

HOME OF **DELICIOUS FOOD**

Crispy Beer Battered Snapper



Crispy Beer Battered Snapper served with beer battered fries and your choice of salad or seasonal vegetables.

Available lunch and dinner every day.

*Members price | \$32.50 Guest price



gravy

MONTHLY GOLD STAR SPECIAL *See menu displ

KIDS N 12 YEARS AND U

CHEESEBURGE Served with ch

BATTERED SNA Served with ch

BEEF BOLOGN (SPAGHETTI OF

CHICKEN SCHN Served with ch

HAWAIIAN PIZZ Served with ch

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FRESHLY MADE PASTRY CHEFS



		PAY BY POINTS	М	G
VALUE MEALS *See menu display	GOLD STAR REWARDS	10.00	17.00	19.00
ROAST OF THE DAY *See menu display	GOLD STAR REVARDS	11.00	21.50	24.00

Served with potato, pumpkin, seasonal vegetables and gluten free

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		PAY BY POINTS	м	G
) lay	GOLD STAR REWARDS	17.00	30.00	33.00

Player activity statements available upon request

<b>MEAL</b> INDER	м	G
ER ips	15.50	17.50
APPER ips and salad	15.50	17.50
AISE R FETTUCCINE)	15.50	17.50
NITZEL ips and salad	15.50	17.50
ZA ips	15.50	17.50
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RTS	М	G
E BY OUR IN-HOUSE	8.00	9.00

JOIN NOW 1YEAR \$5 TO RECEIVE MEMBER PRICES 5 YEARS \$20

MEN

BREADS	М	G
FRESHLY BAKED BREAD ROLLS	2.25	2.70
GARLIC BREAD (V) With cheese (V) With cheese and bacon	10.00 11.00 13.50	
CHEESY GARLIC PIZZA (V) For two	18.00	20.00

SMALL PLATES	м	G
SOUP OF THE DAY with bread roll	13.50	15.00
VEGETARIAN SPRING ROLLS (3) (V) With sweet chilli dipping sauce	14.50	16.00
PRAWN COCKTAIL (GF)	14.50	16.00
LEMON PEPPER CALAMARI*	15.50	17.00
CRUMBED PRAWN CUTLETS (4)*	17.00	19.00
VEGETABLE AND BEAN TAQUITOS (V) With avocado, cherry tomato salsa and sour cream	17.00	19.00
HOT SEAFOOD PLATE* Snapper, prawn cutlets, scallops & calamari *Choose either tartare sauce or garlic aioli	20.00	22.00
ROASTED BEETROOT, WALNUT AND BURRATA SALAD (V) Slow roasted beetroot with cherry tomatoes, rocket, walnuts, burrata cheese, Turkish croutons, honey and balsamic dressing	16.50	18.50
SALADS	м	G
ROASTED BEETROOT, WALNUT AND BURRATA SALAD (V) Slow roasted beetroot with cherry tomatoes, rocket, walnuts, burrata cheese, Turkish croutons, honey and balsamic dressing	28.00	31.00
Add Chicken	6.00	6.50
MOROCCAN CHICKEN AND COUS COUS BOWL Moroccan chicken, cous cous, dried fruits, pumpkin, tomato, chickpeas, garlic yoghurt and dukkha	28.50	32.00

/	SIDES	м	G
	BISTRO 16 VEGETABLES	6.00	6.60
	BISTRO 16 GARDEN SALAD	6.00	0.00
	BEER BATTERED FRIES Small	8.00	9.00
	BEER BATTERED FRIES Large	11.00	12.00
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BURGERS

ON A MILK BUN WITH LETTUCE, TOMATO & CHEESE		
GRILLED CHICKEN	23.50	26.00
RUMP PATTY	23.50	26.00
PUMPKIN, CHICKPEA AND FETTA With rocket, fried onion rings and tomato kasoundi	23.50	26.00
VIETNAMESE BANH MI ROLL Marinated pork belly, pickled veg, kewpie mayo, coriander Replace pork with tofu (V)	23.50	26.00

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All served with beer battered fries Choose either Tomato Sauce, Garlic Aioli, Chipotle Mayo, Sweet Chilli, Tartare or Smoky BBQ

