

Starters

Garlic bread (v)	\$7
Cheesy garlic bread (v)	\$10
Loaded garlic bread with smashed avocado, bacon bits and cheese with sweet chilli dipper	\$12
Potato mashies with aioli (v)	\$10
Beer battered mozzarella dippers w pink peppercorn mayo (v)	\$10
Dumpling plate – prawn & ginger (3) and pork bao (3) with nam jim and soy	\$12

Something Light

Bahn Mi Sliders	\$17
Crusty mini rolls (2) with vietnamese pulled pork, pickled cucumber, oriental garden greens, and bahn mi mayo served with chips	
Long Line Ocean Cod	\$19
Long line caught atlantic ocean cod in light beer batter with lemon, tartare served with chips and mango salad	
Prawn Cigars and Coconut Crab Salad	\$19
Black tiger prawns in crisp pastry with blue swimmer crab, avocado, coconut chips, julienne garden mix and citrus cheek salad	
Matsudo Kobe Beef Salad (vo)	\$21
Sautéed marinated japanese kobe beef with wakame, asian greens, rice noodles, black sesame seed and japanese style dressing	
C.M.A Salad (n, vo)	\$20
Seasoned slow cooked chicken breast with mixed leaves, mango, avocado, macadamia nuts and organic coconut chips with mango dressing	
Pop-Corn Fritters (v)	\$16
Corn batter deep fried with southern mayo and garden greens salad	
Calamari tails	\$19
Flash fried lightly dusted calamari tails served with chips, house salad, lemon and aioli	

Burgers / Wraps

Boss Burger	\$19
Angus beef patty, cheddar cheese, lettuce, tomato, beetroot, pineapple and house burger sauce on a brioche bun with chips	
Idaho Burger	\$20
A loaded burger of angus beef patty, rasher bacon, american cheddar cheese, fries and gravy on a toasted brioche bun served with chips	
C.C.B Burger	\$19
Crispy chicken breast fillet with rasher bacon, tomato, lettuce, cheddar cheese and aioli on a brioche bun with chips	
Dark & Stormy Burger	\$19
Battered fish fillet with pink pepper mayo, lettuce, tomato, cheddar cheese, avocado and onion rings on brioche bun served with chips	
Plantain Burger (v)	\$18
Plant based burger patty with beetroot, chunky avocado, lettuce, tomato and aioli on toasted brioche bun with chips	
Tijuana Chicken Wrap	\$19
Flour tortilla wrapped chicken tenders with sweet chilli sauce, sour cream, avocado, cheddar cheese, lettuce and tomato served with chips	
Philly Steak Wrap	\$19
Flour tortilla wrapped slow roasted philly style beef with lettuce, tomato, caramelized onion and cheesy sauce with chips	

burger extras: bacon \$2 | egg \$2 | pineapple \$1 | beetroot \$1 | avocado \$2

From the Char Grill

All steaks are served with chips, house salad and your choice of a steak sauce

250g Jacks Creek Black Angus Rump (Tamworth, NSW)	\$28
300g Westholm Wagyu Rump MBS 5+ (Goonoo Lot Comet, QLD)	\$35
300g Cape Grim Shorthorn Porterhouse (Flinders Island, TAS)	\$34

Steak sauces (gf): creamy mushroom, pepper, hollandaise, red wine sauce, diane, gravy, garlic cream

Upgrades available: Vegetables (gf) \$4 | Mash (gf) \$4


MEMBERS PRICES DISPLAYED

PLEASE TAKE NOTE OF YOUR TABLE NUMBER BEFORE ORDERING

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Stone Baked Pizzas 12"

gluten free base add \$3

Jamaican Chicken 	\$23
Sweet chilli sauce, roasted chicken breast, onion, jamaican jerk spice, bacon, pineapple and mozzarella cheese	
Herbivores (v)	\$22
Napoli sauce, tomato, forest mushrooms, avocado, grilled pumpkin, olives, onion and mozzarella cheese	
California	\$22
Creamy aioli sauce, ham, avocado, pineapple, tomato and mozzarella cheese	
Smoke-House Meats	\$24
Smokey bbq sauce, spiced steak, smokey seasoned chicken, bacon, salami and onion with mozzarella cheese and sweet and smokey seasoning	
pizza extras: onion \$2 pineapple \$2 tomato \$2 ham \$3 bacon \$4 chicken \$4 mushroom \$4	

Something Bigger

Lamb Noisette (gf)	\$31
8hr slow cooked lamb noisette with preserved lemon and thyme roasted and served with dauphinoise potato, asparagus, baby carrots and pan juices	
Noodle Bun Tuoi (vo)	\$24
Vermicelli noodles panned in nam jim sauce with tofu, chicken, blue swimmer crab and asian vegetables finished with egg	
Panko Chicken Schnitzel	\$21
Panko crumbed chicken schnitzel served with chips, house salad and choice of sauce	
3 Little Porky Pigs Parma	\$27
Panko chicken schnitzel topped with bbq sauce, ham, bacon, pork belly and cheese with chips and house salad	
Jackaroo Parma	\$26
Panko chicken schnitzel topped with bbq sauce, rasher bacon, roasted onion, beetroot, egg and cheese with chips and house salad	
Bistro Parma	\$23
Panko chicken schnitzel topped with napoli sauce, honey ham and mozzarella cheese with chips and house salad	
Neptune's Harvest	\$25
Battered fish, prawn cutlets, calamari, scallop, surimi served with lemon, tartare, chips and citrus salad	
Ginger prawns (10) (gf)	\$26
Black tiger prawns in creamy ginger sauce over rice pilaf and micro salad	
Fettuccini Carbonara (vo)	\$23
Creamy garlic sauce with bacon, onion, cracked pepper and served with half garlic bread	
add chicken \$5 prawns \$6	
Crusted Humptydoo Barramundi	\$28
Bush tomato and herb crusted barramundi fillet over buttered autumn greens, truffle oil mash and herb dressing	
Dark Ale Pork Belly	\$29
6hr dark ale braised pork belly with potato mashies, roast asparagus, garden greens and pan stock sauce	
Duck L'Orange (gf)	\$31
Breast and maryland of duck with burnt orange sauce, asparagus, carrots twirls and dauphinoise potato	

Extras

Sweet potato fries with aioli (v)	\$10
Seasoned chips with gravy small	\$8
Seasoned chips with gravy large	\$12
Garlic prawns (3) (gf)	\$6
Crispy calamari tails	\$6
Crispy onion rings add-on (v)	\$6
Fried eggs add-on (2) (gf)	\$4
House salad side (gf)	\$5
Citrus and avocado salad side (gf)	\$7
Vegetables side (v, gf)	\$6
Buttery mash side (v, gf)	\$5
Extra steak sauce	\$2

Kids

available for children 12 years and under only

all kids meals are \$10 and served with tomato sauce
include complimentary soft drink

Chicken nuggets & chips
Cheeseburger & chips

Battered fish & chips
Mini dagwood dogs & chips

Kids side of veg add \$5

Food allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, shellfish, sesame seeds, wheat flour, eggs, fungi, and dairy. Customer's requests will be catered for to the best of our ability, but the decision to eat is the responsibility of the diner. (v) vegetarian (gf) gluten free (gfo) gf optional (vo) vegetarian optional (n) nuts

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