



## WOODS & GREENS

### BREADS

	M	NM
<b>GARLIC BREAD</b> 2 slices ciabatta, garlic & herb butter	6	8
<b>CHEESE &amp; GARLIC BREAD</b> 2 slices ciabatta, garlic butter & herb butter, mozzarella, parmesan	7	9
<b>BRUSCHETTA</b> 1 slice of ciabatta, tomato, parmesan, onion, aged balsamic glaze	9	11

### LIGHT MEALS

	M	NM
<b>SALT &amp; PEPPER CALAMARI</b> crispy calamari, fries, asian style salad, sriracha mayonnaise	14	16
<b>GARLIC PRAWNS</b> (GF on request) 8 king prawns, garlic and herb butter, chives, toasted ciabatta	16	18
<b>SPINACH &amp; RICOTTA QUICHE</b> served with a side salad	12	14
<b>BUFFALO WINGS</b> seasoned wings tossed in a house-made buffalo sauce, ranch dipping sauce	16	18
<b>PORK BELLY BITES</b> twice cooked pork belly, sticky soy glaze, shallots, sesame	17	19

### PASTA

your choice of linguine, gnocchi or pappardelle

	M	NM
<b>NAPOLITANA</b> napoli sauce, parmesan, basil	15	17
<b>BOSCAIOLA</b> bacon, mushroom, white wine, cream, parmesan, chive	17	19
<b>BEEF BRISKET RAGU</b> slow cooked beef brisket, napoli sauce, parmesan, parsley	17	19
<b>CHICKEN ALFREDO</b> chicken, garlic, white wine, cream, parmesan, chive	17	19
<b>PRAWN AND CHORIZO</b> napoli sauce, king prawns, chorizo, mild chilli oil, parmesan, shallots	19	21

### CLUB CLASSICS

	M	NM
<b>SCHNITZELS</b> panko, parmesan & thyme crumbed chicken breast, served with fries and salad		
<b>REGULAR</b> SERVED WITH GRAVY	19	21
<b>PARMIGIANA</b> NAPOLI SAUCE, HAM, CHEESE	21	23
<b>HAWAIIAN</b> NAPOLI SAUCE, HAM, PINEAPPLE, CHEESE	22	24
<b>MEXICAN</b> NACHO MINCE, CHEESE, GUACAMOLE, SOUR CREAM	23	25
<b>FISH &amp; CHIPS</b> battered flathead (2), fries, salad, tartare sauce	18	20
<b>BANGERS &amp; MASH</b> (GF on request) angus sausage (2), creamy mash, peas, gravy	18	20
<b>BRISKET POT PIE</b> chunky slow cooked brisket, mushrooms, flakey puff pastry, seasonal greens	19	20
<b>NACHOS</b> corn chips, seasoned mince beef, guacamole, sour cream, fresh tomato salsa	16	18

### MAIN MEALS

	M	NM
<b>PORK BELLY</b> slow roasted pork belly, sweet and sour pumpkin, dutch carrots, crackling	24	26
<b>SLOW COOKED BRISKET</b> roast potato, tender brisket, sweet onions, dutch carrots, charred corn, gravy	24	26
<b>SALMON</b> (GF) atlantic salmon, creamy mash potato, seasonal greens, bearnaise, lemon	24	26
<b>BARRAMUNDI</b> (GF) humpty doo barramundi, creamy mash potato, french lentils, lemon & caper sauce	25	27
<b>CHICKEN BREAST</b> (GF) pan seared 220gm chicken breast, roast potatoes, charred broccolini, chimichurri, herb oil	23	25

### TRADING HOURS

**MON-THURS** 11AM - 2:30PM | 5PM - 8:30PM  
**FRIDAY** 11AM - 2:30PM | 5PM - 9PM  
**SATURDAY** 11AM 2:30PM | 5PM - 9PM  
**SUNDAY** 11AM - 2:30PM | 5PM - 8:30PM