ADD: PINEAPPLE 1.50 | EGG 1.50 | MUSHROOMS 1.50 | AVOCADO 2.00 | BACON 2.50 CALAMARI RINGS (4) 4.00

SEAFOOD

BEER BATTERED SNAPPER*	29.50	32.50
SALT AND PEPPER CALAMARI*	29.50	32.50
GRILLED BARRAMUNDI*	30.50	34.00
CRUMBED PRAWN CUTLETS* (8)	31.50	35.00
CREAMY GARLIC PRAWNS (8) With rice	31.50	35.00
SEARED SALMON FILLET (GF) With smashed potatoes, cherry tomatoes, broccolini, bearnaise	31.50	35.00
HOT SEAFOOD PLATTER snapper, prawn cutlets, scallops, calamari & beer battered fries	38.50	43.00

PADDOCK	М	G
CHICKEN SCHNITZEL*	28.00	31.00
CHICKEN PARMIGIANA*	30.00	33.50
MEXICAN CHICKEN SCHNITZEL* Chicken Schnitzel topped with Mexican mince, Jalapenos, and cheese	31.50	35.00
RUMP STEAK 300G (GF)*	32.50	36.00
RIB FILLET STEAK 200G (GF)*	33.00	36.50
STICKY BBQ PORK SHORT RIBS 500G Slow cooked ribs with seasoned wedges and Southwestern slaw	33.50	37.00
250G RIBS AND BUFFALO CHICKEN WINGS Slow cooked ribs with seasoned wedges and Southwestern slaw	39.00	43.00
*SELECT BEER BATTERED FRIES OR POTATOES, SALAD OR VEGETABLES. OUR S AND AGED FOR A MINIMUM OF 30 DAYS.	TEAKS ARE GI	RAIN FED
SAUCES	4.	00

SAUCES

MUSHROOM | PEPPER | BÉARNAISE | SMOKY BBQ | DIANE | GARLIC AIOLI

PIZZA WITH A CHOIC BASE WITH PER

MARGHERITA Classic pizza

PROSCUITTO, Prosciutto slid w/Rocket and

HAWAIIAN Leg ham, chu

MEAT LOVERS Chicken breas salami, chees

SUPREME with prawns, mushrooms,

PASTA CHOOSE EITHER

BEEF BOLOGNA Basil, garlic, sha

POTATO GNOCO RICOTTA Potato Gnocchi, tossed through fresh ricotta and Remove salami

CHICKEN CARBO Chicken, bacon,

SEAFOOD MARI Prawns, scallops Napoli, cream o



VEGETABLE AND CHICKEN

BEEF

PRAWNS

12 INCH DINE IN OR TAKEAWAY E OF TOMATO OR BBQ SAUCE RFECT ITALIANO MOZZARELLA CHEESE	м	G
(V) with tomato base, cheese	22.00	24.50
, BASIL AND MOZZARELLA ces, Mozzarella and dried basil finished d Olive Oil	24.50	27.50
unky pineapple, cheese	24.50	27.50
S st, ground beef, bacon, se, smoky BBQ sauce	28.50	31.00
bacon, pepperoni, chicken, beef, olives, spinach, and cheese	30.00	33.00

ADD: PINEAPPLE 1.50 | ANCHOVIES 1.50 | MUSHROOMS 1.50 | EGG 1.50 | BACON 2.00 PEPPERONI 2.00 | CHICKEN 2.00 | LEG HAM 3.00 | PRAWNS 5.00

SPAGHETTI OR FETTUCCINE	М	G
AISE RAGOUT aved pecorino	26.50	29.50
CHI WITH SALAMI, SPINACH AND	27.00	30.00
, with Nduja Salami and baby spinach a rich Napoli sauce and finished with d croutons (V)		
3ONARA , creamy sauce (mushrooms optional)	28.00	31.00
INARA s, calamari, fish pieces choose a or garlic and olive oil sauce	32.50	36.00

R Y IN NOODLES OR JASMINE RICE	м	G
D TOFU (V)	25.50	28.50
	28.00	31.00
	29.00	32.00
	31.50	35.00

CHOICE OF THE FOLLOWING SAUCES

Asian Stir-Fry & Cashew | Honey Soy & Sesame | Green Coconut Curry

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