

# Dine.

## *Winter Menu*

MEMBERS GET  
UP TO  
**20% OFF**



SCAN TO JOIN

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

**V** Vegetarian, **VG** Vegan, **VO** Vegan Option, **GF** Gluten-Free, **GFO** Gluten-Free Option  
Seafood: **A** Australian, **I** Imported, **M** Mixed

# Chef Spotlight

## *Jason Underwood*, Head Chef



Jason Underwood has been feeding people well since 1999, when he began his apprenticeship and never looked back.

With more than 25 years of experience across 15+ venues, the majority spent in Sydney's demanding kitchen scene before making the move to Brisbane, Jason has built a career defined by versatility, creativity and consistency, and that breadth of experience shows on every plate.

Drawing on his Chinese and Fijian heritage, alongside a deep respect for classical French technique, Jason's cooking is shaped by both culture and memory. The result is a chef who knows the rules well enough to make them his own.

This Winter, It's Personal

For Jason, this winter menu comes down to one simple idea: giving people what they actually want. Hearty, decadent and deeply satisfying food, the kind that earns its place on a cold evening.

Growing up close to the water gave him a lifelong love of seafood, and that coastal, Mediterranean-inspired influence flows throughout the menu this season.

## Jason's Signature Winter Dishes

### **Scallop & Prawn Thermidor (Entrée)**

Seared scallops and Australian King Prawns in a rich Thermidor cream, finished with a crisp gremolata crumb and fresh citrus. A French classic, done with care.

### **Signature Mussels & Wine (Main)** 1

Green-lipped New Zealand Mussels in a rich garlic, chilli and white wine cream sauce, with sautéed spinach. Simple. Bold. Made for winter.



# Entrees and Share Plates

**Garlic Bread** **V** **GFO** \$8

Add bacon | cheese +\$3

**Scallop & Prawn Thermidor with Gremolata Crumb** **M** 3 for \$19  
6 for \$35

Seared scallops and Australian king prawns in rich Thermidor cream, finished with a crisp gremolata crumb and fresh citrus herbs

## Cob Loaf

Freshly baked crusty cob loaf  
- perfect for sharing

**Chicken & Corn Chowder** \$21

Golden cob loaf filled with rich chicken & sweet corn chowder

**Seafood Chowder** **M** \$22

Warm cob loaf filled with creamy seafood chowder and fresh herbs

**Pork Belly Bites** **GFO** 5 for \$18  
10 for \$30

Crispy golden pork belly bites served with fresh Asian slaw, finished with toasted sesame & a sticky honey & tamarind glaze

**Boneless Chicken** 6 for \$18  
12 for \$30

Crispy boneless chicken bites served with your choice of sweet & spicy glaze, creamy kewpie mayo, or rich satay sauce

**Salt & Pepper Squid** **GFO** 10 for \$16  
20 for \$30

Lightly dusted salt & pepper squid, served crisp with lemon & house aioli

**Bacon, Mushroom & Spinach Croquette** 3 for \$17  
6 for \$32

Golden croquettes filled with smoky bacon, mushroom and spinach, served with spicy chilli mayonnaise & crisp sage

**Vegetable Spring Roll** **V** 4 for \$15  
8 for \$25

Crisp vegetable spring rolls served with sweet chilli sauce

**Bruschetta** **V** **GFO** 3 for \$15  
6 for \$25

Heirloom tomatoes, Spanish onion, basil and feta, finished with olive oil and balsamic vinaigrette on toasted garlic bread

**Naan Bread** 1 for \$5  
2 for \$8

Add cheese | garlic +\$2

**Seasoned Chips** **GFO** Reg \$7  
Large \$9

with gravy or aioli

**Battered Wedges** **V** Reg \$8  
Large \$10

with sweet chilli & sour cream

Oysters	GF	Each	½ Dozen	Dozen
Natural		\$4	\$24	\$48
Vinaigrette		\$5	\$26	\$50
Kilpatrick		\$6	\$28	\$52



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# Burgers

All served with seasoned chips.

