



LUNCH

MONDAY-FRIDAY
11:30AM-2:30PM

SATURDAY-SUNDAY
12PM-3PM

DINNER

SUNDAY-THURSDAY
5:30PM-9PM

FRIDAY-SATURDAY
5:30PM-10PM

Ingredients for our food are sourced as locally and organically as possible. Selected for flavour and sustainability and prepared with minimum fuss, so that their natural quality shines through.

THE PIZZA

All Pizza sizes are 12"

CHEESY GARLIC

Fresh herbs and mozzarella **v**

19/21

MARGHERITA

Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil **v**

20/22

HAWAIIAN PIZZA

Napoli base, mozzarella cheese, ham and pineapple

22/24

VEGETARIAN

Napoli base, mozzarella cheese, mushroom, capsicum, black olives, spanish onion, spinach and cherry tomato **v**

22/24

MEAT LOVERS

Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, italian herbs and roast garlic

22/24

THE ITALIAN STALLION

Pepperoni, napoli base and shredded mozzarella

22/24

SUPREME

Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, italian leg ham, spanish onion, black olives, capsicum and italian herbs

24/26

CHICKEN & AVOCADO

Grilled chicken, bacon, avocado, napoli base, capsicum, red onion and sriracha aioli

24/26

FIERY PRAWN

Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli

24/26

GLUTEN FREE BASE **gf**

3

Price = Members/Visitors
v = Vegetarian **vg** = Vegan
gf = Gluten Free **gfo** = Gluten Free Option
Additional charges may apply

Some dishes may contain traces of nuts

THE GARDEN

RESTAURANT

GRAZE

CONTINENTAL LOAF TOASTED

with garlic butter **v** **7/9**
+ mozzarella cheese **v** **9/11**

CHILLI LIME FISH TACO

19/21
Grilled pineapple, tomato and red onion salsa, shredded cabbage, cos lettuce, avocado and lemon aioli

PORTUGUESE PORK BELLY

22/24
Spiced marinated grilled pork belly with mojo picon, rocket and grilled pineapple salsa **gf**

GRILLED HALOUMI

22/24
Blistered tomatoes, kalamata olives, labneh, pomegranate and toasted pita bread **v, gfo**

FROM THE GARDEN

CORN AND LENTIL SALAD

20/22
Yellow lentils, corn kernels, pepitas, chopped capsicum, sliced radish, cucumber with za'atar, dijon and lemon dressing **v, gf**

CAESAR SALAD

21/23
Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and housemade creamy dressing

QUINOA, PUMPKIN AND HALOUMI

21/23
Roasted honeyed pumpkin, mixed leaves, cherry tomatoes and lemon dressing **v, gf**

OPTIONAL ADD ONS

Poached chicken **gf** **7/9**
Smoked salmon **gf** **10/12**
Chilled king prawns (4) **gf** **12/14**

CHILDREN’S MEALS

12 years and under: Includes a free chef’s choice ice cream

13/15
Battered fish fillets with chips
Mini cheeseburger served with chips **gfo**
Dinosaur chicken nuggets and chips
Grilled chicken with steamed vegetables **gf**
Twirl bolognaise topped with parmesan cheese **gfo**

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PAN TO PLATE

CHICKEN ALFREDO PAPPARDELLE

27/29
Pan fried chicken breast and shitake mushrooms in a creamy alfredo sauce topped with shaved aged parmesan **gfo**

PRAWN AND CHORIZO LINGUINE

29/31
Tiger prawns, spanish chorizo, baby spinach, cherry tomatoes, garlic, chilli, virgin olive oil and shaved grana padano **gfo**

SEAFOOD RISOTTO

30/32
Marinated prawns, scallops, fish, mussels and calamari cooked in creamy garlic risotto and topped with lemon crème fraiche **gf**

SIGNATURES

CRISPY PORK BELLY

35/37
Served with smoked paprika infused roasted chats, grilled dutch carrot, sugar snap peas, apple purée and creamy mustard sauce **gf**

DUKKHA SPICED SALMON

37/39
Sautéed kale, white and green beans, crushed herbed chat potatoes with dill and lemon cream sauce **gf**

CHICKEN ROULADE

29/31
Filled with fetta, spinach and mushrooms, wrapped in prosciutto served with crispy fried potatoes, sautéed spinach, sugar snap peas and creamy porcini sauce **gf**

BEEF ASADO RIBS

32/34
Slow cooked beef short ribs, cauliflower purée, roasted carrots, buttered grilled corn and homemade sticky barbeque sauce **gf**

BURGER BAR

WAGYU BEEF BURGER

21/23
Wagyu beef pattie, smoky bacon, hi-melt cheese, caramelised onion and barbeque prego sauce **gfo**

PLANT-BASED MUSHROOM BURGER

22/24
Plant-based mushroom pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish, vegan mustard mayo on a vegan bun **vg, gf**

CRISPY CHICKEN BURGER

21/23
Buttermilk crispy fried chicken fillet, lettuce, tangy homemade slaw and mayo served on a soft milk bun

All our food is cooked to order, your patience is appreciated. During busy periods we are unable to vary the menu. For any additional special dietary requirements please mention at the time of ordering.

CHAR - CHAR - CHAR

MARINATED LAMB SOUVLAKI

32/34
Served with greek salad, chips, tzatziki and pita bread **gfo**

AMERICAN FULL PLATE PORK RIBS

HALF 43/45
Slow cooked BBQ pork ribs served with crispy fries **FULL 59/61**
and creamy apple slaw **gf**

EBONY BLACK ANGUS

All steaks served with crunchy steakhouse chips and house salad

Rump steak 300 grams **gf** **30/32**
Prime scotch fillet 250 grams **gf** **42/44**
New york Premium 400 grams **gf** **46/48**

OPTIONAL ADD ONS

14/16
Two Australian king prawns **gf**

CHOICE OF GLUTEN FREE SAUCES

2/4
Creamy mushroom / Béarnaise / Pink peppercorn / Sticky barbeque rib / Red wine gravy / Creamy roast garlic sauce / Creamy dianne

CLASSICS

CHICKEN SCHNITZEL

26/28
300grams served with chips, house salad and gravy

MAKE YOUR SCHNITZEL A PARMIGIANA

5/6
With napoli sauce, ham and mozzarella cheese

MARKET BATTERED FISH

27/29
Served with chips, house salad and tartare sauce

SALT & PEPPER SQUID

28/30
Spiced squid served with house salad, crunchy fries and garlic mayonnaise

CHICKEN AND PRAWN SCALLOPINI

29/31
Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce **gf**

DESSERTS

CHOCOLATE FONDANT PUDDING

12/14
Soft centred served with king island double cream

INDIVIDUAL STICKY DATE PUDDING

12/14
Served with warm butterscotch sauce and vanilla bean ice cream

NUTELLA PIZZA

19/21
Nutella base, strawberries, vanilla bean ice cream and icing sugar **v**