

Entrees	
Garlic Bread	\$9
Add Cheese	\$11
Soup of the Day w bread roll	\$8
Oysters Natural / half or full dozen gf	\$21/38
Oysters Kilpatrick / half or full dozen gf	\$23/40
Oysters w lemon, lime & ginger / half or full dozen gf	\$21/38
Black Garlic Hummus & Beetroot Dip w crisp flatbreads & fried haloumi	\$14
Lemon Pepper Calamari Strips w lime & coriander aioli gf	\$18
Bruschetta w avocado, tomato, red onion, crumbled fetta & balsamic glaze	\$14
Sweet Potato & Chickpea Fritters w smashed avocado & rocket salad v gf	\$16
Smoked Salmon & Goats' Cheese Arancini w horseradish cream gf	\$17
Breaded Scallops w spinach, pomeg <mark>ranate &</mark> citrus salad	\$21.5

Good Ol' Favourites

Roast of the Day w Yorkshire pudding, seasonal vegetables, roasted potatoes & g	ravy gfo	\$25
Chicken Schnitzel w gravy, chips & house salad		\$26
Chicken Parma w chips & house salad		\$28
Lambs Fry & Bacon w mash & vegetables gf		\$23
Black Sesame Crusted Chicken w chunky chips, pear & rocket parmesan salad & smoked paprika aioli		\$27
Butter Chicken w garlic yoghurt, roti bread, scented rice & cucumber salad gfo		\$25
Pie of the Day w seasonal vegetables & mash gfo		\$24.5
Open Lamb Souvlaki w Greek salad, garlic sauce, oregano & rosemary chips		\$34
Chicken Scallopine w onion, bacon, mushroom, semi dried tomato cream sauce, mash & vegetables gf		\$28
Lamb Shanks w seasonal vegetables, mash & red wine jus gf	single \$26 / duo	\$34

*FULL MEMBERS DISCOUNT Present your Red Card when ordering to receive your discount on selected items *DIETARY NOTES

v vegetarian | ve vegan | vo vegetarian option gf made with non-gluten containing ingrediants | gfo gf option available



Pans
Nasi Goreng w prawn cutlets, chicken, capsicum, shallots, Indonesian chili paste,

sweet soy, rice, fried egg & coriander gfo *Vegetarian & Vegan options available	
Chicken Fajitas w tortillas, tomato, cheese, lettuce, guacamole & sour cream	\$27
Beef, Shitake Mushroom & Cashew stir fry w hokkien noodles gfo	\$29
Smoked Salmon farfalle pasta w asparagus, broad bean, mint & pistachio pesto	\$26.5
Pesto Gnocchi w crispy chorizo & broccolini	\$25
Linguine Marinara w prawns, black mussels, calamari, fish & clams w chili & a touch of Napoli	\$30
Garlic Tiger Prawns w creamy garlic sauce, bok choy & white rice gf	\$32
Sweet & Sour Prawns w tomato, capsicum, pineapple, steamed rice & prawn crackers	\$28.5

Burgers & Grill

Beef Burger w bacon, red onion, tomato, cheese, lettuce, relish & American mustard w chips gfo	\$27
Southern Fried Chicken Burger w slaw, tomato, cheese & chipotle mayo w chips gfo	\$26
Steak Sandwich w bacon, egg, lettuce, red onion, tomato, cheese, relish & American mustard w chips gfo	\$28
Red Gum Creek Porterhouse 350gm gf	\$38.5
Red Gum Creek Scotch Fillet 350gm gf	\$43.5
Paddock to Pier Platter w 250g sirloin, lambs fry, marinated chicken, fried tempura prawns, crumbed calamari, bacon & egg w chips & salad	\$45

Red Gum Creek guarantee quality with their MSA graded Beef, by sourcing their cattle with a "Farm Gate" relationship with their family farms which ensures consistency & high quality in their beef

Steaks are served with chips & house salad OR seasonal vegetables & your choice of sauce

Red Wine Jus, Gravy, Mushroom Sauce, Pepper Sauce, Garlic Butter, Mustard

Seafood

Beer Battered Blue Grenadier Fillet w chips & salad	\$26.5
Lemon Pepper Calamari Strips w chips & salad gf	\$29
Seafood Basket w blue grenadier, calamari, scallops & prawns served w chips & salad	\$35
Grilled Fillet of Salmon w maple pumpkin, mushrooms, spinach & fat chips of	\$36.5

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\$27

 $\label{eq:vegen} \textbf{v} \ \text{vegetarian} \ | \ \textbf{ve} \ \text{vegan} \ | \ \textbf{vo} \ \text{vegetarian} \ \text{option}$ $\textbf{gf} \ \text{made} \ \text{with} \ \text{non-gluten} \ \text{containing} \ \text{ingrediants} \ | \ \textbf{gfo} \ \text{gf} \ \text{option} \ \text{available}$



