

Dine.

Autumn Menu

MEMBERS GET
UP TO
20%
OFF



SCAN TO JOIN

**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*

Meet our Head Chef, *Ves Seng*



Chef Ves Seng brings a deeply personal approach to the autumn menu, shaped by his Thai upbringing and Cambodian and Chinese heritage. These cultures form the backbone of his cooking, influencing the flavours, techniques and traditions that continue to guide him in the kitchen today.

For Ves, cooking has always been more than a profession. Despite the long hours and intensity of modern kitchens, his passion for food has never wavered. It's a lifelong commitment to craft, creativity and continual learning — one driven by purpose rather than pressure.

At the heart of Ves's philosophy is honest cooking built on quality ingredients. He focuses on fresh, seasonal produce, allowing each element to shine through simplicity and balance. Working with locally abundant ingredients is essential to his approach, and he enjoys blending the flavours of his heritage with modern Australian produce to create dishes that feel both nostalgic and new.

With a background in fine dining, Ves brings a disciplined attention to detail, flavour balance and presentation. He is constantly exploring new ideas and techniques, always with the goal of creating food that feels welcoming, comforting and memorable.

As the seasons shift and diners seek meals that are lighter, fresher and more thoughtful, Ves's autumn dishes reflect a commitment to nourishment as much as enjoyment. For him, cooking is about balance — flavour, health, culture and creativity coming together to create an experience that lingers long after the final bite.

Signature Entree

Karubi Beef Tataki

3 for \$18
6 for \$32

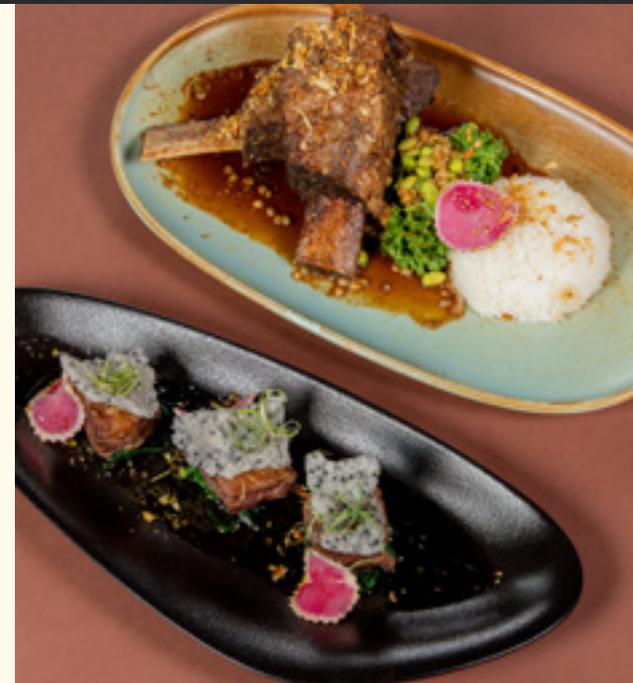
Slow-cooked wagyu karubi | wakame & pickled watermelon radish | fried garlic | green onions | roast sesame seeds | ponzu sauce

Signature Main

Korean Beef Short Ribs

\$48

Short grain rice | edamame, freekah & kale salad



Shares

Karubi Beef Tataki

Slow-cooked wagyu karubi | wakame & pickled watermelon radish | fried garlic | green onions | roast sesame seeds | ponzu sauce

3 for \$18
6 for \$32

Pork Belly Bites (GFO)

Asian slaw | honey & tamarind sauce | sesame | coriander

5 for \$18
10 for \$30

Boneless Chicken

Served with sweet & spicy sauce | kewpie mayonnaise | satay

6 for \$18
12 for \$30

Chicken Skewers (GFO)

Chicken skewers | peanut satay sauce | lime

4 for \$18
8 for \$30

Salt & Pepper Squid (GFO)

Dusted salt & pepper squid pieces | aioli | lemon

10 for \$16
20 for \$30

Arancini (V)

Pumpkin arancini | napolitana sauce | sage | crumb feta

4 for \$17
8 for \$32

Spring Rolls

Duck Spring Roll | plum sauce

4 for \$16
8 for \$30

Vegetable Spring Roll (V)

