



# Bistro Menu

MEMBER AND VISITOR PRICING INCLUDED.

## TO SHARE

- Garlic Bread 🍷🍷 8 | 10  
Sourdough with garlic confit & tendrils
- Pesto Olive Bread 🍷 9 | 11  
Sourdough with basil pesto, semi tomatoes, olives & fetta
- Onion Parmesan Bread 🍷 9 | 11  
Sourdough with caramelised onion, parmesan & tendrils
- Bacalao Fritters 14 | 16  
Fritters with preserved lemon mayo, parmesan & fried oregano
- Egyptian Falafel 🍷🌱🌱 13 | 15  
With hummus, pickled veg, vegan beetroot mayo & fresh herbs
- Fried Squid 🌱 15 | 17  
Rice flour fried squid with Szechuan, tendrils, pickled cucumber, pickled chilli-Asian dressing & sesame seeds
- Duck Spring Rolls 13 | 15  
Spring rolls with kimchi slaw, Asian glaze, sesame seeds & fresh herbs
- Garlic Chilli Prawn Pot 17 | 19  
Garlic chilli prawns with wilted spinach, fetta, olives, tomato sauce, mozzarella & sourdough

## THE GRILL

ALL SERVED WITH BASIL FRIED POTATOES & GRILLED BROCCOLINI

- 350GM Scotch Fillet 🌱 40 | 42  
With fried onion rings
- ½ Boneless Chicken 🌱 27 | 29  
Garlic herb infused chicken
- Tasmanian Salmon 🌱 26 | 28  
Fresh Tasmanian Salmon
- Mixed Grill 28 | 29  
Crumbed lamb cutlet, striploin, sausages, bacon, onion rings & mushrooms
- 250gm Pepper-Crusted Striploin 🌱 26 | 28  
Striploin coated in peppercorn crust

Served with your choice of sauces - Pepper, mushroom, dianne, salsa verde or gravy GF

## FROM THE GARDEN

- Roasted Pumpkin 🍷🌱 16 | 18  
Red rice, hummus, black tahini yoghurt, fresh herbs & toasted seeds
- Fried Cauliflower 🍷🌱🌱 15 | 17  
Hummus, pickled radish, pomegranate molasses, fresh herbs & toasted seeds
- Summer Salad 🍷🌱 13 | 15  
Baby cos, fresh ricotta, pickled veg, salsa verde, fresh herbs & toasted seeds
- Greek Style Salad 🍷🌱 12.5 | 14.5  
Baby cos, pico de galo, fetta, olives & fried oregano
- \*FALAFEL | V | VGO | GF 6
  - \*SALMON | GF 7
  - \*CHICKEN | GF 7
  - \*PORK BELLY BITES 6

## PIZZA

- Margherita 🍷 16 | 18  
Tomato, mozzarella & basil pesto
- Asian Pork Belly 18 | 20  
Roast capsicum, wilted greens, Szechuan pepper, mozzarella, Asian glaze, fried onions & fresh herbs
- Garlic Chilli Prawn 21 | 23  
Prawn with Szechuan, wilted spinach, olives, fetta, roasted capsicum & mozzarella
- Roast Pumpkin 🍷 18 | 20  
Roasted pumpkin with olives, fetta, caramelised onion, wilted spinach, Szechuan & mozzarella

## BURGER BAR

- Classic Cheeseburger 19 | 21  
Cheeseburger with pickled onion, cucumber, special sauce & double cheese
- Grilled Chicken Burger 19 | 21  
Herb garlic chicken, bacon, tomato pesto, mayo, crispy lettuce & tomato
- Chickpea Burger 🍷🌱🌱 17 | 19  
Chickpea patty with crispy lettuce, kimchi slaw, beetroot hummus & pickled cucumber
- Fish Burger 17 | 19  
Fish patty with crispy lettuce, tartare sauce & double cheese

Served with a side of chips



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## CLUB CLASSICS

House Panko-Crumbed Chicken Schnitzel 19 | 21

House panko crumbed chicken schnitzel with chips, zesty slaw, lemon & aioli

Chicken Parmigiana 23 | 25  
Chicken schnitzel topped with rich tomato sauce, shaved ham, mozzarella served with zesty slaw & chips

Fish and Chips 23 | 25  
Good old-fashioned beer battered fish & chips with tendrils, lemon and tartare sauce

House Made Sausages 22 | 24  
House made pork fennel and caramelised onion sausages Served with mash, onion rings, gravy & fried oregano

## THE DECK MAINS

Crumbed-Lamb Cutlets 27 | 29  
Polenta crumbed lamb cutlets with eggplant caponata, blistered garlic beans & parmesan

Beef Cheeks 25 | 27  
Twice-fried beef cheeks with red rice, blistered beans, rendang curry, fresh herbs, fried shallots, Asian dressing & pickled veg

Crispy Pork Belly 27 | 29  
Crispy pork belly with braised Asian greens, kimchi slaw & a BBQ Korean glaze

Gin-cured Salmon 26 | 28  
Gin-cured salmon with hummus, fried cauliflower, tendrils, pomegranate molasses, pickled radish & fresh herbs

## PASTA

House-cured Coffee Maple Bacon Gnocchi 23 | 25

1897 house-cured coffee maple bacon gnocchi with green peas, brussel sprouts, cream & parmesan

Garlic Chilli Prawn 26 | 28  
Garlic chilli prawns, orecchiette pasta, rich tomato sauce, wilted spinach, olives, fetta & sriracha mayo

Basil Garlic 20 | 22  
Basil pesto, orecchiette pasta, cream, parmesan & herbed ricotta  
*All pasta served with garlic sourdough*

## SIDES

Chips 8 | 10  
Seasoned with rosemary, salt & aioli

Mashed Potato 8 | 10  
With onion rings & gravy

Grilled Broccolini 8 | 10  
Served with preserved lemon & lemon dressing

Garden Salad 8 | 10  
Fresh seasonal salad

Fried Basil Potatoes 8 | 10  
Basil seasoned potatoes with parmesan

## KIDS

Chicken Nuggets 12 | 14

Sausage and Mash 12 | 14

Grilled Chicken 12 | 14

Battered Fish 12 | 14



Our Gluten-Friendly Food is Prepared in a Kitchen Where Gluten is used. Traces of Gluten May be Found.



(VGO)

Vegan Option



(GF)

Gluten-Friendly



We Pride Ourselves on Being Fresh & Local & Presenting the Highest Quality of Food.



(VG)

Vegan



(V)

Vegetarian

If you have any allergy or dietary requirements, please inform staff before ordering