## Beef Burger \$24

Juicy beef patty layered with bacon, egg, beetroot, onion jam, lettuce, tomato, cheese & signature burger sauce on a soft milk bun

## Chicken Schnitzel Burger \$24

Golden chicken schnitzel with bacon, lettuce, tomato, cheese, mayonnaise & smokey BBQ sauce on a soft milk bun

## Steak Sandwich GFO \$27

MB7+ wagyu steak grilled, topped with bacon, egg, onion jam, lettuce, tomato, cheese & aioli on toasted Turkish bread

## Vegetarian Burger V \$24

Spinach & lentil pattie with grilled mushroom, capsicum, pumpkin pesto & crisp lettuce on a soft milk bun



# Salads

## Vermicelli Beef Noodle Salad \$25

Marinated beef strips tossed with vermicelli noodles, cucumber, tomato & fresh wombok slaw, finished with a fragrant Thai dressing

## Roasted Pumpkin Salad V \$20

Honey-glazed roasted pumpkin with roquette, radicchio, onion, almond shavings & barley, finished with a honey & balsamic reduction

## Classic Caesar Salad GFO \$20

Crisp cos lettuce with shaved parmesan, smoky bacon, soft egg & crunchy croutons, finished with a rich house Caesar dressing

### Add your protein

Asian Marinated Beef Strips +\$8

Grilled Chicken Tenders (3) +\$7

Garlic Prawns (5) +\$8

Salt & Pepper Squid (5) +\$7

Tofu (5) +\$7

Smoked Salmon (3) +\$9

# Kids Menu

Soft drink and ice cream included.

**\$12**

## Chicken nuggets | chips

## Cheeseburger | chips

85g Angel Bay beef patty, potato bun, cheese & tomato sauce

## Spaghetti Bolognese | garlic bread slice

## Ham | cheese pizza

## Kids hot dog | chips

### Vegetables V GF

Steamed vegetables with your choice of mashed potato or steamed rice

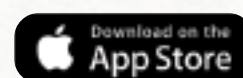
Add grilled chicken or beef sausage \$3

*Healthier option!*

## GOT KIDS?

## POP THEM IN PLAYLAND!

Scan to find out more!



# Stone Baked Pizzas

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

	9"	12"
<b>Margherita</b> <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">V</span>	\$17	\$21
Napoli sauce topped with mozzarella, bocconcini, fragrant basil & a drizzle of extra virgin olive oil		
<b>Hawaiian</b>	\$20	\$24
Napoli sauce topped with mozzarella, premium ham & sweet pineapple		
<b>Carnivore</b>	\$23	\$27
Smokey BBQ sauce layered with mozzarella, pepperoni, premium ham, crispy bacon & hearty beef meatballs		
<b>Herbivore</b> <span style="border: 1px solid black; border-radius: 50%; padding: 0 2px;">V</span>	\$23	\$27
Napoli sauce topped with mozzarella, roasted pumpkin, feta, baby spinach & toasted pine nuts, finished with a balsamic glaze		
<b>Pepperoncino</b>	\$23	\$27
Napoli sauce layered with mozzarella, pepperoni, mushroom, capsicum, olives & tomato, finished with a touch of chilli		
<b>Cajun Chicken</b>	\$23	\$27
Napoli sauce topped with mozzarella, Cajun-spiced chicken, fresh capsicum & onion, finished with a dollop of sour cream		
<b>Supremo</b>	\$23	\$27
Napoli sauce layered with mozzarella, ham, pepperoni, seasoned beef crumble, pineapple, olives, capsicum, red onion & mushroom		



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# Mains

## Signature Mussels & Wine I \$32

Green-lipped New Zealand mussels simmered in a garlic-chilli white wine & cream sauce, finished with wilted spinach & served with crusty bread

## Lamb Shank \$34

Slow-braised lamb in a rich red wine & tomato reduction, paired with steamed greens, & served on bed of creamy mashed potatoes

## Pork Ribs GFO \$36

Pork ribs, accompanied by tangy slaw, smoky barbeque sauce & crispy potato wedges

*Add devilled wings \$5*

## Salmon I \$34

Pan-seared salmon served with silky potato purée, blanched kale, blistered tomato & creamy avocado mayonnaise, finished with lemon juice and extra virgin olive oil

## Barramundi I GFO \$33

Grilled barramundi served with seasoned chips, house salad, tartare sauce and lemon wedge

