

LUNCH

12.00 PM - 2.30 PM DAILY



STARTERS

GARLIC & HERB BREAD (V) | 6.9/7.5
MAKE IT CHEESY +3

WARM HOUSE MARINATED OLIVES (GF) (V) | 6.9/7.5
OREGANO, CITRUS ZEST & OLIVE OIL

SYDNEY ROCK OYSTERS (AA)
6 XL NATURAL WITH ESCHALOT & WINE VINEGAR | 21/23
KILPATRICK OR MORNAY | 23/25

COCONUT PRAWNS (6), LIME AIOLI | 15/16.5

PARMIGIANA DI MELANZANE | 15/16.5
LAYERED EGGPLANT, MOZZARELLA, RICOTTA, NAPOLI SAUCE, PARMIGIANO, PANGRATTATO

PANINI

CHICKEN BREAST SCHNITZEL | 15/16.5
WITH LETTUCE, AVOCADO, TOMATO, AIOLI, FRIES, TOASTED TURKISH

ANGUS BEEF BURGER | 15/16.5
WITH LETTUCE, TOMATO, BEETROOT, CHEF'S SAUCE, FRIES, TOASTED BUN

TENDER SIRLOIN ON TOASTED PANINI | 22/24
WITH PROSCIUTTO, SAGE, SWISS CHEESE, FRIES

BOWLO SPECIALS | 15/16.5

MEXICAN BEEF & BEAN NACHOS
HOUSE MADE GUACAMOLE, SOUR CREAM, CAPSICUM & TOMATO SALSA, JALAPENOS

CYPRIOU HALOUMI (GF) (V)
ASPARAGUS, BLISTERED CHERRY TOMATOES, BALSAMIC REDUCTION, PARSLEY OIL, CARAMELISED ONIONS

CHORIZO (SPANISH SAUSAGE) WITH MASH & GRAVY

HOUSE MADE SHEPHERDS POT PIE
SERVED WITH CABBAGE, CIDER & MUSTARD SALAD

CAESAR SALAD
BABY COS, CRISP BACON, GARLIC CROUTONS, ANCHOVY DRESSING TOPPED WITH PARMESAN AND FRESH HERBS
ADD CHICKEN | 5, OR PRAWNS | 8

SLOW COOKED LAMB SHANK
IN TOMATO & RED WINE GRAVY, SERVED WITH MASH & VEG

HOUSE MADE CHICKEN SCHNITZEL
IN PARMESAN HERB CRUMB, FRIES, SALAD
MAKE IT A PARMIGIANO | 5
OR SURF & TURF WITH PRAWNS AND BEARNAISE SAUCE | 8

THAI SALAD
WITH SOFT NOODLES, CABBAGE, CORIANDER, LIME JUICE, SOY & SESAME OIL
ADD 120G PORTERHOUSE STEAK | 10

PASTA

PRAWN & SCALLOP LINGUINE | S: 22/24 L: 28/30
TIGER PRAWNS, SEA SCALLOPS TOSSED WITH CHERRY TOMATOES, WHITE WINE, GARLIC, CHILLI, ITALIAN HERBS

LAMB PAPPARDELLE | S: 20/21 L: 25/27.5
RIBBON PASTA IN SLOW COOKED LAMB SHOULDER & TOMATO RAGU

HOUSE MADE RAVIOLI | S: 20/22 L: 25/27.5
FILLED WITH SPINACH, RICOTTA & PINENUTS, CREAMY PORCINI SAUCE

ALLERGIES - OUR KITCHEN IS A FULLY WORKING KITCHEN SO WE CANNOT GUARANTEE THAT FOOD WILL BE TOTALLY FREE OF ALLERGENS.
WE WILL DO OUR BEST TO CATER TO INTOLERANCES BUT SEVERE CASES CANNOT BE CATERED FOR.

ALL OUR PRODUCTS ARE COOKED TO ORDER FROM FRESH SUSTAINABLE RESOURCES. WE WILL WHEREVER POSSIBLE USE LOCAL PRODUCE.

