

SOMETHING LIGHT

	MEMBERS	GUESTS
Garlic Bread	\$10.00	\$11.10
<i>Foccacia bread, garlic butter, olive oil and balsamic</i>		
<i>Add tomato, feta, bacon</i>	\$3.00	\$3.30
<i>Add crispy pork belly, samba olek, spring onion</i>	\$4.00	\$4.40
<i>Add Korean chicken, pickles, rocket</i>	\$4.00	\$4.40
 Pumpkin & Sage Arancini	 \$12.00	 \$13.30
<i>Salsa verde, shaved parmesan, aioli (V)</i>		
Stuffed & Crumbed Mushrooms	\$15.00	\$16.70
<i>Filled with a trio of cheese, tartare sauce (V)</i>		
Sticky Pork Belly Bites	\$15.00	\$16.70
<i>Sticky soy, crispy onions, spring onion (DF)</i>		
Filled Potato Skins	\$16.00	\$17.80
<i>Filled with crispy bacon, herbs, cream cheese, mozzarella, cheddar, pangritata</i>		
Honey Soy Chicken Wings	\$16.00	\$17.80
<i>Japanese style rice, shallots, sesame seeds (DF)</i>		

BETWEEN BREAD

<i>Served with chips</i>	MEMBERS	GUESTS
Southern Fried Chicken Burger	\$17.00	\$18.90
<i>Grilled bacon, tomato, chipotle slaw, pickles, tasty cheese</i>		
Turkey & Cranberry on Rye	\$18.00	\$20.00
<i>Rocket, aioli, cheddar, tomato, walnut</i>		
Beef Burger	\$21.00	\$23.30
<i>200g home-made patty, lettuce, tomato, onion, pickle, caramelised onion, burger cheese, special sauce</i>		



FAVOURITES

	MEMBERS	GUESTS
Southern Chicken & Triple Cheese Waffles <i>Sour cream, bacon jam, maple syrup, spring onions</i>	\$18.00	\$20.00
Super Bowl <i>Roasted sweet potato, broccoli, beetroot hummus, pickled red cabbage, nuts and seeds, avocado, cucumber (V, DF, GF)</i>	\$20.00	\$22.20
	Add chicken	\$5.00 \$5.60
	Add seared salmon	\$7.00 \$7.80
Roasted Pumpkin & Chicken Salad <i>Crispy bacon, rocket, pepita seeds, avocado, feta, Spanish onion, tomato (GF)</i>	\$20.00	\$22.20
Thai Beef Salad <i>Charred and sliced sirloin, nam jim, glass noodle, herbs, shallot, peanut, marinated bean shoots (DF, GF)</i>	\$22.00	\$24.40
Roasted Pork Belly <i>Pork croquette, cauliflower, apple, walnuts</i>	\$23.00	\$25.50
Salmon & Prawn Aglio E Olio <i>Tomatoes, parsley, lemon, chili, olive oil, shellfish reduction, pangriatta (DF)</i>	\$24.00	\$26.60
Butternut & Bean Burrito Bowl <i>Grilled flour wrap, roasted butternut, fragrant rice and beans, corn, avocado, sour cream</i>	\$24.00	\$26.60
	Add charred spiced chicken	\$5.00 \$5.60
	Add sliced smoked brisket	\$8.00 \$8.90
Pan Roasted Barramundi <i>Vegetable 'spaghetti', Vietnamese dressing, cucumber, dill, garlic chive, shallot, rice crisp (DF, GF)</i>	\$26.00	\$28.90
Chorizo Stuffed Chicken Breast <i>Roasted chat potato, baby carrots, blackened pearl onion, verde, jus (GF)</i>	\$28.00	\$31.10



TACOS & BAO BUNS

	MEMBERS	GUESTS
Grilled Chicken Korma Tacos <i>Roti, yoghurt, tomato & onion salsa, coriander pesto</i>	\$14.00	\$15.50
Thai King Dory Fish Cakes Tacos <i>Asian slaw, avocado, lime, Tom Yum aioli, glazed peanuts (DF)</i>	\$16.00	\$17.80
Pork Belly Tacos <i>Pickled cabbage, cucumber, avocado, sour cream, radish</i>	\$16.00	\$17.80
Peking Duck Bao Buns <i>Hoi sin, cucumber, spring onion, 5 spice aioli (DF)</i>	\$15.00	\$16.70
Korean Chicken Bao Buns <i>Gochujang dressing, bean shoot salad, pickled radish, crispy shallot (DF)</i>	\$15.00	\$16.70
Beef Cheek Rendang Bao Buns <i>Coconut mayonnaise, marinated bean shoots, slaw (DF)</i>	\$16.00	\$17.80

