

SOMETHING LIGHT

	MEMBERS	GUESTS
Garlic Bread <i>Focaccia bread, garlic butter, olive oil and balsamic</i>	\$10.00	\$11.10
<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 <i>Salsa verde, shaved parmesan, aioli (V)</i>	\$13.00	\$14.40
Stuffed & Crumbed Mushrooms <i>Filled with a trio of cheese, tartare sauce (V)</i>	\$15.00	\$16.70
Sticky Pork Belly Bites <i>Sticky soy, crispy onions, spring onion (DF)</i>	\$15.00	\$16.70
Filled Potato Skins <i>Filled with beef bolognaise, mozzarella cheese, pangriatta</i>	\$16.00	\$17.80
Thai Style Pork Ribs <i>Fragrant roti, cucumber salad, peanut, sweet chilli, ginger & lemon grass glaze</i>	\$20.00	\$22.20

BETWEEN BREAD

	MEMBERS	GUESTS
Southern Fried Chicken Burger <i>Home cured & smoked bacon, sliced cheddar, chipotle aioli, slaw, tomato, pickles & chips</i>	\$18.00	\$20.00
<i>Add jalapeno poppers (3)</i>	\$5.00	\$5.60
Slow Braised Lamb Pita <i>Cucumber riatta, shaved Spanish onion, baby spinach, crumbled feta</i>	\$19.00	\$21.10
Beef Burger <i>200g home-made patty, home cured & smoked pork belly bacon lettuce, tomato, pickle, burger cheese, special sauce, onion rings & chips</i>	\$22.00	\$24.40
<i>Add extra meat patty</i>	\$6.00	\$6.70



FAVOURITES

	MEMBERS	GUESTS
Southern Chicken & Triple Cheese Waffles <i>Sour cream, bacon jam, maple syrup, spring onions</i>	\$18.00	\$20.00
Poke Bowl <i>Pickled cabbage, cucumber, seaweed salad, edamame beans, pickled ginger, wild rice, julienne vegetables, sesame dressing (DF/GF/V)</i>	\$20.00	\$22.20
<i>Add chicken</i>	\$5.00	\$5.60
<i>Add seared salmon</i>	\$7.00	\$7.80
<i>Add pork belly</i>	\$7.00	\$7.80
Roasted Pumpkin & Chicken Salad <i>Crispy bacon, rocket, pepita seeds, avocado, feta, Spanish onion, tomato (GF)</i>	\$21.00	\$23.30
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
Butternut & Mushroom Risotto <i>Lemon, parmesan, garlic & herb oil (GF/DFO/V)</i>	\$24.00	\$26.60
Creamy Linguini Marinara <i>Prawn, barramundi, salmon, scallop, tomato, fennel, dill, pangriatta (DFO)</i>	\$27.00	\$30.00
Pan Roasted Barramundi <i>Heirloom tomato, chorizo, lemon, baby spinach, capers, herbs (GF/DF)</i>	\$28.00	\$31.10
Chorizo Stuffed Chicken Breast <i>Creamed spinach, duck fat roasted potato (GF)</i>	\$28.00	\$31.10
Roasted Pork Belly <i>Seared scallops, corn, pork wonton, XO butter</i>	\$28.00	\$31.10
Slow Braised Lamb Shoulder <i>Rosemary mash, roasted carrot, confit baby onion, chimichurri</i>	\$30.00	\$33.30



TACOS & BAO BUNS

	MEMBERS	GUESTS
Grilled Chicken Korma Tacos <i>Roti, yoghurt, tomato & onion salsa, coriander (DFO)</i>	\$15.00	\$16.70
Seared Beef Tacos <i>Chimichurri, slaw, pickled peppers, sour cream</i>	\$16.00	\$17.80
Grilled Prawn Tacos <i>Mango salsa, Mexican lime aioli, avocado, slaw (DF)</i>	\$18.00	\$20.00
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
Confit Duck Bao Buns <i>Plum sauce, cucumber, bean shoot, spring onion (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 (DF)</i>	\$10.00	\$11.00
Linguine Bolognese <i>Grated parmesan (DF)</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 (GF/DF)	\$27.00	\$30.00
Smoked Pork Spare Ribs (GF/DF)	\$28.00	\$31.10
House Aged Scotch Fillet 300g (GF/DF)	\$38.00	\$42.20

SAUCES

Green Peppercorn (GF)	\$3.00	\$3.30
Mushroom & Sherry (GF)	\$3.00	\$3.30
Red Wine Gravy (GF/DF)	\$3.00	\$3.30
Dianne Sauce (GF)	\$3.00	\$3.30

SIDES

Thick Cut Chips (DF/V)	\$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 (GF/DF/V)</i>		
Onion Rings	\$9.00	\$10.00
<i>Balsamic mayo dipper (V)</i>		
Steamed Broccoli and Snow Peas	\$9.00	\$10.00
<i>Parmesan, lemon oil (GF/DFO)</i>		
Roasted Dutch Carrots	\$9.00	\$10.00
<i>Rosemary & honey (GF/DF)</i>		
Fried Cauliflower	\$9.00	\$10.00
<i>Aromatic dressing, roasted cashews, fresh herbs (GF/DF)</i>		



SWEETS

	MEMBERS	GUESTS
Vanilla Creme Brule <i>Frosted almonds, amaretti biscuits, almond liqueur jelly</i>	\$14.00	\$15.50
Warm Malva Pudding <i>Salted caramel ice cream, pecan angel dust</i>	\$14.50	\$16.10
Churros <i>Cinnamon sugar, caramel sauce and vanilla ice cream</i>	\$15.00	\$16.70
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
Grilled “Chicken” Roti <i>Tomato onion & coriander salsa, pickled onion, herb oil</i>	\$16.00	\$17.80
Roasted Korma Cauliflower <i>Coconut cream, tomato salsa, crispy fried shallots, pappadum</i>	\$18.00	\$20.00
Burger <i>Vegetable patty, potato bun, sliced tomato, gherkin, Spanish onion, caramelised onion, aioli, chips</i>	\$20.00	\$22.20
Poke Bowl <i>Pickled cabbage, cucumber, seaweed salad, edamame beans, pickled ginger, wild rice, julienne vegetables, sesame dressing (DF/GF/V)</i>	\$20.00	\$22.20
Thai “Chicken” Salad <i>Fried “chicken”, rice noodles, julienne vegetables, cherry tomato, lime, peanuts, herbs, been shoots, shallot</i>	\$22.00	\$24.40
Butternut & Mushroom Risotto <i>Lemon, parmesan, garlic & herb oil, toasted seeds (GF/DFO/V)</i>	\$24.00	\$26.60
Tomato & Olive Linguini <i>Baby spinach, lemon, capers, fennel, pangriatta</i>	\$24.00	\$26.60