Sweet chilli sauce

4 for \$14
8 for \$28

Vegetable Dumplings (V)

Gochujang peanut sauce | fresh herbs

4 for \$18
8 for \$32



Garlic Bread (V | GFO)

\$8

Add bacon | cheese +\$3

Garlic Cheese Pizza (GFO)

9" \$13

12" \$18

Add bacon +\$3

Naan Bread

1 for \$5

2 for \$8

Add cheese | garlic +\$2

Bruschetta (V | GFO)

3 for \$15

6 for \$25

Heirloom tomatoes | Spanish onion | basil | feta | olive oil | balsamic | on garlic bread

Add prawns (4) for +\$7

Seasoned Chips (GFO)

Reg \$6

Large \$8

with gravy or aioli

Battered Wedges (V)

Reg \$6

Large \$8

with sweet chilli & sour cream

Oysters (GF)

	Each	½ Dozen	Dozen
Natural	\$4	\$23	\$46
Kilpatrick	\$6	\$26	\$52

**GOT KIDS?
POP THEM IN PLAYLAND!**

Scan to find out more!



Kids Menu

All kids' meals include a soft drink and ice cream.

\$12

Chicken nuggets | chips

Cheeseburger | chips

Spaghetti Bolognese | garlic bread slice

Ham | cheese pizza

Kids hot dog | chips

Salads

Greek Halloumi Power Bowl (V)

Tomato | cucumber | Spanish onion | halloumi | cos lettuce | olives | feta | lemon olive oil dressing

Vietnamese Noodle Salad

Coriander | mint | cucumber | vermicelli noodles | oak lettuce | roasted sesame dressing

Watermelon Salad

Rocket | red onion | feta | balsamic vinaigrette

\$23

Classic Caesar (GFO)

