

# WINE MENU

## SPARKLING

	150ml	250ml	BOTTLE
<b>CHALK HILL BUBBLES SA</b> An opulent sherbet like crisp palate	\$7.5		\$25
<b>TULLOCH CUVÉE BRUT HV</b> Fruit driven green apple & citrus flavours	\$8		\$28

## WHITES

	150ml	250ml	BOTTLE
<b>CLUB MUNMORAH HOUSE WINE</b>	\$5	\$6	
<b>CHALK HILL MOSCATO SA</b> Mango, Lychee & pear erupt in a mouth-filling display	\$8	\$10	\$25
<b>CHALK HILL SEMILLION SAUVIGNON BLANC SA</b> Herbaceous & tropical characters followed by delicate citrus notes	\$8	\$10	\$25
<b>DB WINEMAKERS PINOT GRIGIO RIV</b> Subtle aromas of pear & lemon zest along with herbal nuances	\$8	\$10	\$25

## PREMIUM WHITES

	150ml	250ml	BOTTLE
<b>ROCHFORD LATITUDE CHARDONNAY YV</b> Filled with white peach, cashew, pastry notes & vanilla spice	\$10	\$13	\$30
<b>ANGOVE FAMILY CREST CHARDONNAY MV</b> Aromas of rockmelon, peach, citrus, & toasty French oak	\$12	\$14	\$32
<b>MT RILEY SAUVIGNON BLANC MA</b> Complex aromas of citrus, passionfruit & gooseberries	\$10	\$12	\$30
<b>ANDREW THOMAS SEMILLION SAUVIGNON BLANC HV</b> Pristine, bell-clear citrus notes & light tropical fruits	\$10	\$13	\$30
<b>TULLOCH VERDELHO HV</b> Tinned fruit & musk layered with honeydew melon	\$10	\$12	\$30
<b>ANDREW THOMAS SYNERGY SEMILLION HV</b> Flavours of citrus, ripe pear & melon fruit with a subliminally taut acidity	\$10	\$13	\$30

## REDS

	150ml	250ml	BOTTLE
<b>DB WINEMAKERS MERLOT RIV</b> Rich cherry & plum with notes of vanilla & spice	\$8	\$10	\$25
<b>CHALK HILL SHIRAZ CABERNET SA</b> Aromas of red berry fruit & plums with a hint of wood	\$8	\$10	\$25
<b>RHYTHM &amp; RHYME SHIRAZ SA</b> Enticing varietal fruit driven aromas of spicy cherry & plum	\$8	\$10	\$25

## PREMIUM REDS

	150ml	250ml	BOTTLE
<b>ROCHFORD LATITUDE PINOT NOIR NZ</b> Aromas of bright cherry, violets & spicy plums	\$12	\$14	\$32
<b>BRIDGEWOOD SHIRAZ McLaren Vale SA</b> Morello cherries, bright raspberry & vanillin aromas	\$10	\$13	\$30
<b>ANDREW THOMAS SYNERGY SHIRAZ HV</b> Dark chocolate & violet around a core of ripe mulberry & dark cherry fruits	\$12	\$14	\$32
<b>HOLLICK THE BARD CABERNET SAUVIGNON CO</b> Lifted Coonawarra Cabernet flavours of bright fruit	\$10	\$13	\$30

SA South Australia | HV Hunter Valley NSW | RIV Riverina | YV Yarra Valley VIC  
 MV McLaren Vale SA | MA Marlborough NZ | CO Coonawarra SA  
**MEMBERS DISCOUNT WILL BE APPLIED ON PURCHASE**

# WEEKLY specials

## MONDAY DINNER

### Rib Night

1/2 Rack of Ribs, Chips & Coleslaw

M \$24 V \$28

## TUESDAY LUNCH & DINNER

### Steak & Ale

Purchase a Steak & receive a draught beer or glass of house wine

M \$24 V \$30

## WEDNESDAY DINNER

### Schnitzel Night

Chicken or Pork Schnitzel (Toppers extra)

M \$18 V \$24

## THURSDAY DINNER

### Burger & Beer Night

Choose 1 of 3 Burgers and get a beer

M \$22 V \$26

## SUNDAY DINNER

### Roast Dinner Special

Chefs Roast of the Day Served with Roast Vegetables

M \$18 V \$22



## BREADS

	M	V
<b>Garlic Bread</b>	\$10	\$12
<b>Cheesy Garlic Bread</b>	\$13	\$15
<b>Cheesy Garlic Pizza</b>	\$13	\$15
<b>Crab &amp; King Prawn Bruschetta (MS)</b>	\$20	\$25
Crème Fraiche, Lemon & Dill, Served on Turkish		

## SMALLS & SHARES

	M	V
<b>Salt &amp; Pepper Squid (GF) (MS)</b>	\$22	\$26
Served with Salad Garnish & Tartare Sauce		
<b>Creamy Garlic Prawns (GF) (IS)</b>	\$22	\$26
Served with Steamed Rice		
<b>Mini Roast of the Day (GF)</b>	\$16	\$20
Served with Roast Vegetables & Garden Greens		
<b>Battered Fish &amp; Chips (MS)</b>	\$16	\$20
<b>Burger &amp; Chips</b>	\$16	\$20
<b>Wedges</b>	\$16	\$20
Served with Sour Cream & Sweet Chilli		
<b>Pork Belly Bites</b>	\$16	\$20
Served with Peking Sauce		
<b>BBQ Pork Pulled Sliders</b>	\$18	\$23
Served with Creamy Slaw		