LUNCH

12.00 PM - 2.30 PM DAILY



SEAFOOD

GRILLED W.A. SCAMPI | 27.9/30
6 PIECES WITH LEMON BUTTER SAUCE

SALMON & AVOCADO POKE BOWL | 25.9/28
STEAMED RICE, SHALLOTS, CABBAGE SALAD, EDAMAME BEANS, SESAME OIL, SESAME SEEDS, PICKLED GINGER

CHILLI GARLIC PRAWNS IN HOT POT | 22.9/25
SIX LARGE PRAWNS, X.V. OLIVE OIL, HEIRLOOM TOMATOES, NAPOLI SAUCE, SOURDOUGH

SPRING BAY MUSSELS MARINARA | 19.9/22
LARGE MUSSELS IN MARINARA SAUCE, GARLIC, CHILLI

SALT & PEPPER CALAMARI | 23.9/26
GARLIC AND LEMON AIOLI, MIXED LEAF SALAD, FRIES

FISH AND CHIPS | 23.9/26
BEER BATTERED BARRAMUNDI FILLETS, GARDEN SALAD, FRIES

CHEF'S SPECIALS

VEAL MARSALA | 29.9/32
TENDER VEAL SCALLOPINI, WILD MUSHROOMS, PORCINI & MARSALA CREAM SAUCE, GARLIC MASH, VEG

PORCHETTA (GF) | 29.9/32
CRISP PORK BELLY, POACHED PEAR, HERBED SWEET POTATO. STEAMED VEG, RED WINE JUS

FROM THE GRILL

120DAY GRAIN FED PRIME BEEF

200G NEW YORK CUT STRIPLOIN | 25.9/27.9
250G PRIME EYE FILLET | 33/36
EACH SERVED WITH MASH & VEG OR CHIPS & SALAD
ADD: PEPPER, MUSHROOM, GRAVY OR DIANE SAUCE | 2
OR MAKE IT SURF & TURF: PRAWNS, SCALLOPS, BEARNAISE | 10

SIDES

FRIES [V] | 8
STEAMED SEASONAL VEG [V] | 8
DESIREE MASH [V] | 8

FOR THE KIDS | 10

(UNDER 10 YEARS OF AGE)

CHICKEN NUGGETS & CHIPS
FISH COCKTAILS & CHIPS
SPAGHETTI WITH NAPOLI SAUCE
HOT DOG WITH TOMATO SAUCE, AMERICAN MUSTARD ON SOFT ROLL, FRIES

INCLUDES A FREE SOFT DRINK

DESSERT

STICKY DATE PUDDING | 12/13
WITH BUTTERSCOTCH SAUCE & VANILLA BEAN GELATO
ZEPPOLE - CRISP ITALIAN DOUGHNUTS | 12/13
WITH SALTED CARAMEL & HAZELNUT CHOCOLATE DIPPING SAUCES

ITALIAN GELATO
SINGLE \$6/6.5 DOUBLE \$10/11

KIDS WAFFLE WITH BANANA & ICE CREAM | 10

DINNER MENU



ANTIPASTI

GARLIC & HERB BREAD | 8/9

OYSTERS, LOCAL ROCK | 1/2 DOZ 22/23 | DOZ 42/44
NATURAL WITH ESCHALOT & WINE VINEGAR
KILPATRICK OR MORNAY 1/2 DOZ 24/25 | DOZ 44/45

TUNA CARPACCIO | 22
FRESH TUNA MARINATED IN EXTRA VIRGIN OLIVE OIL,
CAPERS, HERBS, OLIVE CRUMB, CHARRED SOURDOUGH

PARMIGIANA DI MELANZANE (V) | 18/20
CHARRED EGGPLANT LAYERED WITH MOZZARELLA, NAPOLI SAUCE, PARMIGIANO, FRESH RICOTTA, PANGRATTATO

GARLIC PRAWNS IN HOT POT | 24/25.9
SIZZLING PRAWNS WITH GARLIC, CHILI, OLIVE OIL
CHERRY TOMATO, BASIL, TOASTED SOURDOUGH

INSALATA CAPRESE (V) | 21/22.9
BUFFALO MOZZARELLA, TOMATO, BASIL, PESTO
BALSAMIC GLAZE, EXTRA VIRGIN OLIVE OIL

PASTA

PRAWN & SCALLOP LINGUINI | 30/33
TIGER PRAWNS, SEA SCALLOPS, HEIRLOOM TOMATOES,
CHILLI, PANGRATTATO

PAPPADELLE | 25/27
RIBBON PASTA IN SLOW COOKED LAMB SHOULDER & TOMATO RAGU

RAVIOLI | 30/33
HOUSE MADE FILLED WITH BRAISED DUCK & MUSHROOM
SERVED WITH PORCINI CREAM SAUCE

CLUB SPECIALS

FISH & CHIPS, FRIES, SALAD | 24.9/25.9
HOUSE MADE CHICKEN SCHNITZEL, FRIES, SALAD | 22/24
LAMB CUTLETS WITH MASH & VEG | 34/36.9

