



dining
MENU

SYDNEY ROCK OYSTERS

	1/2 doz doz
Natural (gf)	\$24 \$40
Mignonette (gf)	\$26 \$42
Kilpatrick (gf)	\$28 \$44
Mornay	\$28 \$44
Pickled Ginger, Ponzu, Lime, Coriander (gf)	\$28 \$44
Baked Herb Butter, Parmesan	\$28 \$44
Olive Oil Crumb	\$28 \$44

STARTERS

Bowl of Chips (vg, gf) | sml \$10 lrg \$14

BBQ seasoning, roast garlic aioli

Sweet Potato Fries (vg, gf) | \$14

Cajun aioli

Beer Battered Onion Rings | \$15

Roast garlic aioli

Crumbed Camembert (v) | \$22

Fig jam, toasted sourdough

Charred Octopus | \$22

Smoked eggplant, fetta, orange candy
lemon olive oil dressing

Togarashi Salt & Lemon Pepper Squid (gf*) | \$24

Kewpie mayo, chilli Tamari, lime
Add chips & salad + \$8

HAND-STRETCHED FLATBREADS

Garlic & herb (v) | \$16

Garlic confit, virgin olive oil, herbs,
beetroot hommus, tzatziki

Goopy Garlic & 3 Cheese (v) | \$17

Garlic confit, virgin olive oil, herbs,
mozzarella, parmesan, fetta

Chilli Cheese (v) | \$18

Garlic confit & roast chilli blend, virgin olive oil,
parmesan, mozzarella, fetta, herbs

Mediterranean Lamb | \$25

Red wine braised lamb, confit garlic,
mozzarella, mushroom, onion, olives,
rocket, fetta, sun dried tomato aioli

SALADS

Roast Pumpkin (v, gf) | \$24

Honey roast pumpkin & beetroot, mixed leaves,
cherry tomatoes, onion, capsicum, cucumber,
cashews, fetta, honey mustard dressing

Tempura Prawn | \$28

Lightly battered prawns, mixed leaves, mango, cherry
tomato, onion, cucumber, coconut flakes, crispy
noodles, lime chilli & coconut milk dressing

Moroccan Lamb | \$30

Slow roast Moroccan spiced pulled lamb, toasted
pita, spinach leaves, lemon oil dressing, roast
chickpeas, onion, cherry tomato, cucumber, risoni,
pomegranate, Labneh, candied orange, beetroot
hommus, charred lemon

Vegan Poke Bowl (vg, gf*) | \$26

Fried tofu, edamame, avocado, seaweed, cherry
tomato, pickled vegetables, risoni, cucumber, red
cabbage, nori, roast chickpeas, toasted coconut,
candied orange, black sesame rice cracker,
yuzu miso dressing

Salad toppers

Anchovies + \$3

Seared Haloumi + \$6

Smoked salmon + \$7

Grilled chicken + \$7

Fresh QLD tiger prawns (3) + \$8

Baked salmon fillet + \$18

PASTA

Chilli Prawn & Chorizo Pappardelle | \$32

Saute tiger prawns, chorizo crumble, roast chilli garlic
& basil blend, cherry tomatoes, Spanish onion,
spinach, capsicum, white wine, butter & herbs,
finished with parmesan shavings

Pumpkin Ravioli (v) | \$30

Caramelised pumpkin stuffed ravioli on roast pumpkin
puree, sage butter, pine nuts, lemon scented whipped
ricotta, sage crisps, parmesan shavings

Four Cheese Gnocchi (v) | \$24

Steamed potato gnocchi, béchamel sauce of aged
cheddar, blue, Danish fetta & parmesan, crunchy herb
pangritata

Lamb Ragu Pappardelle | \$28

Red wine braised lamb, marinated olives, capsicum in
a rich tomato sauce, topped with rocket, fetta &
parmesan shavings

SCHNITZELS

Traditional | \$30

Golden crumbed chicken breast, chips, salad, red
wine gravy

Parmigiana | \$32

Golden crumbed chicken breast, ham, napolitana,
mozzarella, chips, salad

Mexican | \$35

Golden crumbed chicken breast loaded with chilli
con carne, mozzarella, sour cream, guacamole, corn
chips, coriander, served with chips & salad

Prawn Mornay | \$37

Golden crumbed chicken breast topped with saute
garlic prawns, caramelized Mornay sauce, mozzarella,
served with chips, salad & lemon

MESSY FINGERS

Chilli Con Carne Nachos (gf) | \$27

Mexican spiced ground beef, bean & capsicum mix, corn chips, melted mozzarella, sour cream, guacamole, tomato onion salsa, coriander, lime

Vegetarian Nachos (v, vg*, gf) | \$24

Mexican spiced chickpea, bean & capsicum mix, corn chips, melted mozzarella, sour cream, guacamole, tomato onion salsa, coriander, lime

Fish Tacos | \$26

3 soft tortillas loaded with battered Hoki, shredded lettuce, cheese, tomato onion salsa, guacamole & sour cream, topped with Cajun aioli, served with salad, rice & beans, lime

Texas Pork Tacos | \$26

3 soft shell tortillas loaded with American spiced BBQ pulled pork, shredded lettuce, cheese, tomato onion salsa, guacamole, sour cream, topped with Cajun aioli, served with salad, rice & beans, lime

Prego Cheeseburger (gf*) | \$26

Beef pattie, bacon, American cheese, pickle, onion, lettuce, tomato, Prego mayo in a toasted milk bun, served with fries

Fish Burger | \$26

Battered Hoki, shredded lettuce, sumac onions, cheese, pickle, herb mayo in a toasted milk bun, served with chips