## FAVOURITES

	M	V
<b>Chicken Schnitzel</b>	\$24	\$28
Served with Chips & Salad or Mash & Vegetables		
<b>Roast of the Day Main (GF)</b>	\$24	\$28
Served with Roast Potato, Pumpkin & Vegetables		
<b>Double Bacon Cheeseburger</b>	\$22	\$26
Smokey BBQ, Lettuce, Tomato & Pickle, Served with Chips		
<b>Pot Pie of the Day</b>	\$20	\$24
Chefs Selection, Served with chips		
<i>Not Available as Take Away</i>		

## PIZZA

	M	V
<b>BBQ Meatlovers</b>	\$26	\$30
Bacon, Ham, Pepperoni & Ground Beef in a BBQ Sauce topped with Mozzarella Cheese		
<b>Hawaiian</b>	\$24	\$28
Pineapple & Ham on a Tomato Sauce base with Mozzarella Cheese		
<b>Chicken Tandoori</b>	\$26	\$30
Tender Chicken with Red Onion, Cherry Tomato & Baby Spinach with Cheese on a Tandoori Base		
<b>Vegetarian</b>	\$24	\$28
Cherry Tomatoes, Capsicum, Pumpkin, Olives, Red Onion, Mushrooms, Mozzarella Cheese on a Tomato Base		

## SEAFOOD

	M	V
<b>Barramundi (Grilled or Battered) (AS)</b>	\$26	\$30
Served with Chips & Salad or Mash & Vegetables		
<b>Crispy Skin Salmon (MS)</b>	\$32	\$36
Served with Chats, Greens & Hollandaise Sauce		
<b>Creamy Garlic Prawns Main (GF) (IS)</b>	\$30	\$35
Served with Steamed Rice		
<b>Salt &amp; Pepper Squid Main (GFA) (MS)</b>	\$30	\$35
Served with Chips, Salad Garnish & Tartare Sauce		
<b>Seafood Platter (AS)(IS)(MS)</b>	\$150	\$175
24 Hours Notice Required		

## PANS & GRILL

	M	V
<b>Scotch Fillet 300G (GF)</b>	\$36	\$42
Served with Chips & Salad or Mash & Vegetables		
<b>Sirloin 300G (GFA)</b>	\$34	\$40
Served with Chips & Salad or Mash & Vegetables		
<b>Crumbed Lamb Cutlets</b>	2 Cutlets \$33	\$37
Served with Chips & Salad or Mash & Vegetables	3 Cutlets \$38	\$43
<b>Chicken Supreme</b>	\$32	\$36
Served with Garden Greens, Golden Chat Potatoes & Creamy Garlic, Bacon & Red Onion Sauce		
<b>Pork Cutlet 300G</b>	\$25	\$30
Served with Chips & Salad or Mash & Vegetables		
<b>Boscaiola Linguine</b>	\$26	\$30
Bacon, Creamy Garlic, Mushroom, Spanish Onion & Spring Onion in White Wine		
<b>Chilli Prawn Linguine (IS)</b>	\$32	\$36
Cherry Tomato, Baby Spinach, Shallots, Spanish Onion, Chilli & Garlic in White Wine		
<b>Pasta Bolognese</b>	\$26	\$30
A Classic Italian dish consisting of a Rich, Slow Cooked Ragu Alla Bolognese, served with Pasta		

## SALADS

	M	V
<b>Classic Caesar Salad</b>	\$20	\$24
Add Chicken	\$6	\$8
Add Prawns (IS)	\$8	\$10
<b>Thai Noodle Salad</b>	\$15	\$18
Add Beef	\$6	\$8
<b>Pearl Barley &amp; Almond Salad</b>	\$18	\$22
Chewy Barley topped with Fresh Parsley & Toasted Almonds, Feta Cheese & a Drizzle of Lemon & Miso Vinegarette Dressing		
Add Chicken	\$6	\$8

## INTERNATIONAL

	M	V
<b>Honey Chicken</b>	\$26	\$30
Served in a Rich Honey Sauce with Sesame Seeds & Rice		
<b>Honey King Prawns (IS)</b>	\$29	\$34
Served in a Rich Honey Sauce with Sesame Seeds & Rice		
<b>Curry of the Day (Chicken or Vegetables) Prawns (IS)</b>	\$26	\$30
Extra	\$6	\$8
<b>Beef &amp; Lamb Kofta</b>	\$26	\$30
Ground Beef & Lamb, mixed with Fresh Parsley, Onions, Minted Yoghurt, Garlic & warm Middle Eastern Spices, Served on Flat Bread with a Hommus & Tahini Dressing		
<b>Beef Nachos (GF)</b>	\$22	\$26
Served with Tortilla Chips, Sour Cream, Guacamole & Tomato Salsa		

## SIDES

<b>Garden Salad, Creamy Mash, Steamed Vegetables, Chips (GFA)</b>	All \$8
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## SAUCES

<b>Bearnaise, Creamy Garlic, Creamy Pepper, Dianne, Hollandaise, Mushroom, Sweet Chilli &amp; Sour Cream</b>	All \$3
<b>Extra Gravy</b>	\$2

## TOPPERS

	M	V
<b>Parmigiana</b>	\$7	\$10
<b>Creamy Garlic Prawns (IS)</b>	\$10	\$13

## KIDS MEALS

Includes Complimentary Ice Cream	All \$14
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- Cheeseburger & Chips**
- Chicken Nuggets & Chips**
- Battered Fish & Chips**
- Pasta Bolognese**

### LEGEND

(GF) Gluten Free | (GFA) Gluten Free Available  
(IS) Imported Seafood | (AS) Australian Seafood  
(MS) Mixed Seafood

**M MEMBERS PRICE | V VISITORS PRICE**

Menu changes may not permitted during peak service times

**15% Surcharge applies on public holidays**