

MENU



LIGHT MEALS

	Visitor	Member
POT OF TASMANIAN MUSSELS Black mussels cooked in a tomato, garlic, chilli and white wine. Served with crunchy bread or gluten-free bread	\$26.00	\$22.00
SYDNEY ROCK OYSTERS Half a dozen natural oysters with cocktail sauce	\$28.00	\$24.00
THAI SALT AND PEPPER SQUID (10pc) Served with a Thai dipping sauce	\$16.00	\$13.00
SPICY POTATO WEDGES (V) Served with sour cream and sweet chilli sauce	\$14.00	\$11.00
BOWL OF RUSTIC CHIPS Served with garlic aioli or gravy	\$12.00	\$10.00

SALADS

CAESAR SALAD Crispy cos lettuce w bacon, boiled egg, shaved Parmesan, garlic croutons and Caesar dressing	\$20.00	\$17.00
WITH GRILLED CHICKEN	\$25.00	\$20.00
PUMPKIN AND BEETROOT SALAD (V) Crispy cos lettuce, baby beetroot, cherry tomatoes, snow peas, asparagus, cucumber, pine nuts and roast pumpkin. Finished with a hummus dressing	\$25.00	\$20.00

BURGERS

WAGYU BEEF BURGER With cheese, homemade aioli, lettuce, beetroot and tomato on a toasted milk bun. Served with rustic chips	\$22.00	\$18.00
STEAK BURGER Prime Scotch fillet served with onion, lettuce, tomato and BBQ sauce on a toasted Turkish bun. Served with rustic chips	\$24.00	\$19.00
VEGETARIAN BURGER Mediterranean style grilled portobello mushroom, haloumi cheese, arugula, and semi dried tomatoes, finished with a basil pesto aioli. Served with rustic chips	\$24.00	\$19.00

KIDS MENU

KIDS FISH AND CHIPS 2 pieces of battered flathead served with Chips or salad	\$14.00	\$12.00
KIDS CHICKEN AND CHIPS Chicken schnitzel served with chips or salad	\$14.00	\$12.00
KIDS STEAK AND CHIPS 150g steak served with chips and salad	\$14.00	\$12.00
FETTUCINE NAPOLITANA	\$10.00	\$8.00
SPAGHETTI BOLOGNAISE	\$12.00	\$9.00

MAIN MEALS

	Visitor	Member
300GM PRIME PORTERHOUSE STEAK (GF) your choice of sauce: pepper, dienne, mushroom or gravy	\$32.00	\$28.00
Add 3 prawns in creamy garlic sauce	\$6.00	\$6.00
GRILLED BARRAMUNDI FILLET (GF) Topped with herb & garlic butter	\$32.00	\$27.00
FISH & CHIPS Four flathead fillets coated with pale ale batter	\$28.00	\$24.00
CHICKEN SCHNITZEL Served with gravy Add Parmigiana Topping of eggplant, tomato concorsaie and cheese	\$27.00 \$5.00	\$23.00 \$5.00
SLOW COOKED LAMB SHANK With rosemary sauce Add a shank	\$25.00 \$5.00	\$20.00 \$5.00

All served with your choice of two sides: rustic chips, mesclun salad, mash potato, steamed veg or rice

FETTUCINI CHILLI PRAWNS Finished with baby spinach, roasted garlic, chilli, lime juice and parmesan	\$33.00	\$28.00
ICEBERGS SEAFOOD PLATTER FOR TWO COLD: Cooked king prawns (4) Oysters natural (4) Garnished Salad	\$90.00	\$85.00
HOT: Beer battered flathead fillets (4) Salt & pepper squid (6) Half shell scallops with melted cheese (2) Mussels in tomato, garlic & chilli (8) Fries served with tartar, cocktail and aioli sauces		

No changes please

SIDES FOR ONE

STEAMED VEGETABLES (V/GF) Mixed seasonal vegetables drizzled with garlic butter	\$8.00	\$6.00
MASHED POTATO (V/GF)	\$6.00	\$4.00
MIXED LEAF SALAD (V/GF) With tomato and cucumber	\$7.00	\$5.00
GARLIC BREAD Fresh toasted baguette with garlic butter	\$6.00	\$5.00
HERB BREAD Fresh toasted baguette with garlic butter	\$6.00	\$5.00
BREAD Fresh toasted baguette with garlic butter	\$3.00	\$3.00