Cos lettuce | parmesan | bacon | croutons | egg | Caesar dressing

\$18

\$18

Add your protein

Asian Marinated Beef Strips +\$8

Chicken (3) +\$7

Garlic Prawns (3) +\$8

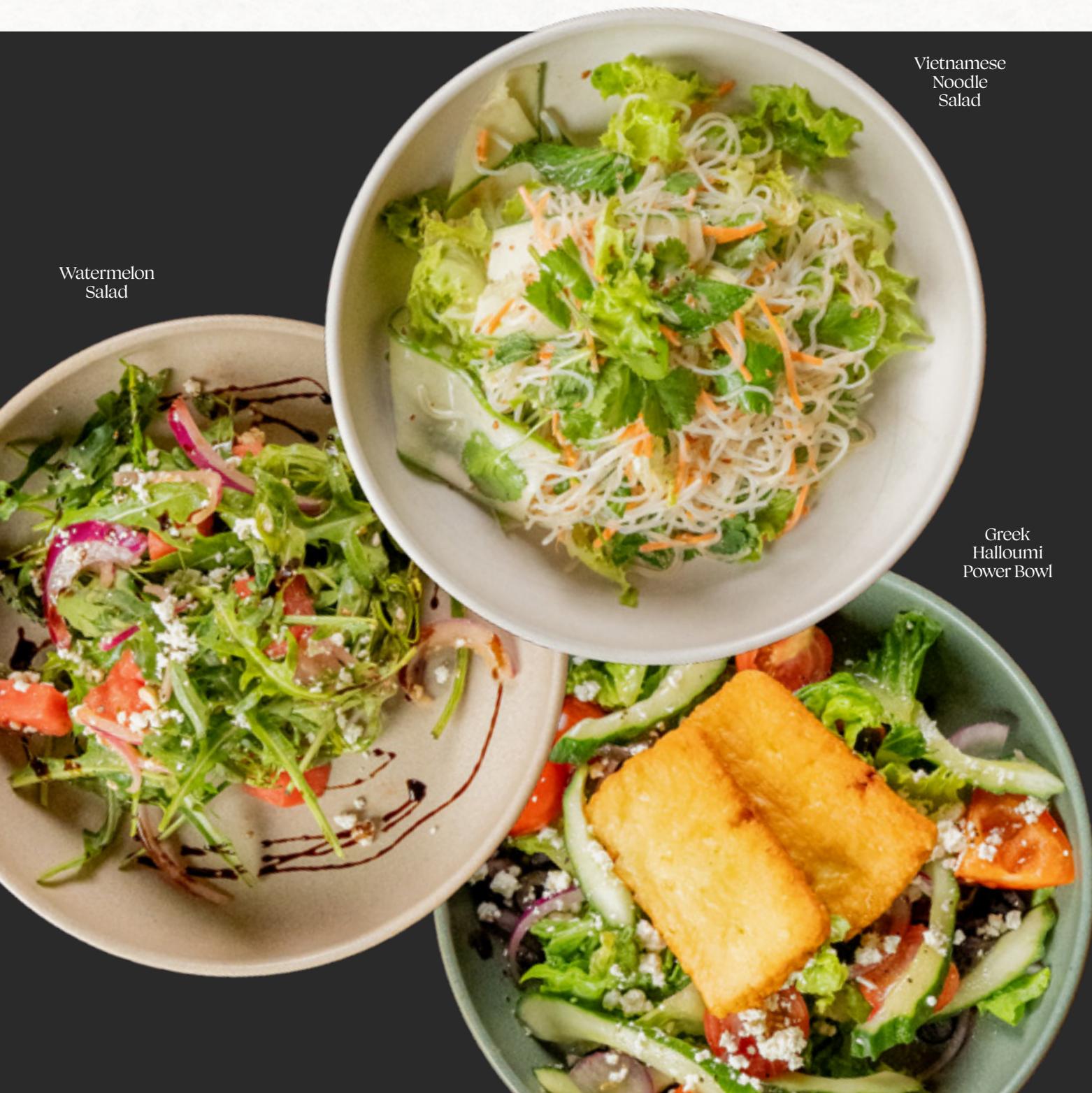
Salt & Pepper Squid (4) +\$7

Smoked Salmon (3) +\$7

Tofu (5) +\$7

Halloumi (3) +\$8

\$18



Watermelon
Salad

Vietnamese
Noodle
Salad

Greek
Halloumi
Power Bowl

Burgers

All served with seasoned chips.

Beef Burger

\$24

Beef patty | bacon | egg | beetroot | onion jam | lettuce | tomato | cheese | burger sauce | milk bun

Chicken Schnitzel Burger

\$24

Chicken schnitzel | bacon | lettuce | tomato | cheese | mayonnaise | BBQ sauce | milk bun

Steak Burger (GFO)

\$27

Rump steak | bacon | egg | onion jam | lettuce | tomato | cheese | aioli | Turkish bread

Vegetarian Burger (V)

\$24

Corn & zucchini fritter | grilled mushroom | capsicum | halloumi | lettuce | mayonnaise | milk bun

Special

Try our NRL
Burger special

\$20

or \$25 with

XXXX GOLD schooner

double southern fried chicken
| lettuce | tomato | cheese |
mayonnaise | fries



Hand Stretched Pizzas

	9"	12"
Margherita (V) Napoli sauce bocconcini EVOO basil	\$17	\$21
Pepperoni Napoli sauce mozzarella pepperoni oregano	\$20	\$24
Hawaiian Napoli sauce mozzarella pineapple ham	\$20	\$24
Carnivore Smoky barbecue sauce mozzarella pepperoni ham bacon meatballs	\$23	\$27
Herbivore (V) Napoli sauce mozzarella roasted capsicum artichokes mushrooms caramelised onions olives pesto	\$23	\$27
Turkish Lamb Garlic toum spice lamb mince mozzarella roast capsicum feta red onion parsley pine nuts yoghurt rocket sumac lemon	\$23	\$27
BBQ Chicken BBQ base mozzarella chicken red onion pineapple bacon parsley	\$23	\$27
Supremo Napoli sauce ham pepperoni beef pineapple olives capsicum onion mushroom	\$23	\$27
El Prawno Garlic confit mozzarella prawns red onion roasted capsicum spinach chilli hollandaise	\$23	\$27
New Orleans Napoli sauce mozzarella cajun chicken potato mushroom sweet chilli sour cream chives	\$23	\$27

Gluten-free bases and vegan cheese are available on request at an additional cost.