Texan Pork Burger (gf*) | \$26

Texan pulled pork, dill slaw, pickle, American cheese, bourbon BBQ sauce, Cajun aioli
Add bacon \$2

Buffalo Burger (gf*) | \$27

Grilled chicken breast, buffalo hot sauce, tomato, Spanish onion, slaw, bacon, cheese, aioli in a toasted milk bun, served with chips

Herbivore Burger (gf*, v, vg*) | \$26

Falafel, herb & sesame pattie, shredded lettuce, tomato, sumac onions, beetroot, burnt orange labneh, sun dried tomato aioli in a toasted milk bun, served with chips

Steak Sandwich | \$28

Seared sirloin, rocket, onion bacon jam, tomato, Swiss cheese, roast garlic & horseradish mayo, beetroot on toasted sourdough, served with chips
Add bacon + \$2

GRILL 7 MAINS

Confit Chicken | \$30

Crispy skin confit chicken Maryland, caramelized pistachio gnocchi, spinach, sage, burnt orange labneh, roast chickpeas, paprika, charred pita

Scotch Fillet (300g) (gf*) | \$49

Roast baby potatoes, broccolini, Chimichurri, smoked paprika & anchovy butter

BBQ Pork Baby Back Ribs (gf*) | \$48

Tender charred pork baby back ribs basted in sticky BBQ bourbon sauce, chips, slaw & buttered corn

New York (300g) (gf*) | \$35

Grain fed, served with your choice of chips or mash, salad or vegetables, + mushroom sauce, pepper sauce, red wine gravy or Bearnaise sauce

Substitutes & Add Ons

Sweet potato fries + \$2

Creamy garlic prawns (4) + \$8

Extra sauces + \$2

FROM THE SURF

Beer Battered Fish | \$33

Crispy battered NZ Hoki fillet, chips, rocket apple salad, lemon & tartare

Grilled Barramundi (gf*) | \$35

200g Barramundi fillet, chips, rocket apple salad, lemon, herb mayo

Coconut Chilli Prawns | \$35

6 flambe tiger prawns & vegetables in a sticky coconut, lime & chilli glaze on a bed of scented rice, served in a crispy sesame rice cracker basket, coriander & lime

Glazed Salmon Fillet | \$40

Maple, Whiskey & soy glazed salmon fillet, baby potatoes, bok choy & broccolini, yuzu dressing, charred lemon

Creole Seafood Pot | \$38

Tiger prawns, Hoki, black mussels, squid, baby potatoes & corn cobs simmered in a spicy Creole broth with sides of scented rice & toasted bread

HOT & COLD SEAFOOD PLATTER FOR 2 | \$130

(available Friday to Sunday only)

½ dozen oyster selection, fresh tiger prawns, smoked salmon, battered Hoki, Togarashi salt & lemon pepper squid, glazed salmon fillet, charred octopus, tempura prawns, chilli mussels, chips, rocket apple salad, lemon, tartare, Cajun aioli



PIZZA

Margherita | \$22

Napolitana, parmesan, mozzarella, Italian herbs

Hawaiian | \$24

Napolitana, smoked leg ham, pineapple, mozzarella, herbs

Pepperoni | \$24

Napolitana, pepperoni, mozzarella, herbs

Capricciosa | \$27

Napolitana, smoked leg ham, mushrooms, olives, artichokes, herbs, mozzarella

Supreme | \$29

Napolitana, ground beef, smoked leg ham, pepperoni, cabanossi, onion, mushroom, pineapple, olives, mozzarella, herbs

Vegetarian | \$29

Napolitana, honey roast pumpkin, mushroom, olives, spinach, capsicum, Spanish onion, sun dried tomato, artichokes, mozzarella, herbs, rocket, sun-dried tomato aioli

Meatlovers | \$30

Napolitana, ground beef, smoked leg ham, pepperoni, cabanossi, grilled chicken, chorizo, herbs, mozzarella, topped with BBQ sauce

Cajun Pulled Pork | \$32

Napolitana, shredded pork, spinach, mushroom, capsicum, sun dried tomato, mozzarella, herbs, topped with rocket and Cajun aioli

Garlic Prawn & Chorizo | \$39

Garlic marinated prawns, Napolitana, crumbled chorizo, Spanish onion, sun dried tomato, herbs, mozzarella, rocket, roast garlic aioli, lemon & shallots

Pizza extras

Anchovies + \$2

Vegetable topping + \$2

Meat topping + \$3

Chicken + \$7

Prawns + \$8

Gluten free base + \$3

FOR THE LITTLE ONES

For kids 12 and under only | \$16

Includes a 7oz soft drink & ice cream with topping

Swap chips for salad or vegetables

Chicken Nuggets & Chips

Tomato sauce

Battered Fish & Chips

Lemon & tartare

Grilled Fish & Chips (gf*)

Lemon & tartare

Cheeseburger & Chips (gf*)

Tomato sauce

Pizza

Margherita or pepperoni

Penne Bolognese

DESSERTS

Ice Cream Trio | \$9

Please ask staff for today's selection

Homemade Dessert of the Week | \$14

Please ask staff for today's selection

v – vegetarian

v* - vegetarian on request

gf - gluten free

gf* - gluten free on request

vg – vegan

vg* - vegan on request

Prices listed are for non-members. Members receive a 10% discount on ordinary items. Advise staff of any allergies when ordering. While all care is taken, we cannot guarantee traces will not remain as we do not operate in an allergy free environment. Waits may be longer during busy periods. 10% surcharge applies to public holidays.