V = Vegetarian GF = Gluten Free

BEVERAGES



SPARKLING & CHAMPAGNE

	Bottle	Glass
ANGAS BRUT PREMIUM CUVEE NV <i>South Australia</i>	\$25.00	\$7.00
DUNES & GREENE MOSCATO 200ML <i>South Australia</i>	\$10.00	
LA MASCHERA PROSECCO <i>Limestone Coast</i>	\$40.00	\$9.50
JANSZ PREMIUM CUVEE NV <i>Tasmania</i>	\$60.00	
POL ROGER NV <i>France</i>	\$150.00	

WHITE WINES

MARTY'S BLOCK SAUV BLANC <i>South Australia</i>	\$25.00	\$7.00
YALUMBA Y SERIES PINOT GRIGIO <i>Barossa SA</i>	\$32.00	\$8.00
OXFORD LANDING ESTATES CHARDONNAY <i>South Australia</i>	\$28.00	\$7.50
TWIN ISLANDS SAUVIGNON BLANC <i>Marlborough NZ</i>	\$39.00	\$9.00
OPAWA PINOT GRIS <i>Marlborough NZ</i>	\$43.00	
VASSE FELIX CLASSIC DRY WHITE SSB <i>Margaret River WA</i>	\$39.00	\$9.00
YALUMBA EDEN VALLEY CHARDONNAY <i>Eden Valley SA</i>	\$46.00	
PARISH RIESLING <i>Tasmania</i>	\$52.00	

ROSE

LA VIEILLE FERME ROSE <i>Rhone France</i>	\$37.00	\$8.50
ROGER & RUFUS ROSE <i>Barossa Valley</i>	\$44.00	

RED WINE

	Bottle	Glass
MARTY'S BLOCK CAB SHIRAZ <i>South Australia</i>	\$25.00	\$7.00
YALUMBA Y SERIES CABERNET SAUVIGNON <i>Barossa SA</i>	\$32.00	\$8.00
OXFORD LANDING ESTATES MERLOT <i>South Australia</i>	\$28.00	\$7.50
YALUMBA ORGANIC SHIRAZ <i>South Australia</i>	\$39.00	\$9.00
BROKENWOOD 8 ROWS CABERNET SHIRAZ MERLOT <i>Hunter Valley NSW</i>	\$42.00	\$9.00
OPAWA PINOT NOIR <i>Marlborough NZ</i>	\$49.00	\$10.00
YALUMBA BAROSSA SHIRAZ <i>Barossa SA</i>	\$44.00	
VASSE FELIX FILIUS CAB SAUV <i>Margaret River WA</i>	\$50.00	
YALUMBA THE SIGNATURE CABERNET SHIRAZ <i>Barossa Valley SA</i>	\$100.00	

COCKTAILS

	Bottle	Glass
OLD FASHIONED <i>The classic made with Maker's Mark</i>		\$18.00
GIN BRAMBLE <i>Tanqueray gin, Chambord, lemon juice, sugar syrup</i>		\$18.00
MAI TAI <i>Dark & light rum, Cointreau, orgeat syrup & lime</i>		\$18.00
MANHATTAN <i>Maker's Mark, sweet vermouth, bitters</i>		\$18.00
COSMOPOLITAN <i>Vodka, Cointreau, cranberry</i>		\$18.00
ESPRESSO MARTINI <i>Vodka & coffee liqueur topped with espresso shot</i>		\$18.00
CAIPIROSKA <i>Vodka & muddled fresh limes</i>		\$18.00
MOJITO <i>Rum, muddled fresh limes & mint</i>		\$18.00
MARGARITA <i>Tequila, Cointreau, freshly pressed lime juice & salt</i>		\$18.00
NEGRONI <i>Campari, gin & vermouth</i>		\$18.00
MARTINI <i>Hendricks Gin or Belvedere Vodka with vermouth</i>		\$20.00
MULE <i>Vodka & ginger beer with bitters & fresh lime</i>		\$18.00
ELDERFLOWER GIN & TONIC <i>Fiorente, gin & tonic</i>		\$18.00

DEAR MEMBERS & GUESTS

For your safety, we ask that:

- You practise social distancing and remain 1.5m apart where possible.
- Remain seated unless ordering at the bar or using the amenities.
- Practise good hand hygiene.
- Use contactless pay where possible.