## Fisherman's Plate M \$30

Australian tiger prawns (4), golden crumbed fish, succulent prawn cutlets, crisp squid rings, crumbed scallops, all served with a crisp house salad, seasoned chips, tangy tartare sauce & lemon wedge

## Chunky Beef Pie \$25

Chunky beef in a rich red wine reduction, crowned with creamy mashed potatoes, four beer-battered onion rings, green peas & gravy

## Prawn Pasta I GFO \$28

Prawns & pancetta with fennel, sun-dried tomatoes, garlic, onion, spinach & a touch of chilli. Spaghetti tossed with olive oil & finished with parmesan

## Chicken Carbonara \$26

Chicken and caramelised onions in a rich creamy sauce, layered with bacon, garlic and parsley, finished with parmesan

*GFO available upon request \$1*

## Green Gnocchi V GFO \$25

Tossed in Creamy Basil pesto sauce with rocket, green peas, heirloom tomatoes, crowned with pine nuts & shaved Parmesan

## Dinner Roast \$24

*Slow-cooked to perfection and served from dinner service only*

Tender slow-cooked roast, resting on crispy smashed potatoes with roasted pumpkin, seasonal steamed vegetables and a buttered dinner roll - all finished with our house-made red wine gravy.



**Chicken Schnitzel 300g**

**\$26**

Golden crumbed chicken breast served with seasoned chips, fresh house salad & rich house gravy

**Toppers:**

*Parmi +\$5*

*Napoli sauce layered with premium ham & melted cheese*

*King Avo +\$7*

*Crispy bacon with avocado, melted cheese & silky hollandaise*

*Meat Lover +\$7*

*Loaded with bacon, ham, hearty meatballs, melted cheese & smokey BBQ sauce*



**Pad Thai**

**\$22**

Flat rice noodles tossed with onion, garlic chives, bean sprouts, egg & peanuts, finished with lime & traditional Pad Thai sauce

**Add your protein**

*Asian Marinated Beef Strips +\$8*

*Diced Chicken Thigh (3) +\$7*

*Garlic Prawns (5) +\$8*

*Salt & Pepper Squid (5) +\$7*

*Tofu (5) +\$7*

*Smoked Salmon (3) +\$9*



**Lamb Shank**



Green Gnocchi

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# Steaks

All steaks are served with your choice of 2 sides and 1 sauce.  
All steaks can be prepared GFO (Gluten Free Option) upon request

## 500g OP Rib on the bone – Grass Fed \$68

A premium Queensland-raised, MSA-graded grass-fed wagyu.

## 300g Wagyu Rump – 400-day Grain Fed \$55

Jack's Creek Wagyu (MB 8-9), grain-fed for 400+ days. An internationally award-winning cut famed for its intense, buttery marbling and melt-in-the-mouth tenderness

## 300g Rib Fillet – 100-day Grain Fed \$50

Riverina Black Angus sourced from NSW, 120-day grain-fed for high marbling and guaranteed tenderness.

## 250g Rump – 100-day Grain Fed \$35

Jack's Best Grain-Fed Rump 100-day grain-fed with bold, and beefy flavour.

## 180g Eye Fillet – 100-day Grain Fed \$45

Beef City Platinum Eye Fillet Australian 100-day grain-fed beef MSA graded.

## 300g Pork King Rib Cutlet \$35

Barkers Creek Pork King Rib Cutlet 300g 100% Australian grain-fed pork, with rich & robust pork flavour.

## ½ Peri-Peri Chicken \$32

Slow cooked Chicken marinated in genuine Portuguese seasonings, finished with a touch of peri-peri sauce.

Pork King Rib Cutlet



# Sides

## Smashed chats V GF \$7

Garlic & herb butter

## Creamy mash V GF \$6

## Steamed rice V GF \$6

## Steamed vegetables V GF \$8

Broccolini | beans | carrot

## Classic Caesar GFO \$7

Caesar dressing

## Carina Garden Salad V GF \$5

Vinaigrette dressing

## Seasoned Chips GFO

Reg \$7

Lrg \$9

## Battered Wedges

Reg \$8

Lrg \$10

# Sauces

Mushroom

Garlic cream

Pepper

Hollandaise

Diane

Chimichurri

Gravy

Horseradish

Red wine jus

Seeded mustard

## Extra sauce +\$2

# Toppers

Pork ribs +\$12

Fried egg (1) +\$3.5

Fried eggs (2) +\$6

Garlic prawns I (5) +\$7

Salt & pepper squid I (5) +\$7

Onion rings (5) +\$7

## 🌻 1kg Southern ranges MB5+ Grain Fed Tomahawk

\$130

A spectacular centrepiece cut, expertly pre-carved and ready to share.