Vegetarian	& Salads
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Beetroot Falafel Open Wrap w smoky eggplant dip, spinach, red onion & roast pumpkin $ v \mid gfo $	\$21.5
Haloumi Salad w strawberry, rocket, tomato & Spanish onion w raspberry dressing v gf	\$20.5
Tofu, Mushroom & Red Pepper stir fry w hokkien noodles v gfo	\$23
Thai Beef Salad w cashews, mangoes, red onion, cucumber, salad mix & nam prik gf	\$25
Poke Bowl w brown rice, smoked salmon, edamame, smashed avocado, beetroot, pickled cucumber & wasabi mayo gf	\$24
Caesar Salad w cos lettuce, herb croutons, shaved parmesan cheese, candied bacon, poached egg & Caesar dressing (anchovies optional at no charge) gfo	\$20.5

Add On: Chicken \$6 | Calamari \$6 | Smoked Salmon \$6 | Tofu \$6

Sides

Potato Fries w garlic aioli v ve gf	\$9
Sweet Potato Fries w chipotle mayo v ve gf	\$12
Seasoned Wedges w sour cream	\$12
Pear, Rocket & Parmesan Salad w red onion, cherry tomato & balsamic dressing gf	\$9
Kids Menu 12 yrs & under Includes a Drink & Busy Nippers Bag	\$12.9

Cheeseburger & Chips

Fish & Chips

Chicken Schnitzel & Chips

Nuggets & Chips

Crumbed Calamari & Chips

Chicken Stir Fry

Roast of the Day with vegetables

Dessert

Ricotta Pancakes w caramelised banana & ice cream	\$12
Raspberry, Coconut & Lemon Steamed Pudding w custard	\$10
Chocolate Mousse Tart w chocolate & roasted hazelnut crumb & dried raspberries	\$10
Panna Cotta w Bailey's, peppercorn & bayleaf	\$10

Ice Cream: 1 Scoop \$3.5 | 2 Scoop \$6 | 3 Scoops \$7.5

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Seniors Menu available Monday to Thursday Lunch & Dinner | Friday Lunch Only

Soup of the Day

Roast of the Day w vegetables & gravy gf

Chicken Schnitzel w gravy, chips & salad or vegetables

Chicken Parmigiana w chips & salad or vegetables

Lambs Fry & Bacon w mash & vegetables gf

Pie of the Day (see specials) w mash & vegetables gfo

Lemon Pepper Calamari Strips w chips & salad gfo

Seafood Basket w chips & salad

Battered Blue Grenadier w chips & salad

Southern Fried Chicken Burger w chips

Butter Chicken w rice af

Pesto Gnocchi w crispy chorizo & broccolini

Beef, Shitake Mushroom & Cashew Stir Fry w hokkien noodles gfo

Tofu, Mushroom & Red Pepper stir fry w hokkien noodles v gfo

Sweet & Sour Prawns w tomato, capsicum, pineapple, steamed rice & prawn crackers

Haloumi Salad w strawberry, rocket, tomato, Spanish onion & raspberry dressing v | gf

Caesar Salad w cos lettuce, herb croutons, shaved parmesan cheese, candied bacon, poached egg & Caesar dressing (anchovies optional at no charge) gfo

Seniors Porterhouse Steak w chips & salad & your choice of sauce

\$22

Desserts - please see our display cabinet for Senior's dessert of the day

\$17.95 Main Course

\$19.95 Soup & Main Course

\$20.95 Main Course & Dessert

\$22.95 Soup, Main Course & Dessert

*No Variations to Meals

Monday to Thursday Lunch & Dinner | Friday Lunch only

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*DIETARY NOTES

SIDES WITH ANY MEAL

\$0.50

\$2.00

\$1.00

Bread Roll

Side of Chips

Side of Gravy

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We cannot guarantee complete allergy free meals due to the potential allergens In the working environment and ingredients supplied to us



