













MENU

SNACKS

	VISITOR	MEMBER	
GARLIC AND HERB BREAD	7	5	
SOUP OF THE DAY With a dinner roll & butter	12	10.5	
CHIPS 	10	9.5	
With gravy	12.5	11.5	
NACHOS  	15	14	
Tex-mex bean sauce, cheese, guacamole & sour cream			
SOFT SHELL TACOS (2)			
Crispy fried chicken, slaw, avocado salsa, chipotle mayo	13	11	
SWEET POTATO & ZUCCHINI FRITTERS  	9	8	
With cucumber mint yoghurt			
CRISPY FRIED CHICKEN STRIPS (5) 	15	13	
Asian plum dipping sauce	12.5	11.5	
POTATO WEDGES with sweet chilli & sour cream 			



ADD
POPCORN CHICKEN
9

SALADS

THAI BEEF SALAD	19	17	
Bean shoots, snow peas, cucumber, cherry tomatoes & Thai dressing			
WARM SALMON SALAD 	24	22	
Potato rosti, semi-dried tomatoes, roasted capsicums, basil pesto, baby spinach, balsamic dressing			
CRISPY PORK BELLY ASIAN SLAW	21	19	
Peanuts, coriander, mint, Char Sui BBQ sauce			
CAESAR SALAD	18	16	
Cos lettuce, bacon, parmesan, croutons, poached egg, Caesar dressing			

ADD
SALMON OR CHICKEN STRIPS
6

MAINS

BEEF RISSOLES	25	23	
Onion gravy, mash potatoes & vegetables			
BEER BATTERED FLATHEAD	19.5	18.5	
With chips, slaw, tartare & lemon			
SEAFOOD BASKET	26	24	
Battered fish, panko prawns, salt & pepper squid, scallop with chips, slaw, tartare & lemon			

 Low Gluten Option  Low Gluten  Vegetarian  Dairy Free A surcharge of 15% applies on public holidays

Our menu contains many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of Wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff of any specific dietary requirements.

MAINS

	VISITOR	MEMBER
SALT & PEPPER SQUID Sweet chilli & lime dipping sauce with chips & slaw	19.5	17.5
CHICKEN SCHNITZEL Choice of sauce, served with chips & slaw or roasted potatoes & vegetables	20.5	18.5
CHICKEN PARMIGIANA Topped with ham, Napoli sauce, mozzarella. Choice of chips & slaw or roasted potatoes & vegetables	23	21
BEEF SCHNITZEL Choice of sauce, served with chips & slaw or roasted potatoes & vegetables	(Full) 29 (Half) 22	26 20
PORTERHOUSE STEAK 250G Choice of sauce, served with chips & slaw or roasted potatoes & vegetables	33	31
MIXED GRILL Minute steak, chipolata sausages, bacon, egg, tomato & onion with chips & slaw	29	27.5
PANKO CRUMBED LAMB SHOULDER Slow cooked pulled lamb, Nan's pickles, mash potato & pepper sauce	26	24.5
SAUCES AND TOPPERS Gravy / Pepper / Mushroom 2.5 Prawn in garlic cream 7		

BURGERS

Served with chips

VEGETABLE & LENTIL BURGER (v) Grilled peppers, red onions, lettuce, cheese & yoghurt	21	19
CRISPY FRIED CHICKEN BURGER Bacon, cheese, lettuce, cucumber, onion, smoky soy mayo	21	19
18HR BRISKET BURGER Caramelised onion gravy, Aussie jack cheese, pickles, onions & slaw	21	19

SOMETHING MORE

PRAWN PASTA PENNE Creamy prawn, bacon, black pepper sauce with parmesan	24	21
GRILLED BARRAMUNDI FILLET (LGO) With chips & slaw or roasted vegetables	27	25
SPINACH & RICOTTA RAVIOLI (v) Creamy spinach & pumpkin sauce, pumpkin seeds and parmesan	19.5	18

DESSERT

CHURROS DONUTS Warm dark & white chocolate sauces	12	10
WATERGARDEN SUNDAE ask for today's flavour	12	10