

### Share Plates & Entrees

#### **Garlic and herb bread (v) 7.9/8.5**

toasted Turkish with garlic & herbed butter.

Make it cheesy: \$3 Extra

#### **Oysters, Local Rock XL (min 5)**

Natural, eschalot & wine vinegar \$3.8 each

Kilpatrick \$4 each

#### **Prosciutto Crostini 14/16**

Prosciutto, herbed ricotta, shaved pear, basil, aged balsamic

and extra-virgin olive oil

#### **Antipasto Bites (GF) 13.9/14.9**

Sliced ham/salami, roasted red peppers, artichoke heart,

Fresh bocconcini, green olives, balsamic and olive oil

#### **½ Kg Buffalo Wings 20/21**

Marinated in herbs and light spices served with special house sauce

#### **Chilli & Garlic Prawn Hotpot 26/28**

Tiger prawns, garlic, light chilli, herbs flamed in white wine

Extra virgin olive oil, Napoli sauce and warm sour dough.

### Pasta

#### **Prawn & Scallop Linguini 34/36**

tiger prawns, sea scallops, cherry tomatoes, herbs, wine and hint of chilli

#### **Lamb Ragu 26/28**

pasta in slow cooked lamb shoulder ragu

#### **Tagliatelle Boscaiola 26/28**

pork sausages, mushrooms, garlic, herbs, light cream and pecorino.

#### **Penne Giardiniera (v) 25/27**

sautéed vegetables, Spanish onion, olives, herbs, garlic, hint of chilli, Napoli sauce & parmesan

### Burgers and Chips

#### **Chargrilled Beef 22/24**

180G prime ground beef, aged cheddar, lettuce, tomato, pickle, onion, special house sauce and soft bun

#### **Grilled chicken 22/24**

Tender breast marinated in herbs and light spices, lettuce, pickle, tomato, house made sauce & soft bun

**\*Add Ons: \$2 Extra**



### CHEF'S SPECIALS

#### **Crispy Pork belly (gf) 33/36**

Herb-rubbed pork belly with poached pear-purée, seasonal veg and red wine jus

#### **lamb Shank (1) (gf) 35/37**

600/700g slow braised shank/s, creamy mash, seasonal veg & reduced Napoli.

#### **Chicken Involtini (gfa) 33/35**

Tender chicken breast stuffed with ricotta, thyme & sage, wrapped in crisp

Prosciutto, with roasted pumpkin, seasonal veg and mustard cream sauce

#### **Chicken Marsala 33/35**

Tender breast fillet with porcini marsala cream sauce, mash and veg.

#### **Saltwater Barramundi (gf) 35/37**

Pan roasted 200g fillet served with roasted chats, pumpkin purée, seasonal veg and lemon.

**Price: Member/Non Member**  
**(gf): Gluten Free**  
**(gfa): Gluten Free Option Available**  
**(v):Vegetarian**

## FROM THE GRILL

❖ **250g Darling Downs Eye Fillet 39/42**

❖ **300g Lean New York Cut 33/36**

❖ **300g Rib-Eye 42/44**

Served with chips and salad.

Swap to Mash and seasonal veg \$2

Make it SURF & TURF add prawns, bearnaise \$8

Mushroom, Pepper, Gravy, Dianne \$2

❖ **Spiedini Board 34/36**

Marinated and flame grilled skewers of lamb, chicken and vegetables, served with pickles, house made chickpea dip, chips, coleslaw and lemon.

## BOWLO SPECIALS

**Chicken Schnitzel 24/26**

200g succulent chicken breast, served with chips and salad.

Swap to mash and veg. \$2

Mushroom, Pepper, Gravy, Dianne \$2

Make it Parmi \$4

Fish & Chips 24/26

Saltwater Barramundi fillets in light beer batter, chips, salad & tartare

**Salt & Pepper Calamari 25/27**

With Lime aioli, chips and salad

**Caesar Salad 20/22**

Crisp baby cos, bacon, garlic croutons, egg, house made dressing topped with parmesan

**Add: Chicken Breast Fillet \$6**

## Children \$12

Kids under 10 only

Comes with a free soft drink and ice cream

**Fish & Chips**

**Nuggets & chips**

**Pasta Bolognese or Napoli(v) sauce**

**Hot Dog chips & tomato sauce**



## Sides

**Steamed Seasonal Veg(v)(gf) \$6**

**Garden salad(v)(gf) \$6**

**Potato Mash(v)(gf) \$6**

**Small chips(v)\$6**

**Toasted Sourdough (v) \$2.5**

## SENIORS' LUNCH (16/18)

(Monday-Saturday)

**Fish, Chips & Salad 16/18**

**Beef Burger & Chips 16/18**

**Grilled Chicken with seasonal veg (gf) 16/18**

**Salt & Pepper Calamari 17/19**

**Chicken Schnitzel 18/20**

**Penne Bolognese 18/20**

**Buffalo Wings 17/19**

**Crumbed Crab Claw & Salad 18/20**

## DESSERTS

**Vanilla Bean Panna Cotta**

with strawberry Granita 13/14

**Kahlua Tiramisu 12/13**

**Sticky Date Pudding 12/13**

With butterscotch sauce and vanilla gelato

**Sicilian Gelato or Sorbet**

1 Scoop: \$7/8 2 Scoops \$10/12



### **Please Note**

Our food is cooked to order from fresh ingredients and generally takes around 20 minutes to prepare.

Large groups of 10+ are welcome but may incur longer wait times.

Food may be served separately if ordered separately.

Any alteration to menu items may incur additional charges.

Please advise if you have any food allergies and we will do our best to accommodate you

Severe allergies will not be catered to

10% surcharge applies on Public Holidays

Prices include GST