Sourced from Southern Ranges, this impressive 1kg Tomahawk showcases premium Victorian Angus and Hereford beef, renowned for its exceptional tenderness, rich flavour and MB5+ Grain fed marbling. A truly show-stopping centrepiece, served with your choice of three sides and two sauces.

*Please allow approximately 45 minutes (minimum) cooking time.*



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Bangers and Mash

# Members Exclusive

## Lunch Meals Only

Lunch specials served daily from 11:00am to 3:00pm

**Soup of the Day** **GFO** (Lunch only) **\$12**

Chef's soup of the day, served with a crusty bread roll & butter

**Curry of the Day** **GFO** (Lunch only) **\$17**

Chef's daily curry served with steamed rice & crisp papadum

**Member's Lunch Roast of the Day** **GFO** (Lunch only) **\$16**

Slow-roasted meat served with steamed greens, roast vegetables, rich gravy & a warm dinner roll and butter

Add extra meat \$9

## Lunch and Dinner Meals

	Lunch	Dinner
<b>Chicken Schnitzel 200g</b>	<b>\$17</b>	<b>\$22</b>
Golden crumbed chicken breast served with seasoned chips, fresh house salad & rich house gravy		
<i>GFO available upon request +\$1   Add Parmigiana Topper +\$5</i>		
<b>Fish &amp; Chips</b> <b>I</b>	<b>\$15</b>	<b>\$20</b>
Golden crumbed whiting served with seasoned chips, fresh house salad, tartare sauce & lemon wedge		
<b>Squid &amp; Chips</b> <b>I</b> <b>GFO</b>	<b>\$15</b>	<b>\$20</b>
Salt & pepper-dusted squid strips served with seasoned chips, fresh house salad, tartare sauce & lemon wedge		
<b>Garlic Prawns</b> <b>I</b> <b>GF</b>	<b>\$17</b>	<b>\$22</b>
Succulent prawns (5) in a rich garlic cream sauce, served with steamed rice		
<b>Curry Prawns</b> <b>I</b> <b>GF</b>	<b>\$19</b>	<b>\$23</b>
Tender prawns (5) simmered in aromatic curry sauce, served with steamed rice		
<b>Honey Chicken</b>	<b>\$17</b>	<b>\$22</b>
Lightly battered chicken glazed in honey sauce, served with steamed rice & finished with sesame seeds		
<b>Beef Rissoles</b>	<b>\$17</b>	<b>\$22</b>
Juicy beef rissoles (2), cooked to perfection, served on a bed of creamy mashed potato, with green peas & a rich gravy		
<b>Bangers &amp; Mash</b>	<b>\$17</b>	<b>\$22</b>
Australian-grown pork & fennel thick sausages (2) served with creamy mashed potato, green peas & onion gravy		

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# Desserts

## Signature Sticky Date Chocolate Pudding \$14

Rich warm sticky date & chocolate pudding with vanilla ice cream, finished with decadent caramel sauce & a touch of cinnamon spice.

## Chocolate & Macadamia Brownie \$18

Warm chocolate & macadamia brownie finished with rich chocolate fudge sauce, fresh strawberries, vanilla ice cream & biscuit crumb

## Apple Crumble \$15

Classic apple crumble finished with salted caramel glaze, vanilla ice cream, fresh strawberries, whipped cream & biscuit crumb

## Sticky Date \$15

Warm sticky date pudding finished with butterscotch sauce, vanilla ice cream, fresh strawberries, whipped cream & biscuit crumb

## Pavlova GF \$15

Crisp pavlova topped with seasonal fresh fruit, whipped cream & passionfruit coulis

