutons caesar dressing	
Creamy Mash	5	Carina House Salad	5
Steamed Rice	5	lettuce tomato cucumber onion	
		carrot honey mustard dressing	

Sauces

Extra Sauce +2

Mushroom | Pepper | Dianne | Gravy | Red Wine Jus
| Garlic Cream | Hollandaise | Beer & Bacon Gravy

All Prices shown are Members Price. Non-Member's will incur a 20% surcharge.
Become a member for only \$2 until 2028

(V) - Vegetarian, (VG) - Vegan, (GF) Gluten-Free, (GFO) Gluten-Free Option

Cocktails

Cheesecake Shop

limoncello | licor 43 | thickened cream | lime juice

Cherry Ripe

chambord | malibu | baileys
| thickened cream | choc syrup

Cosmo

ketel one | cointreau | cranberry juice | fresh lime juice

Daiquiri (blueberry, mango, passionfruit, strawberry)

bacardi | simple syrup | fresh lime juice | vok liqueur | fruit to match

Margarita

jose cuervo | cointreau | margarita mix | simple syrup | fresh lime juice (shaken or blended)

Martini Espresso

ketel one | kahlua | espresso
| simple syrup

Martini French

ketel one | chambord
| pineapple juice

Martini Lychee

ketel one | paraiso | lemonade
| grenadine | lychee | simple syrup | fresh lime juice

Mojito Classic

gordon's gin | bacardi | mojito mix
| club soda | simple syrup | fresh mint

Mojito Blueberry

gordon's gin | bacardi | mojito mix
| lemonade | simple syrup
| fresh mint & blueberries

Ocean

pearl fairy floss vodka |
blue curacao | lemon juice
| pineapple juice

Pina Colada

malibu | bacardi | coconut cream
| pineapple juice (blended with ice)

The Artie

makers mark | simple syrup
| australian aromatic bitters

Watermelon Sour

gordon's gin | campari | simple syrup | watermelon juice |
fresh lime juice | egg white

Sun Sour

tropical juice | sour mix | lemon squash | mango coulis

Mocktails

Blush

cranberry juice | orange juice
| pineapple juice | splash of
grenadine | pink sanding sugar

Wines

SPARKLING

Seppelt Fleur de Lys Sparkling Chardonnay Pinot Noir (VIC) 🐟

fresh and lively with hints of strawberry and citrus notes, crisp to finish. Best paired with fish.

T'Gallant Sparkling Prosecco (VIC) 🍷🐟

fresh and dry with aromas of citrus, apple and pear leading to a bright zesty finish. Best paired with seafood, fish.

Moet NV Champagne (France)

generous and tasty, pear, white peach and apple notes in the company of fine, light bubbles.

WHITE

Juliet Blush Moscato (VIC) *On Tap* 🍷

medium-sweet with refreshing red berry and white musk flavours. Best paired with Asian food.

T'Gallant Cape Schanck Pinot Grigio (VIC) *On Tap* 🍷🍷

dry and fresh with pear aromas and red apple flavours. Best paired with chicken, pasta.

Squealing Pig Sauvignon Blanc (NZ) *On Tap* 🍷🐟

dry and zesty with lime flavours.
Best paired with seafood, fish.

Cavaliere d'Oro Pinot Grigio DOC (Italy) 🍷🍷

fresh lemon and ripe tropical fruits with good acidity. Best paired with chicken, pasta.

821 South Sauvignon Blanc (NZ) 🍷🐟

crisp with ripe citrus and tropical fruits. Best paired with seafood, fish.

Oyster Bay Sauvignon Blanc (NZ) 🍷🍷

enticing citrus notes and tropical flavours – youthful, elegant and fresh, with a lingering zesty finish. Best paired with seafood, pasta.

Seppelt The Great Entertainer Chardonnay (VIC) 🍷🍷

ripe stone fruits, pear and citrus characters with a hint of toasty oak. Best paired with chicken, pasta.

ROSE

T'Gallant Cape Schanck Rose (VIC) *On Tap* 🍷

dry and fresh with cranberry and watermelon flavours. Best paired with chicken.

Squealing Pig Rose (NZ)

juicy notes of stone fruit and strawberry, hints of creamy citrus.

RED

St Huberts The Stag Pinot Noir (VIC) 🍷🍷

berries that jump out of the glass – a light bodied, fresh and vibrant wine. Best paired with lamb, pizza.

