# **ENTREÉS AND SIDES**

**SOUP OF THE DAY** 

\$7.50

\$15.00

See the Special Board—

Sautéed prawns in a garlic & white wine

cream sauce served on rice

**GARLIC BREAD (V)** 

\$6.00

Fresh grilled bread spread with a creamy garlic butter

Fresh grilled bread spread with garlic butter and topped

PASTA BOLOGNAISE

**GARLIC PRAWNS (G)** 

\$14.00

A rich meat and tomato sauce tossed with your choice of al dente spaghetti or penne

CHEESE AND GARLIC BREAD (V)

PASTA CARBONARA \$7.00

\$14.00

Sautéed garlic, onions & bacon in a cream sauce with your choice of al dente spaghetti or penne

**BRUSCHETTA (V)** 

with melted cheese

Lightly toasted garlic bread topped with fresh tomato, basil and Spanish onion

\$3.00 Creamy seasoned mash potato

**BOWL OF MASH POTATO (V)** 

**BOWL OF VEGETABLES (VG)** 

**ONION RINGS** \$6.00 Golden fried, with garlic aoili

\$8.00 WEDGES (V)

\$6.00

Crispy fried potato wedges served with sour cream &

Freshly steamed seasonal vegetables

sweet chilli sauce

**BOWL OF FRIES (V)** 

\$6.00

SATAY CHICKEN SKEWERS (G) \$12.00

Succulent chicken skewers grilled and served on a bed of rice topped with a creamy satay sauce

Crispy golden fried potato chips served with your choice of sauce

GARDEN SALAD (V)(G) \$6.00

Mixed leaves, tomato, cucumber and Spanish onion with our house dressing

**KIDS** 

#### 12 YEARS AND UNDER

- MINI PARMA & CHIPS
- FISH & CHIPS
- **CHICKEN NUGGETS & CHIPS**
- SPAGHETTI BOLOGNESE
- MINI ROAST WITH VEGETABLES

COMPLIMENTARY DRINK & FROG IN A POND or ICECREAM w Topping



Vegetarian = (V)Gluten Free = (G) **Vegetarian & Gluten Free = (VG)** 

Allergy information \*please see our friendly chef if you have a food allergy or any queries\*

\*CONDITIONS APPLY

# **MAIN MEALS**

**GARLIC PRAWNS** 

\$25.00

Sautéed prawns tossed in a creamy garlic & white wine

pairs perfectly with a glass of our Robert Oatley Signature Series Margaret River Chardonnay, only \$8 per glass

#### **FISHERMANS BASKET**

\$24.00

Mix of lightly fried battered fish, crumbed calamari, prawns and scallops, served with tartare sauce, chips and a garden fresh salad

#### **BEER BATTERED FLATHEAD TAILS**

\$25.00

Lightly battered flathead fillets served with tartare sauce, chips and a garden fresh salad

#### **CHICKEN MEDITERRANEAN (G)**

\$26.00

Tender chicken breast, topped with prawns, sun dried tomatoes and spring onion in a cream sauce

#### CHICKEN SCHNITZEL

\$20.00

A tender crumbed fillet of chicken, golden fried

### CHICKEN PARMIGIANA

\$22.00

A crumbed fillet of chicken topped with Napoli sauce ham and melted Mozzarella cheese.

#### STEAK SANDWICH

\$18.00

Grilled rump steak with lettuce, tomato, bacon egg & cheese, served with chips

# ANGUS BEEF BURGER WITH THE LOT

\$18.00

Prime beef patty with lettuce, tomato, egg, bacon, cheese and tomato relish on a lightly toasted bun served with chips only

#### \$26.00

#### **CHEFS MIXED GRILL**

Rump steak, sausage, Cajun chicken tender, bacon, egg and grilled tomato, served with chips and salad

#### CHICKEN, MUSHROOM & SPINACH RISOTTO (G) \$22.00

Tender chicken, mushrooms and spinach, tossed with onion garlic, aborio rice and finished with cream, served with shaved parmesan

### CHICKEN CAESAR SALAD

\$23.00

Garden fresh cos lettuce, bacon and croutons tossed in a creamy Caesar dressing, finished with shaved parmesan & topped with grilled chicken

#### **GRAIN FED PORTERHOUSE (G)**

\$30.00

Approx. 300g of Prime Beef, cooked to your liking, served with your choice of gravy, mushroom sauce, pepper sauce or garlic butter.

#### **RIB EYE STEAK (G)**

\$26.00

Approx. 250g of Prime Beef, cooked to your liking, served with your choice of gravy, mushroom sauce, pepper sauce

pairs perfectly with a glass of our Robert Oatley Signature Series Heathcote Shiraz, only \$8 per glass

#### **CAJUN CHICKEN SALAD**

\$20.00

Grilled chicken tenders, dusted with Cajun spices, served with mixed leaves, tomato, cucumber & Spanish onion

#### **ROAST OF THE DAY (G)**

\$18.00

Served with roasted potato, vegetables and gravy

#### **BANGERS AND MASH**

\$18.00

3 beef sausages served on bed of creamy mash potato with vegetables topped with onion gravy

#### **PASTA BOLOGNESE**

\$20.00

Your choice of penne or spaghetti tossed in a rich Bolognese sauce, served with shaved parmesan

### PASTA CARBONARA

\$20.00

Your choice of penne or spaghetti, tossed with onion, garlic, bacon in a creamy sauce, served with shaved parmesan

# EXTRAS ·····

Mushroom sauce	\$1.00
Pepper sauce	\$1.00
Gravy	\$1.00
Reef and beef sauce (3 prawns)	\$3.00
Mediterranean Sauce	\$4.00
Prawns	\$1.00ea
Egg	\$1.00ea
Bacon	\$1.00 =2 slices
Grilled tomato	\$1.00

All meals served with chips and salad or vegetables unless otherwise stated.

Alternative sides will be charged accordingly.

All members receive 10% off on main meals, excluding specials

# **SENIOR MEALS**

#### **Chicken Schnitzel**

Golden fried crumbed chicken fillet

#### Chicken Parmigiana

Schnitzel topped with Napoli sauce & melted mozzarella cheese

## Lambs Fry & Bacon (G)

Fresh pieces of lambs fry with bacon & onions in gravy sauce

#### Roast of the Day (G)

Please refer to our Specials

#### Bangers and mash

Thick BBQ sausages (2) served with mash and onion gravy

#### **Beer Battered Flathead tails**

Beer battered flathead tails served with tartare sauce, chips and salad

#### Grilled Barramundi Fillet (G)

A Lightly seasoned & grilled barramundi fillet

### Cajun chicken salad

Fresh garden salad topped with lightly seasoned grilled chicken tenders

#### Pasta Bolognese

Your choice of penne or spaghetti, tossed in a rich meat sauce, served with shaved parmesan

\$13.50 1 COURSE

\$15.00 2 courses

\$16.50 3 courses

All SENIORS meals served with EITHER chips and Salad or vegetables unless otherwise stated.

# **DESSERTS**

All desserts served with cream

Sticky Date Pudding \$5.00

Mini pavlova with passionfruit sauce (G) \$5.00

Bowl of Creamy Vanilla Ice Cream (G) \$4.00

Frog in a pond \$3.50

Please see our desserts fridge for more delicious cakes