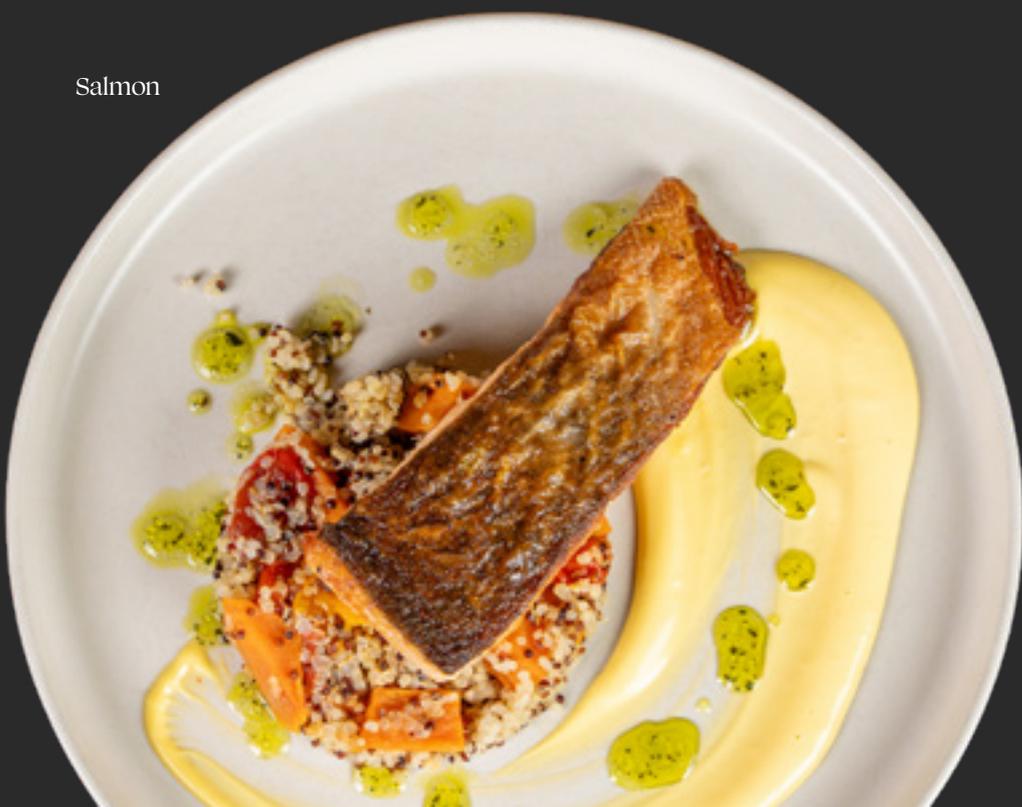
Mains

Korean Beef Short Ribs	\$48
Short grain rice edamame, freekah & kale salad	
Ribs & Wings (GFO)	\$38
Half-rack slow cooked marinated pork ribs buffalo wings slaw smokey BBQ sauce seasoned wedges	
Salmon (GFO)	\$33
Quinoa sweet potato cherry tomato bearnaise basil oil	
Crispy-Skinned Barramundi (GFO)	\$32
Seasoned chips house salad tartare sauce lemon	
Fisherman's Plate	\$28
Golden crumbed fish prawn cutlets squid rings crumbed scallops fresh prawns (2) fresh mussels (2) seasoned chips house salad tartare sauce lemon	
Prawn Pasta	\$28
Prawns pancetta fennel tomato garlic onion spinach chilli olive oil spaghetti pasta parmesan	
<i>GFO available upon request +\$1</i>	
Tuscan Chicken (GFO)	\$32
Spinach asparagus red capsicum sun-dried tomatoes Paris mash	



Salmon

Signature dish
Korean Short Rib





Tuscan
Chicken



Gnocchi

Pesto Gnocchi (V | GFO)

