

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 | 16/17.5

BOWLO SPECIALS | 15/16.5

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

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 PARMI | 5
OR SURF & TURF WITH PRAWNS AND BEARNAISE SAUCE | 8

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

SALT & PEPPER CALAMARI
CRISP CRUNCHY BABY SQUID, CHIPS, SALAD

THE \$15 BURGER SELECTION

CHICKEN BREAST SCHNITZEL BURGER
WITH LETTUCE, AVOCADO, TOMATO, AIOLI, TOASTED TURKISH

ANGUS BEEF BURGER
WITH LETTUCE, TOMATO, BEETROOT, CHEF'S SAUCE, TOASTED BUN

ITALIAN STYLE
LEG HAM, SALAMI, MELTED PROVOLONE CHEESE, SEMI DRIED TOMATO,
CHARGRILLED EGGPLANT, ROAST CAPSICUM, ARTICHOKE ON CRUNCHY ROLL

ALL SERVED WITH FRESH FRIED CRUNCHY BEER BATTERED CHIPS

NON MEMBERS ADD \$2

PASTA

PRAWN & SCALLOP LINGUINE | S: 22 L: 27.5
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

NM ADD \$2

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



OCEAN CAUGHT

PAN ROASTED SALMON FILLET (GF) | 26.9/28.9
IN LEMON BUTTER WHITE WINE BROTH WITH HEIRLOOM TOMATOES

CHILLI GARLIC PRAWNS IN HOT POT | 22.9/24.9
SIX LARGE PRAWNS, X.V. OLIVE OIL, HEIRLOOM TOMATOES, NAPOLI SAUCE, SOURDOUGH

SPRING BAY MUSSELS MARINARA | 18/20
LARGE MUSSELS IN MARINARA SAUCE, GARLIC, CHILLI

CHEF'S SPECIALS

SLOW COOKED LAMB SHANK | 21/22
IN RED WINE & NAPOLI SAUCE, SERVED WITH MASH & STEAMED VEG
(2 SHANKS ADD \$8)

VEAL MARSALA | 24.9/28
TENDER VEAL SCALLOPINI, WILD MUSHROOMS, PORCINI & MARSALA CREAM SAUCE, GARLIC MASH, VEG

PORK BELLY (GF) | 24.9/28
CRISP PORK BELLY, POACHED PEAR, HERBED SWEET POTATO. STEAMED VEG, RED WINE JUS

200G PRIME EYE FILLET | 29/32
SERVED WITH CHIPS & SALAD
MASH & VEG ADD \$3, PEPPER, MUSHROOM, GRAVY OR DIANE SAUCE | \$2
OR MAKE IT SURF & TURF: PRAWNS, SCALLOPS, BEARNAISE | 7

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

DOLCI

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

DINNER



ANTIPASTI

GARLIC & HERB BREAD | 6.9/7.5

BRUSCHETTA 10/12

TOASTED SOURDOUGH RUBBED WITH GARLIC & OLIVE OIL
TOPPED WITH CHOPPED TOMATO, ONION, TORN BASIL LEAF, BALSAMIC REDUCTION

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

CHILLI GARLIC PRAWNS IN HOT POT | 23.9/25.9

SIZZLING PRAWNS WITH GARLIC, CHILI, OLIVE OIL

CHERRY TOMATO, BASIL, TOASTED SOURDOUGH

SALT & PEPPER CALAMARI

ENTREE WITH AIOLI | \$16.9/18

MAIN WITH CHIPS & SALAD | \$22.9/25

PASTA

27.5/29.5

PRAWN & SCALLOP LINGUINI

TIGER PRAWNS, SEA SCALLOPS, HEIRLOOM TOMATOES,
CHILLI, PANGRATTATO

PAPPARDELLE

RIBBON PASTA IN SLOW COOKED LAMB SHOULDER & TOMATO RAGU

RAVIOLI

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

MAINS

VEAL MARSALA | 27.5/30

TENDER SCALOPPINI WITH WILD MUSHROOMS PORCINI & MARSALA CREAM SAUCE,
GARLIC MASH & VEG

SLOW BRAISED LAMB SHANKS | 29.9/32

CREAMY MASH, SEASONAL VEG, TOMATO & RED WINE SAUCE

PORCHETTA (GF) | 27.5/30

CRISP PORK BELLY, POACHED PEAR, HERBED SWEET POTATO.
STEAMED VEG, RED WINE JUS

PAN ROASTED SALMON FILLET (GF) | 27.5/30

IN LEMON BUTTER WHITE WINE BROTH WITH HEIRLOOM TOMATOES

200G TENDER EYE FILLET | 29/32

SERVED WITH CHIPS AND SALAD

MASH & VEG ADD \$3, SAUCES: GRAVY, MUSHROOM, PEPPER, DIANE | \$2

MAKE IT SURF & TURF WITH BEARNAISE SAUCE

PRAWNS & SCALLOPS | \$7

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DINNER



CLUB SPECIALS

FISH & CHIPS,

WILD CAUGHT BARRAMUNDI FILLETS SERVED WITH CHIPS, SALAD | 19.9/22

HOUSE MADE CHICKEN SCHNITZEL

IN PARMESAN HERB CRUMB SERVED WITH CHIPS & SALAD 19.9/22

SUBSTITUTE MASH & VEG \$3

MAKE IT PARMIGIANI ADD \$5 : ADD PRAWNS & CREAMY GARLIC SAUCE \$7

CHICKEN BREAST SCHNITZEL BURGER | 18/19.5

WITH LETTUCE, AVOCADO, TOMATO, AIOLI, TOASTED TURKISH

INCLUDES BEER BATTERED CHIPS

ANGUS BEEF BURGER | 18/19.5

WITH LETTUCE, TOMATO, BEETROOT, CHEF'S SAUCE, TOASTED BUN

INCLUDES BEER BATTERED CHIPS

SIDES

LARGE FRIES | 6

STEAMED SEASONAL VEG | 6

DESIREE MASH | 6

ROCKET & PARMESAN SALAD | 8

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)

DESSERT

STICKY DATE PUDDING | 10/11

WITH BUTTERSCOTCH SAUCE & VANILLA BEAN GELATO

ZEPPOLE | 10/11

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

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