

LUNCH

FROM 12.00 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

TEMPURA PRAWNS (5), SALAD LIME AIOLI | 15/16.5

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

BOWLO SPECIALS | 15/16.5

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

BANGERS & MASH
PORK & HERB SAUSAGES WITH CREAMY MASH & ONIONS, GRAVY

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

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

FISH N' CHIPS
FRESHLY BATTERED BARRAMUNDI FILLET, CHIPS & SALAD

PANINI

CHICKEN BREAST SCHNITZEL | 16.9/18
WITH LETTUCE, AVOCADO, TOMATO, AIOLI, FRIES, TOASTED TURKISH

ANGUS BEEF BURGER | 16.9/18.9
WITH LETTUCE, TOMATO, BEETROOT, CHEF'S SAUCE, FRIES, TOASTED BUN

TENDER PORTERHOUSE ON TOASTED PANINI | 19.9/22
WITH PROSCIUTTO, SAGE, SWISS CHEESE, FRIES

PASTA

PRAWN & SCALLOP LINGUINE | S: 24 L: 29
TIGER PRAWNS, SEA SCALLOPS TOSSED WITH CHERRY TOMATOES, WHITE WINE, GARLIC, CHILLI, ITALIAN HERBS

LAMB PAPPARDELLE | S: 22 L: 27.5
RIBBON PASTA IN SLOW COOKED LAMB SHOULDER & TOMATO RAGU

HOUSE MADE RAVIOLI | S: 22 L: 27.5
FILLED WITH SPINACH, RICOTTA & PINENUTS, CREAMY PORCINI & NAPOLI 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

FROM 12.00 PM DAILY



SEAFOOD

PAN ROASTED SALMON FILLET (GF) | 26/28.5
IN LEMON BUTTER WHITE WINE BROTH WITH HEIRLOOM TOMATOES

CHILLI GARLIC PRAWNS IN HOT POT | 24
SIX LARGE PRAWNS, X.V. OLIVE OIL, HEIRLOOM TOMATOES, NAPOLI SAUCE, SOURDOUGH

SPRING BAY MUSSELS MARINARA | 20
LARGE MUSSELS IN MARINARA SAUCE, GARLIC, CHILLI

SALT & PEPPER CALAMARI | 24
GARLIC AND LEMON AIOLI, MIXED LEAF SALAD, FRIES

200G SALTWATER BARRAMUNDI FILLET | 27.5/30
WITH CREAMY MASH & STEAMED VEG

CHEF'S SPECIALS

SLOW COOKED LAMB SHANK | 20
IN RED WINE & NAPOLI SAUCE, SERVED WITH MASH & STEAMED VEG
(2 SHANKS ADD \$10)

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

LAMB CUTLETS WITH MASH & VEG, GRAVY | 29.9/32

FROM THE GRILL

120DAY GRAIN FED PRIME BEEF

NEW YORK CUT STRIPLOIN | 200G: 20
| 300G: 27.5
200G PRIME EYE FILLET | 30/33

STEAKS SERVED WITH CHIPS & SALAD
MASH & VEG ADD \$3 PEPPER, MUSHROOM, GRAVY OR DIANE SAUCE | \$2
OR MAKE IT SURF & TURF: PRAWNS, SCALLOPS, BEARNAISE | 8

BAMBINI | 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 ICE CREAM & 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 \$5/5.5 DOUBLE \$9/10

WAFFLE WITH BANANA & ICE CREAM | 8

DINNER MENU



ANTIPASTI

GARLIC & HERB BREAD | 6.9/7.5

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 44/48

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

PARMIGIANA DI MELANZANE (V) | 16/18
CHARRED EGGPLANT LAYERED WITH MOZZARELLA, NAPOLI SAUCE,
PARMIGIANO, FRESH RICOTTA, PANGRATTATO

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

SPRING BAY MUSSELS MARINARA
LARGE MUSSELS IN MARINARA SAUCE, CHILLI, GARLIC | 21/22.9

PASTA

PRAWN & SCALLOP LINGUINI | 29/32
TIGER PRAWNS, SEA SCALLOPS, HEIRLOOM TOMATOES,
CHILLI, PANGRATTATO

PAPPADELLE | 27.5
RIBBON PASTA IN SLOW COOKED LAMB SHOULDER & TOMATO RAGU

RAVIOLI | 27.5
HOUSE MADE FILLED WITH SPINACH, RICOTTA & PINENUTS,
CREAMY PORCINI MUSHROOM & NAPOLI SAUCE

MAINS

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

CALAMARETTI RIPIENI | 29.9/33
ROASTED WHOLE BABY CALAMARI, ITALIAN STUFFING, ROASTED SWEET PEPPER, NAPOLI
SAUCE REDUCTION

SLOW BRAISED LAMB SHANKS | 29.9/32
WITH CREAMY MASH & SEASONAL VEG, TOMATO & RED WINE SAUCE

FRESH SALTWATER BARRAMUNDI 29.9/32
PAN SEARED IN OLIVE OIL, CREAMY MASH & SEASONAL VEG

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

PAN ROASTED SALMON FILLET (GF) | 26.9/29
IN LEMON BUTTER WHITE WINE BROTH WITH HEIRLOOM TOMATOES

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DINNER MENU



FROM THE CHAR-GRILL

LEAN NEW YORK CUT STRIPLOIN 300G | 29/32
MSA GRADE RUMP STEAK 300G | 29/32
BONELESS RIB EYE 250G | 30/33
200G TENDER EYE FILLET | 30/33

ALL STEAKS ARE PRIME MSA GRADE SERVED WITH CHIPS AND SALAD
MASH & VEG ADD \$3, SAUCES: GRAVY, MUSHROOM, PEPPER, DIANE | \$2

MAKE IT SURF & TURF WITH BEARNAISE SAUCE
ADD PRAWNS & SCALLOPS | 8

CLUB SPECIALS

FISH & CHIPS, FRIES, SALAD | 24.9/25.9
HOUSE MADE CHICKEN SCHNITZEL, FRIES, SALAD | 20/22
LAMB CUTLETS WITH MASH & VEG | 33/36

BAMBINI | 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
(INCLUDES FREE ICE CREAM & SOFT DRINK)

SIDES

FRIES | 8
STEAMED SEASONAL VEG | 8
DESIREE MASH | 8
GREEN LEAF SALAD WITH FENNEL | 10

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 \$5/5.5 TWO SCOOPS \$9/10
SERVED WITH ALMOND BISCOTTI
WAFFLE WITH BANANA & ICE CREAM | 8

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WE DO NOT APPLY A SURCHARGE ON WEEK-ENDS BUT A 10% SURCHARGE APPLIES PUBLIC HOLIDAYS