\$25

Gnocchi | rocket & basil pesto | red capsicum | heirloom tomato | parmesan

Sorrento Gnocchi (GFO)

\$29

Gnocchi | smoked chicken | rich tomato sauce | mozzarella | bocconcini | basil | EVOO | spinach | fried capers

Wok

Pad Thai

\$22

Flat rice noodle | onion | garlic chive | beansprout | egg | peanut | lime | Pad Thai sauce

XO Fried Rice

\$22

Egg | white & green onions | carrot | bacon | XO special sauce

Add your protein:

Asian Marinated Beef Strips +\$8

Chicken (3) +\$7

Garlic Prawns (3) +\$8

Salt & Pepper Squid (4) +\$7

Tofu (5) +\$7

Smoked Salmon (3) +\$7

Chicken Schnitzel 300g

Golden crumbed chicken breast | house salad | seasoned chips | gravy

\$26

Schnitzel Toppers:

Parmy +\$5

Napoli sauce | ham | cheese

Pepperoni +\$5

Napoli sauce | cheese | pepperoni

King Avo +\$7

Bacon | avocado | cheese | hollandaise

Meat Lover +\$7

Bacon | ham | meatballs | cheese | bbq sauce

Garlic Prawn +\$7

Garlic cream | Prawns (4) | cheese

Mexican +\$7

Chilli con carne | cheese



Prawn Curry



Cashew Chicken

Members Exclusive Meals

	Lunch	Dinner
Chicken Schnitzel 200g	\$17	\$21
Crumbed chicken breast house salad seasoned chips gravy		
<i>GFO available upon request +\$1</i>		
<i>Add Parmigiana Topper +\$5</i>		
Fish & Chips	\$15	\$19
Crumbed whiting house salad seasoned chips tartare sauce lemon		
Squid & Chips (GFO)	\$15	\$19
Salt & pepper flour-dusted squid strips house salad seasoned chips tartare sauce lemon		
Curry of the Day (GFO)	\$17	\$21
Chef's curry of the day white rice pappadum		
Garlic Prawns (GF)	\$16	\$20
Prawns garlic cream sauce steamed rice		
Roast of the Day (GFO)	\$16	\$20
Slow-roasted meat seasonal roast vegetables gravy bread roll Yorkshire pudding		
Sweet & Sour Pork	\$16	\$20
Battered pork steamed rice		
Honey Chicken	\$15	\$19
Battered chicken sesame seeds steamed rice		
Cashew Chicken	\$15	\$19
Boneless chicken celery red capsicum green onions cashew nut sesame jasmine rice		
Prawn Curry	\$19	\$23
Fragrant curry sauce prawns coriander chilli lime jasmine rice		
Carbonara	\$15	\$19
Bacon onion garlic parsley cream parmesan		
<i>GFO available upon request +\$1</i>		
<i>Add chicken +\$7</i>		

Pork king cutlet



Steaks

1kg Tomahawk MB2+Grass Fed **\$120**

Cooked for 45 minutes to achieve a rich, tender finish. Rested and sliced for serving.

Carved at table by Head Chef. Perfect to share.

Served with your choice of 3 sides and 2 sauces.

All steaks are served with your choice of 2 sides and 1 sauce. All steaks can be made GFO friendly.

500g OP Rib on the bone - Grass Fed	\$65
300g Wagyu Rump – MBS 6-7 400-day Grain Fed	\$50
300g Rib Fillet – 100-day Grain Fed	\$46
300g Pork King Rib Cutlet	\$35
250g Rump – 100-day Grain Fed	\$32
200g Eye Fillet – 100-day Grain Fed	\$47
200g Lamb back strap	\$38

Sauces

- Mushroom
- Pepper
- Dianne
- Gravy
- Red wine jus
- Garlic cream
- Hollandaise
- Chimichurri
- Horseradish
- Seeded mustard

Extra sauce **+\$2**

Toppers

- Fried Eggs (2) **+\$7**
- Garlic Prawns (3)
- Salt & Pepper Squid (4)
- Onion Rings (5)

