

DINNER MENU

SNACKS

Top Shelf Herb and Garlic Bread	\$7.00
Add Mozzarella Cheese	\$2.00
Chip N Curry; Crispy Fried Chips with The Best Butter Chicken © Gravy	\$8.50
Trio of Homemade Dips (N) Bell Pepper Cashew, Basil Pesto, Hummus, Marinated Olives and Crusty Bread	\$15.00
Bacon N Duck Baked Potato (GF)	\$9.00

ENTRÉE & SALADS

Salt N Pepper Squid, Chips, Salad, Aioli and Lemon (GF)	\$16.00
Sharing Portion	\$26.00
Homemade Southern Fried Chicken Tenders	\$20.00
Served with Chips, Salad and Ranch Dip	
Dynamite Shrimp	\$24.00
Tempura Battered Prawns, Tossed in Sriracha Aioli, Salad and Chips	
Caesar's Chicken Salad**	\$22.00
Warm Grilled Chicken Served with Lettuce, Bread Croutons, Crispy Bacon, Poached Egg and Parmesan	
Chef's Summer Salad (GF) (N)	\$20.00
Avo, Corn, Strawberry, Cucumber, Cherry Tomato, Feta, Vinaigrette, Seed and Nut Crunch, Beetroot Dressing	
Add Chicken	\$2.00

SANDWICHES

Angus Beef Burger	\$20.00
8 oz. Beef Patty, Caramelised Onions, Fried Egg, Lettuce, Tomato, Cheese and Bacon in a Brioche Bun, Served with Chips	
Roasted Beef Sandwich	\$21.00
Cheese, Pickle and Caramelised Onion Sandwich, Served with Chips	

(GF) - Gluten Free | ** - Vegetarian Option available



MAINS

Chicken or Beef Schnitzel	\$22.00
Served with a Choice of Plain or Mushroom Gravy, Green Apple Slaw, Chips and Salad	
Parmigiana or Mac N Cheese or Mango Tango Upgrade	\$3.00
Killaa Patrick or Butter Chicken Upgrade	\$5.00
Spaghetti Marinara	\$28.00
Spaghetti Tossed with Seafood, Olives, Capers and Tomato Sauce	
Penne Al Pesto (N)	\$22.00
Fresh Pesto, Chicken, Roasted Bell Pepper, Sun Dried Tomato, Cream and Parmesan	
The Best Butter Chicken© (GF) (N)	\$24.00
Creamy Chicken Curry in Tomato and Butter, Served with Rice & Tomato Cucumber Raita	
Prawn Moilee (GF)	\$28.00
Flavourful Prawn Coconut Curry, Served with Rice and Poppadums	
Fish N Chips	\$21.00
Crispy Beer Battered Fried Fish, Mushy Peas, Chips and Tartare Sauce	
Grilled Scotch Fillet (GF)	\$32.00
Herb Roasted Potato, Broccolini, Carrots, Shallots Jus	
Braised Pulled Lamb Shoulder Stack	\$31.00
Roasted Vegetable, Rosemary Potato, Saffron Orange Sauce	
Seafood Platter to Share	\$42.00
Grilled Fish, Beer Battered Fried Prawns, Salt n Pepper Squid, Spicy Tomato Salsa, Chips and Salad	

SIDES

Club House Salad	\$4.00
Lettuce, Baby Spinach, Avocado, Cherry Tomato, Cucumber and Kalamata Olives	
Rosemary Potatoes, Tossed with Butter	\$4.00
Steamed Broccoli	\$4.00
Garlic Naan	\$2.00

DESSERTS

Strawberry Mousse Cake, Berry Coulis	\$12.00
Poached Pear, Honey Crumble, Mascarpone	\$10.00
Mango Cheesecake, Mango Coulis, Fresh Mango	\$10.00
Dark Chocolate Mousse, Chocolate Soil and Macerated Berries	\$12.00

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