CHILDRENS' SERVES | 10 (UNDER 10 ONLY)

CHICKEN NUGGETS & CHIPS
FISH COCKTAILS & CHIPS
SPAGHETTI WITH NAPOLI SAUCE
HOT DOG WITH TOMATO SAUCE, AMERICAN MUSTARD ON SOFT ROLL, FRIES

ALLERGIES - OUR KITCHEN IS A FULLY WORKING KITCHEN SO WE CANNOT GUARANTEE THAT FOOD WILL BE TOTALLY FREE OF ALLERGENS.
WE WILL DO OUR BEST TO CATER TO INTOLERANCES
BUT SEVERE CASES CANNOT BE CATERED FOR.

ALL OUR PRODUCTS ARE COOKED TO ORDER FROM FRESH SUSTAINABLE RESOURCES. WE WILL WHEREVER POSSIBLE USE LOCAL PRODUCE.

WE DO NOT APPLY A SURCHARGE ON WEEK-ENDS BUT A 10% SURCHARGE APPLIES PUBLIC HOLIDAYS
MEMBERS PRICES STATED, NON MEMBERS ADD 10% OR BETTER YET JOIN AND RECEIVE MEMBER PRICES

DINNER MENU



MAINS

VEAL MARSALA | 32/35
TENDER SCALOPPINI WITH WILD MUSHROOMS PORCINI & MARSALA CREAM SAUCE, GARLIC MASH & VEG

CALAMARETTI RIPIENI | 32/35
ROASTED WHOLE BABY CALAMARI, ITALIAN STUFFING, ROASTED SWEET PEPPER, NAPOLI SAUCE REDUCTION

SLOW BRAISED LAMB SHANKS | 29.9/33
WITH CREAMY MASH & SEASONAL VEG, TOMATO & RED WINE SAUCE

FRESH SALTWATER BARRAMUNDI 34/36
PAN SEARED IN OLIVE OIL, CREAMY MASH & SEASONAL VEG

MARLINS SEAFOOD PLATTER | 150/160
LOBSTER, FRESH PRAWNS, OYSTERS, SMOKED SALMON
BALMAIN BUGS, FRIED CALAMARI, FISH, CLAMS,
TEMPURA PRAWN, FRIES, SEASONAL FRUITS

PRIME STEAK FROM THE CHAR-GRILL

LEAN NEW YORK CUT STRIPLOIN 300G | 32/34
MSA GRADE RUMP STEAK 300G | 29/32
BONELESS RIB EYE 250G | 33/36

SAUCES: GRAVY, MUSHROOM, PEPPER, DIANE | 2
ALL STEAKS ARE PRIME MSA GRADE SERVED WITH:
MASH & VEG OR CHIPS AND SALAD

EYE FILLET | 36/39
TENDER 250G EYE FILLET, MUSHROOMS, ASPARAGUS,
WILTED SPINACH, PAN JUS

MAKE IT SURF & TURF WITH BEARNAISE SAUCE
ADD PRAWNS & SCALLOPS | 10

SIDES

FRIES | 8

STEAMED SEASONAL VEG | 8

DESIREE MASH | 8

GREEN LEAF SALAD WITH FENNEL | 8

DESSERT

STICKY DATE PUDDING | 12/13
WITH BUTTERSCOTCH SAUCE & VANILLA BEAN GELATO

ZEPPOLE | 12/13
FLUFFY CRISP ITALIAN DOUGHNUTS
CHOCOLATE & SALTED CARAMEL DIPPING SAUCES

SICILIAN GELATO OR SORBET
ONE SCOOP \$6, TWO SCOOPS \$10
SERVED WITH ALMOND BISCOTTI

KIDS WAFFLE WITH BANANA & ICE CREAM | 10