



ALL DAY MENU



Members Pricing Available
on all food and drinks

Public Holidays incur a 15%
additional charge

ENTREE

CHEESY GARLIC BREAD {VOA}	\$12
CHEESY GARLIC PIZZA {VOA}	\$18
BRUSCHETTA {VOA}	\$17
SOUP OF THE DAY {VOA}	\$12

SHARE PLATES

TRUFFLE ARANCINI (3) <i>earthy truffle salted mushrooms, molten mozzarella, finished with a peppery rocket, creamy truffle aioli and shaved pecorino</i>	\$17
PORK BELLY WITH CHILLI JAM <i>twice-cooked pork belly with dark candied chilli, served with smoky romesco sauce, aromatic rice and drunken cucumber ribbons</i>	\$18
HIMALAYAN CHICKEN MOMO (5) <i>fried nepalese ginger & garlic spiced chicken dumplings with aromatic herbs, tomato, sesame and coriander confit</i>	\$18
SMOKED BEEF SLIDERS (2) <i>tender, pulled hickory beef brisket served on a soft slider bun, finished with slaw and a hint of smoky BBQ sauce</i>	\$18
THAI CAULIFLOWER POPCORN (V) <i>bhaji style fleurettes served with fried garlic, spring onion and thai spiced plum sauce</i>	\$17
GRILLED HALF SHELL SCALLOPS (3) <i>grilled tasmanian scallops served on the shell with rich nduja butter</i>	\$19



SIDES

BOWL OF CHIPS	\$12
BOWL OF WEDGES	\$13
BOWL OF ONION RINGS	\$12

SANDWICHES

A SELECTION OF FRESH
SANDWICHES WITH TOASTED
OPTION AVAILABLE

KIDS MENU

FISH & CHIPS	\$13
KIDS ROAST	\$13
KIDS SCHNITZEL & CHIPS	\$13
NUGGETS & CHIPS	\$13
LINGUINI CARBONARA	\$13
KIDS PARMA & CHIPS	\$17
KIDS STEAK & CHIPS	\$17

EVERY KIDS MEAL COMES WITH A CHOICE
OF A COOKIE OR STICK ICE CREAM

LGA – LOW GLUTEN AVAILABLE

VOA – VEGAN/VEGETARIAN OPTION AVAILABLE

DFA – DAIRY FREE AVAILABLE

PLEASE ASK TO SEE OUR SPECIAL DIETARY MENU

WE'RE NOT ABLE TO GUARANTEE ALL DISHES ARE COMPLETELY
FREE OF RESIDUAL NUTS, OIL, SHELLFISH AND TRACES OF GLUTEN

PLEASE INFORM OUR FRIENDLY STAFF OF ANY ALLERGIES OR PREFERENCES



ALL DAY MENU



MAINS

		SENIORS SIZE
BEEF CITY PORTERHOUSE (300G)	\$45	\$26
COOKED TO YOUR LIKING SERVED WITH CHIPS, SALAD & GRAVY		
CREAMY GARLIC PRAWNS {DF, LGA}	\$33	\$25
KING PRAWNS COOKED IN A RICH GARLIC CREAM SAUCE WITH FRESH HERBS, SERVED WITH STEAMED RICE AND A FRESH LEMON WEDGE		
CURRY OF THE DAY	\$29	\$19
PLEASE CHECK OUR SPECIALS BOARD		
ROAST OF THE DAY {LGA DFA}	\$28	\$18
CHEFS SELECTED DAILY ROAST, ROASTED BABY POTATOES, PUMPKIN, SEASONAL VEGETABLES, GRAVY		
PIZZA OF THE WEEK		
PLEASE CHECK OUR SPECIALS BOARD		
BEER BATTERED BLUE WHITING { DFA}	\$30	\$19
SERVED WITH CHIPS, SALAD, TARTARE & LEMON		
LEMON PEPPER CALAMARI {LGA DFA}	\$29	\$18
FRIED CALAMARI WITH CHIPS, SALAD, GARLIC AIOLI & LEMON		
CHICKEN SCHNITZEL {DFA} {VOA}	\$28	\$17
WITH HOUSE SALAD , CHIPS & CHOICE OF SAUCE		
CHICKEN PARMIGIANA {DFA}	\$30	\$19
WITH HOUSE SALAD, AND CHIPS		
BASS COAST BEEF BURGER {LGA DFA}	\$27	N/A
GROUND BEEF PATTY, BACON, CARAMELIZED ONION, TOMATO SLICE, LETTUCE, SMOKEY BBQ SAUCE, CHEESE ON A BRIOCHE BUN WITH CHIPS		
GRASSHOPPER SALAD {V}	\$17	N/A
KALE, KUMARA AND QUINOA, TOASTED AND TOSSED WITH A LIGHT HONEY MUSTARD DRESSING		

DESSERTS

BISCOFF CHEESECAKE	\$15
NO-BAKE CHEESECAKE MADE WITH A CREAM CHEESE FILLING, LAYERED OVER A BUTTERY BISCUIT BASE. TOPPED WITH BISCOFF CRUMBLE AND FINISHED WITH CREME FRAICHE	
STICKY DATE PUDDING	\$13
BUTTERSCOTCH SAUCE, VANILLA ICE CREAM AND A NUT PRALINE	
PEACH AND ALMOND CAKE {LGA} {DFA}	\$14
ALMOND CAKE BAKED WITH PEACH AND POPPY SEEDS, SERVED WITH PEACH COMPOTE, FRESH SEASONAL BERRIES AND DUSTING OF ICING SUGAR	

SENIOR PORTIONS AVAILABLE FOR \$8

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