Sides

Smashed chats (V GF)	\$7
Garlic & herb butter	
Crushed kiplers (V GF)	\$7
Garlic & herb butter	
Creamy mash (V GF)	\$5
Steamed rice (V GF)	\$5
Steamed vegetables (V GF)	\$8
Broccolini beans carrot	
Classic Caesar (GFO)	\$5
Caesar dressing	
Carina House Salad (V GF)	\$5
Honey mustard dressing	

Seasoned Chips (GFO)	REG	LRG
	\$6	\$8

Battered Wedges	REG	LRG
	\$6	\$8



IKG Tomahawk

Desserts

Brownie \$18

Chocolate fudge sauce | strawberries | whipped cream | vanilla ice cream | biscuit crumb

Apple Crumble \$15

Salted caramel glaze | vanilla ice cream | strawberries | whipped cream | biscuit crumb

Sticky Date \$15

Butterscotch sauce | vanilla ice cream | strawberries | whipped cream | biscuit crumb

Meringues Nest (GF) \$15

Seasonal fresh fruit | whipped cream | passion fruit coulis

Crème Caramel \$15

Salted caramel glaze | strawberries

Chocolate Lava Cake \$18

Chocolate fudge sauce | vanilla ice cream | whipped cream | strawberries | biscuit crumb



Hot Drinks

	Cup	Mug
Barista Coffee	\$4.5	\$5

Chai	\$4.5	\$5
-------------	-------	-----

Hot Chocolate	\$4.5	\$5
----------------------	-------	-----

	For 1	For 2
Tea Earl grey English breakfast chamomile peppermint green lemongrass & ginger chai	\$4	\$6

Milk Options Bonsoy, oat, almond, coconut or lactose free	\$1
---	-----

Syrups Caramel, vanilla or hazelnut	\$1
---	-----

Extra shot	\$1
-------------------	-----

Cold Drinks

Milkshakes \$6

chocolate | vanilla | strawberry | caramel

Add \$1 for Thickshake

Frappes \$10

coffee | chocolate | mocha | strawberry



Drinks

Tap Beer

XXXX GOLD
XXXX ULTRA
TIGER TALE
PERONI NASTRO AZZURRO
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
BALTER EAZY HAZY
STONE & WOOD PACIFIC ALE
GUINNESS

Bottled

COKE
DIET COKE
COKE ZERO
SPRITE
LIFT
FANTA
STONES GINGER BEER
BUNDABERG SARSPARILLA
CASCADE TONIC WATER
REDBULL
MT. FRANKLIN SPRING WATER
MT. FRANKLIN SPARKLING WATER

Juice

ORANGE
PINEAPPLE
APPLE
CRANBERRY



Tap Spirits

BROOKVALE UNION GINGER BEER
AMPERSAND VODKA RASPBERRY LEMONADE
CANADIAN CLUB AND DRY
HARD RATED

House Spirits

JIM BEAM WHITE
JOHNNIE WALKER RED
SMIRNOFF RED
BUNDABERG RUM
BACARDI WHITE
GORDON'S DRY GIN

Post mix

COKE
COKE NO SUGAR
SPRITE
LIFT
CREAMING SODA
GINGER ALE
SODA WATER

Cocktails

Classic Range

Lychee Martini

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

Espresso Martini

Ketel one | kahlua | espresso | simple syrup

Classic Margarita

José Cuervo | cointreau | margarita mix |
simple syrup | fresh lime juice

The Artie

Makers mark | simple syrup | australian
aromatic bitters

The Maddison

Sailor jerry | lychee liqueur | pineapple
juice | apple juice | vanilla syrup

French Martini

Ketel one | chambord | pineapple juice |
dash grenadine

Autumn fire



The Artie



Seasonal Range

Sweet Sting

Honey bourbon | lime juice | simple syrup
| egg white

Autumn Fire

Fireball | liquor 43 | apple juice | lime juice
| simple syrup

Whimsy Pear

Tanqueray | vanilla galliano | pear juice |
ginger syrup

Caramiso

Kraken | kahlua | caramel sauce | miso
syrup | cream

Lavender French 75

Gordons gin | cointreau | t'gallant
prosecco | lavender syrup

Hugo Spritz

St germain elderflower | t'gallant prosecco

Caramiso



Mocktails

Passionfruit & Elderflower Spritz

Passionfruit juice | fresh lemon juice | elderflower
cordial | topped with sparkling water