KIDDIES

For 12 years and under

	MEMBERS	GUESTS
Beef or Crispy Chicken Burger <i>Milk bun, tomato sauce, lettuce, chips</i>	\$10.00	\$11.00
Crispy fried chicken <i>Southern style with aioli, and chips</i>	\$10.00	\$11.00
Fried fish <i>Lemon, aioli and chips</i>	\$10.00	\$11.00
Linguine Bolognese <i>Grated parmesan</i>	\$10.00	\$11.00
Ice Cream <i>Per scoop</i>	\$3.00	\$3.30



SOMETHING MEATY

Served with chips & Vincent Street slaw

	MEMBERS	GUESTS
Augustine Black Sirloin 300g (GFO)	\$25.00	\$27.80
Smoked Bourbon & BBQ Beef Short Ribs (GFO)	\$28.00	\$31.10
28 Day House Aged Scotch Fillet 300g (GFO)	\$35.00	\$38.80

SAUCES

Green Peppercorn	\$3.00	\$3.30
Mushroom & Sherry	\$3.00	\$3.30
Red Wine Gravy	\$3.00	\$3.30
Dianne Sauce	\$3.00	\$3.30

SIDES

Thick Cut Chips (DF)	\$7.00	\$7.80
<i>Add truffle & parmesan</i>	\$3.00	\$3.30
Tossed Salad	\$9.00	\$10.00
<i>Lettuce, tomato, Spanish onion, seeds, slaw</i>		
Onion Rings	\$9.00	\$10.00
<i>Balsamic mayo dipper</i>		
Steamed Broccolini and Snow Peas	\$9.00	\$10.00
<i>Parmesan, lemon oil (GF)</i>		
Honey Roasted Sweet Potato	\$9.00	\$10.00
<i>Ras el hanout spiced sour cream (GF)</i>		
Fried Cauliflower	\$9.00	\$10.00
<i>Aromatic dressing, roasted cashews, fresh herbs (GF, DF)</i>		



SWEETS

	MEMBERS	GUESTS
Funnel Fries <i>Salted caramel and chocolate sauce</i>	\$12.50	\$13.90
Coconut & Lime Panna Cotta <i>Pineapple, lychee, basil, mango sorbet (GF)</i>	\$14.00	\$15.50
Caramel Pecan Ice Cream Sandwich <i>Caramel mousse, frosted pecan, maple</i>	\$14.50	\$16.10
Affogato <i>2 scoops of vanilla ice cream, espresso and your choice of liqueur:</i> <i>Kahlua Tia Maria Disaronno (Amaretto) Baileys Chocolate Baileys Jameson Whisky Fireball Whiskey</i>	\$15.00	\$16.70



VEGAN MENU

SOMETHING SMALL

	MEMBERS	GUESTS
Roast Cauliflower <i>Tom Yum, coconut, herbs, cashew nut, crispy shallot</i>	\$12.00	\$13.30
Bean & Butternut Taco <i>Tomato onion salsa, herb pesto, pepita seed, aioli</i>	\$16.00	\$17.80
Burger <i>Vegetable patty, potato bun, sliced tomato, gherkin, Spanish onion, caramelised onion, aioli, chips</i>	\$20.00	\$22.20
Thai Broccoli Salad <i>Glass noodles, rocket, cherry tomato, lime, peanut, herbs, shallots</i>	\$20.00	\$22.20
Japanese Rice Bowl <i>Dressed sushi rice, pickled ginger, radish & carrot noodles, sesame soy dressing, cucumber, shallot, rice crisp</i>	\$20.00	\$22.20
Super Bowl <i>Roasted sweet potato, broccoli, beetroot hummus, pickled red cabbage, nuts and seeds, avocado, cucumber (V, DF, GF)</i>	\$20.00	\$22.20
Tomato, Baby Spinach & Capsicum Aglio E Olio <i>Parsley, olive oil, lemon, chilli, capers, linguini</i>	\$22.00	\$24.40