Fickle Mistress Pinot Noir (NZ)

bursting with intense strawberry aromas and perfumed notes – complex oak and spice characters unfold, creating a delightful experience.

Wolf Blass Private Release Merlot (SA) 🍷

soft, medium-bodied wine, rich fruit flavours enhanced by hints of oak complexity with a smooth, lingering finish. Best paired with lamb.

Ingoldby Cabernet Sauvignon (SA) 🍷

dark and brooding with plenty of cassis characters – rich and round. Best paired with beef.

Saltram Mamre Brook Cabernet Sauvignon (SA)

fresh plums and dark chocolate aromas – full bodied palate with excellent length.

Little Berry Shiraz (SA) 🍷🍷

a wonderful mix of liquorice, ripe berry and chocolate fruit softening off on the finish: a great, easy drinking wine. Best paired with beef, lamb.

Pepperjack Shiraz (SA) 🍷

rich berry fruits, dark chocolate and oak – fine tannins, with a soft finish. Best paired with beef.

ZERO ALCOHOL

Wolf Blass Zero Sauvignon Blanc (SA) 🐟🐟

crisp acidic citrus flavours, tropical fruits with a touch of sweetness. Best paired with seafood, fish.

Wolf Blass Zero Shiraz (SA) 🍷

palate has red fruits up front with chalky tannins, darker fruits become obvious in the mid-palate with nice texture. Best paired with lamb.

FOOD PAIRING:



Beef



Lamb



Fish



Asian



Chicken



Seafood



Pasta



Pizza

All Prices shown are Members Price. Non-Member's will incur a 20% surcharge.
Become a member for only \$2 until 2028

Drinks

Tap Beer

XXXX Gold
XXXX Ultra
Tiger Tale
Tiger Tale XPA
Tooheys New
Hahn Superdry 3.5
Hahn Superdry
Great Northern Super Crisp
Great Northern Original
Byron Bay Lager
Carlton Dry
Victoria Bitter
Asahi
Balter XPA
Stone and Wood Pacific Ale
One-Fifty Lashes
Guinness

House Spirits

Jim Beam White
Johnnie Walker Red
Smirnoff Red
Bundaberg Rum
Bacardi White
Gordon's Dry Gin

Tap Spirits

Brookvale Union Ginger Beer
Canadian Club and Dry
Hard Rated
Sub Zero Alcoholic Cola

Bottled

Coke
Diet Coke
Coke No Sugar
Sprite
Lift
Fanta
Stones Ginger Beer
Bundaberg Sarsparilla
Cascade Tonic Water
Red Bull
Mt. Franklin Spring Water
Mt. Franklin Sparkling Water

Cakes and Treats

See our cabinet for today's selection of fresh cakes and slices

Hot Drinks

	Cup Mug			
Barista Coffee	4.5	5.0	Tea	Tea For 1
Chai	4.5	5.0	earl grey, english breakfast, chamomile, peppermint,	4.0
Hot Chocolate	4.5	5.0	green, lemongrass & ginger, or chai tea	Tea For 2 6.0
Milk Options +1	Syrups +1		Extra shot +1	
bonsoy, oat, almond, coconut or lactose free	caramel, vanilla or hazelnut			

All Prices shown are Members Price. Non-Member's will incur a 20% surcharge.
Become a member for only \$2 until 2028

dine.

MONTHLY DRINK SPECIALS

TAP:

Hahn Super Dry 3.5

SPIRIT:

Bundaberg Rum w Mixer

WINE:

Cape Schanck Pinot Grigio

COCKTAIL:

Lychee Martini

MEMBERS DINNER SPECIALS

SUNDAY

Kids Eat Free

With every main meal purchased

TUESDAY

PARMY NIGHT \$25

Chicken parmigiana with chips and salad

MONDAY

REEF & BEEF NIGHT \$28

250g Rump with garlic prawns, chips, salad and your choice of sauce

WEDNESDAY

WOK NIGHT \$15

Stir fry Dishes
add protein for \$7

THURSDAY

PIZZA NIGHT \$15

9" Pizzas

(Gluten Free Options included in this price for the night only)

DESSERTS

Brownie (GF) | \$14

Chocolate fudge sauce, strawberries, whipped cream, vanilla ice cream

Sticky Date Pudding | \$14

Butterscotch sauce, biscuit crumb, vanilla ice cream

Apple Crumble | \$14

Salted caramel glaze, vanilla ice cream

Members price shown. Add 20% for non members pricing