Cinderella

Orange juice | pineapple juice | fresh lemon juice |
splash of grenadine | Australian aromatic bitters

Sun Sour

Tropical juice | sour mix | lemon | squash | mango
coulis



Sun Sour

Wines

Zero Alcohol

Wolf Blass Zero Sauvignon Blanc (SA)

Cut grass, asparagus, tropical notes and citrus. Good crisp acid with 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.

White

Juliet Blush Moscato (VIC) On Tap

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

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

Dry and fresh with pear aromas and red apple flavours.

Squealing Pig Sauvignon Blanc (NZ) On Tap

Dry and zesty with lime flavours.

Little Berry Pinot Grigio (SA)

Fresh and vibrant with notes of nashi pear and white nectarine, complemented by zesty citrus. Best paired with seafood, chicken or salads.

Munda Chardonnay 2023 (WA)

Flavours of white stone fruit and pear with a subtle hint of cashew from the oak, finishing with a bright acidity. Best paired with chicken, seafood, pasta.

Oyster Bay Sauvignon Blanc (NZ)

Enticing citrus notes and tropical flavours – youthful, elegant and fresh, with a lingering zesty finish.

Seppelt The Drives Chardonnay (VIC)

A combination of vibrant citrus and melon notes with creamy oak nuances. Best paired with chicken, pork or creamy pasta.

Mount Riley Pinot Gris (NZ)

Fresh and elegant with pear, apple, and subtle citrus notes. Best paired with seafood, chicken or pork.

Mount Riley Sauvignon Blanc (NZ)

A classic, vibrant Marlborough style with bright lime, citrus, and tropical fruit flavours. Best paired with seafood, chicken.

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.

Veuve Clicquot NV (France)

Rich and structured with notes of ripe pear, apple and citrus. Best paired with seafood.

Moët NV Champagne (France)

Generous & tasty, pear, white peach & apple notes in the company of fine, light bubbles.

Rose

Cape Schanck by T'Gallant (VIC) On Tap

Dry and fresh with cranberry and watermelon flavours.

Squealing Pig Rose (NZ)

Juicy notes of stone fruit and strawberry that leaves the palate balanced with hints of creamy citrus.

Red

St Huberts The Stag Victoria 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 (NZ)

From Marlborough's cool climate, this wine bursts with intense strawberry aromas and perfumed notes.

Wolf Blass Private Release Merlot (SA)

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

Ingoldby Cabernet Sauvignon (SA)

Dark and brooding with plenty of cassis characters. Rich and round.

Munda Grenache 2023 (SA)

Aromas of raspberry, dried cherries, and rhubarb. Best paired with beef.

Little Berry Shiraz (SA)

A wonderful mix of liquorice, ripe berry and chocolate fruit softening off on the finish: a great, easy drinking wine.

Pepperjack Core Shiraz (SA)

Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.

Mount Riley Pinot Noir (NZ)

Smooth and vibrant with bright cherry and berry flavours, gentle spice, and soft tannins. Best paired with duck, chicken or fish

Members Dinner Specials

Sunday

Kids Eat Free Night

With every main meal purchased
Excluding Members Exclusive Offer.
Valid in Dine. Restaurant Only.

Monday

\$20 Steak Night

250g Rump | chips | house salad | your choice of sauce
Add topper +\$5

Tuesday

\$20 Parmy Night

200g Parmy | chips | house salad | your choice of sauce
Add topper +\$5

Wednesday

\$20 Pasta Night

Chicken Carbonara | Prawn Pasta | Pesto Gnocchi | Sorrento Gnocchi | Beef Lasanga, chips and salad
Add garlic bread +\$5

Thursday

9" \$15 | 12" \$20 Pizza Night

Add garlic bread +\$5
Gluten Free option included in this price for the night only.



BAYSIDE PAVILION
COMING SOON