# Hot Drinks

	Cup	Mug
<b>Barista Coffee</b>	\$5	\$6
<b>Chai</b>	\$5	\$6
<b>Hot Chocolate</b>	\$5	\$6
<b>Matcha Latte</b>	\$5	\$6
<b>Turmeric Latte</b>	\$5	\$6
<b>Tea</b>	<b>For 1</b>	<b>For 2</b>
Earl grey   English breakfast   chamomile   peppermint   green   lemongrass & ginger   chai	\$4	\$6.5
<b>Milk Options</b>		\$1
Bonsoy, oat, almond, coconut or lactose free		
<b>Syrups</b>		\$1
Caramel, vanilla or hazelnut		
<b>Extra shot</b>		\$1

Signature Dessert



# Cold Drinks

	Reg	Lrg
<b>Milkshakes</b>	\$7	\$8.5
chocolate   vanilla   strawberry   caramel		
<i>Add \$1 for Thickshake</i>		
<b>Iced Matcha Latte</b>	\$7	\$8.5
<b>Frappes</b>	\$10	\$12
coffee   chocolate   mocha   strawberry		



# Drinks

## Tap Beer

ASAHI  
BALTER XPA  
BALTER EAZY HAZY  
CARLTON DRY  
GREAT NORTHERN SUPER CRISP  
GREAT NORTHERN ORIGINAL  
GUINNESS  
HAHN SUPERDRY 3.5  
HAHN SUPERDRY  
PERONI NASTRO AZZURRO  
STONE & WOOD PACIFIC ALE  
TIGER TALE  
TOOHEYS NEW  
VICTORIA BITTER  
XXXX GOLD

## Bottled

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

## Juice

APPLE  
CRANBERRY  
ORANGE  
PINEAPPLE



## Tap Spirits

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

## House Spirits

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

## Post mix

CREAMING SODA  
COKE  
COKE NO SUGAR  
GINGER ALE  
LIFT  
SPRITE  
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

Island  
Breeze



The Artie



# Seasonal Range

## Velvet Dream

Monkey Shoulder | Tia Maria | sugar syrup | orange juice | egg white

## Island Breeze

Ink Gin | coconut purée | lemon juice | mango vok | sugar syrup

## Rosemary Lane

Maker's Mark | grapefruit juice | lemon juice | honey rosemary syrup

## Pavlova

Sunny Days Vanilla | passionfruit vok | white chocolate liqueur | passionfruit pulp | passionfruit purée

## Peach Martini

Ketel One | peach vok | peach syrup | pineapple juice



Pavlova

# Mocktails

## Passionfruit & Elderflower Spritz

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

## Amber Elixir

Grapefruit juice | honey syrup | topped with half ginger ale half soda water

## 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.

# 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.

## **Barossa Valley Cabernet Sauvignon (SA)**

Rich and full-bodied with dark plum, blackcurrant and subtle oak flavours, this Barossa Cabernet Sauvignon offers smooth tannins and a soft spicy finish.

## **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 |

Meat Lovers' Pasta (offered only during weeknight special)  
Creamy tomato sauce pasta, folded with ground beef,  
diced ham, and smoky bacon, finished with a touch of  
cream and Parmesan.

*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.*

**Great Meal? Tell Us.  
Not Quite Right? Tell Us That Too.**

**We're always looking for ways to improve.**

If you've loved your meal, we'd appreciate hearing about it. If there's something we could have done better, we'd welcome the opportunity to learn and improve.

SCAN THE QR CODE BELOW TO SHARE  
YOUR FEEDBACK WITH OUR TEAM.





**COMING SOON**  
KEEP AN EYE ON OUR SOCIALS FOR UPDATES



**TREAT DAD TO AN EXCEPTIONAL**

# **FATHER'S DAY**

**WITH A DELICIOUS  
BREAKFAST BUFFET**

*Scan to  
book!* ↗



# JULY AND AUGUST DRINK SPECIALS

## KYOTO

*Orchard*

ROKU GIN | ELDERFLOWER LIQUEUR |  
CLOUDY APPLE JUICE | LEMON JUICE |  
TOPPED WITH SODA WATER

## GREAT NORTHERN ORIGINAL

*Schooner*



## ROKU GIN

*With Mixer*

## BAROSSA VALLEY

*Cabernet  
Sauvignon*

150ML GLASS



MEMBER'S PRICE | T&C'S APPLY