**GET YOUR CLUB MEMBERSHIP TODAY!**  
**FUNCTIONS & EVENTS | ENQUIRE WITH US**

**M** Member Price **NM** Non-Member  
**GF** Gluten Free **V** Vegetarian

## BURGERS

ALL SERVED WITH FRIES  
SWEET POTATO FRIES \$3

	M	NM
<b>CHEESEBURGER</b>	15	17
150gm wagyu beef patty, american cheese, onion, pickles, tomato sauce, mustard		
<b>CHICKEN BURGER</b>	17	19
grilled chicken breast, sliced tomato, avocado, cheese, oak lettuce, lime aioli		
<b>BEEF BURGER</b>	18	20
150gm wagyu beef patty, oak lettuce, american cheese, oak lettuce, maple bacon, pickles, burger sauce		
<b>BRISKET BURGER</b>	18	20
slow cooked beef brisket, house-made slaw, onion, chipotle bbq sauce		
<b>VEGGIE BURGER (V)</b>	17	19
fried vegetable patty, house-made slaw, sliced tomato, cheese, aioli		

## SALADS

	M	NM
<b>CHICKEN RANCH</b>	17	18
fried chicken, crispy bacon, baby cos lettuce, corn, warm potato, ranch dressing		
<b>GRILLED PUMPKIN (GF) (V)</b>	16	17
honey glazed grilled pumpkin, candied walnuts, oak lettuce, dill, pepitas, feta, balsamic dressing		
<b>ROAST VEGETABLE &amp; LENTIL (GF) (V)</b>	16	17
roasted seasonal vegetables, french lentils, rocket, pumpkin seeds, walnuts, cumin infused olive oil		
<b>ADD CHICKEN +4</b>		

## GRILL

	M	NM
ALL GRILL ITEMS SERVED WITH YOUR CHOICE OF FRIES AND SALAR OR MASH AND SEASONAL GREENS		
<b>200GM EYE FILLET</b>	27	29
john dee gold angus, grain fed for 150-180 days		
<b>250GM RUMP</b>	22	24
rangers valley angus, grain fed for 270 days		
<b>350GM OP RIB EYE</b>	31	33
nolans private selection, 180 days grain fed		
<b>SURF &amp; TURF</b>	5	6
add 3 prawns in a creamy garlic sauce to any of our grill options		

## SAUCES \$2

- gravy
- mushroom gravy
- pepper
- red wine jus
- diane
- bearnaise
- chimichurri

## TO SHARE & SNACK

	M	NM
<b>BOWL OF FRIES</b>	7	8
house seasoning & aioli		
<b>BOWL OF SWEET POTATO FRIES</b>	10	11
served with aioli		
<b>WEDGES</b>	11	12
served with sweet chilli & sour cream		
<b>LOADED BACON FRIES</b>	12	14
fries topped with crispy bacon, cheese, ranch sauce, chives		
<b>LOADED MEXICAN FRIES</b>	16	18
shoestring fries, nacho mince, cheese, guacamole, sour cream		

## SIDES

	M	NM
<b>SMALL FRIES</b>	5	6
<b>SEASONAL GREENS (GF) (V)</b>	7	8
<b>MASH POTATO (GF) (V)</b>	7	8
<b>HOUSE SALAD (GF) (V)</b>	7	8
<b>PRAWN SKEWERS (2) (GF)</b>	10	11

## KIDS MEALS

	M	NM
<b>NUGGETS &amp; CHIPS</b>	9	10
<b>CALAMARI &amp; CHIPS</b>	9	10
<b>STEAK &amp; SALAD</b>	9	10
<b>FISH &amp; CHIPS</b>	9	10
<b>NAPOLITANA PASTA</b>	9	10

## TEA & COFFEE

	M	NM
<b>ESPRESSO</b>	3	3.5
<b>REGULAR/CUP</b>	4	4.5
piccolo, machiatto, long black, cappucino, flat white, latte, mocha, hot chocolate, chai latte		
<b>LARGE/MUG</b>	5	5.5
cappucino, flat white, latte, mocha, hot chocolate, chai latte, long black		
<b>TEA</b>	4.5	5
english breakfast, green tea, earl grey, chamomile		
<b>SOY, ALMOND, LACTOSE FREE MILK, SYRUPS &amp; EXTRA SHOT - \$1 EXTRA</b>		