	П	<u> </u>		\Box	\Box	•
	Glass	Bottle	ROSĖ	<u>I</u> 150ml	_ <u> </u> 250ml	Bottle
		10	Squealing Pig Pinot Noir Rosé Marlborough NZ	9.5	13	36
	7	24	RED WINE	150ml	250ml	Bottle
	8	29	De Bortoli Regional Reserve	8	11	29
	10	35	Pinot Noir Yarra Valley Vic			
	10	35	Wolf Blass Bilyara Shiraz Barossa Valley SA	8	11	29
V		70	De Bortoli Woodfired Shiraz Heathcote Vic	9.5	13	36
] 150ml] 350m	Pottlo	St Hallet's Black Clay Shiraz Barossa Valley SA	9.5	13	36
	11	29	Pepperjack Shiraz	10	15	40
7	10	25	Robert Oatley Signature Series Shiraz McLaren Vale SA	10.5	16.5	42
8	11	29	Willowglen Shiraz Riverina NSW	7	10	25
io 9.5	13	36	Little Berry Cab Sauv McLaren Vale SA	8	11	29
9.5	13	36	Barossa Valley Cab Sauv	9.5	13	36
7	10	25	Willowglen Cab Merlot	7	10	25
9.5	13	36	Riverina NSW			
9	12	32	NON ALCOHOLIC WINE			
		50	Wolf Blass Sauv Blanc Barossa Valley SA	5.5	7	18
7	10	25	Wolf Blass Shiraz	5.5	7	18
11	16	50				
rite			5 Sparkling Mineral Water			5
	nic W	ater	5 Bottled Water Still			4
_				eties		5.5
nger Beer	•		5 Red Bull (Can)			6
	Squa	sh, Lem	onade, Raspberry,			4
	ers					5
	g 8 7 8 io 9.5 9.5 7 9.5 9 7 11 rite scade To y Ginger nger Beer a, Lemon Water	7 8 10 10 V 150ml 250m 250m	Glass Bottle 10 7 24 8 29 10 35 10 35 10 35 10 35 10 25 10 25 13 36 9 12 32 10 25 11 16 50 50 7 10 25 11 16 50 50 7 10 25 11 16 50 50 7 10 25 11 16 50 50 7 10 25 11 16 50 50 7 10 25 11 16 50 50 7 10 25 11 16 50 50 7 10 25 11 16 50 50 7 10 25 11 16 50 50 7 10 25 11 16 50 50 7 10 25 11 16 50 50 7 10 25 11 16 50 50 7 10 25 11 16 50 50 7 10 25 11 16 50 50 7 10 25 11 16 50 50 7 10 25 11 16 50 50 7 10 25 11 16 50 50 7 10 25 11 16 50 50 10 10 10 10 10 10	Squealing Pig Pinot Noir Rosé Marlborough NZ	Squealing Pig Pinot Noir Rosé 9.5	Calass Bottle HOSE 150ml 250ml 250

Severages COFFEE & TEA

Latte	4.8	White/Black Tea	3.5	Iced Coffee	7.7
Cappuccino	4.8	Hot Chocolate	4.8	Iced Chocolate	7.7
Short/Long Black	4.8	Spiced/Vanilla Chai Latte	5	Milkshake	7
Espresso	4.8	Dirty Chai	5.2	Chocolate, Strawberry, Vanilla,	
Mocha	4.8	CUP	POT	Caramel & Coffee	
Baby Chino	2	Tea 4.5	5.0	Ice Cream Spider	6

English Breakfast, Early Grey, Black Chai Lemongrass & Ginger, Green Tea, Peppermint, Chamomile Cola, Diet Cola, Raspberry, Lemonade Lemon Squash

POT

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COLD BREW

50c extra for mug/take away cup | 50c extra for alternative milk (Oatmilk/Soy/Almond/Lactose free) \$1 extra for syrup (Vanilla/Hazelnut/Caramel)

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POT

LIQUEUR COFFEE \$12.5

American	Dickel No 8 Bourbon	Creme	Baileys	Friars	Frangelico
French	Grand Marnier	Irish	Jameson Whisky	Italian	Tia Maria
Jamaican	Kahlua	Russian	<mark>Vodka </mark>	Seville	Cointreau

BEER & CIDER

ON TAP

Carlton Draught	5.1	7	Great Northern Super Crisp	5	6.5
Carlton Dry	5.2	7.2 Brookvale L L & Bitters		8	9.5
Victoria Bitter	5.1	7	Br <mark>ookval</mark> e Gi <mark>nger Be</mark> er	8	9.5
Guinness	5.7	8.5 Canadian Club & Dry		8	9.5
			Bulmers Cider	5.5	8
BOTTLED					
Carlton Draught		7	James Boag Heavy		8.5
Carlton Dry		7 / /	James Boag Light		7
Cascade Premium Light 6.5		6.5	Peroni		8.5
Coopers Pale Ale 7		7	Pure Blonde		7
Corona 8.5		8.5	O'Brien Gluten Free Pale Ale		8.5
Crown Lager		8.5	Victoria Bitter		
Great Northern Zero		5.5	Strongbow Cider Classic		
Heineken		8.5	Rekordelig 300ml Wildberry	Rekordelig 300ml Wildberry	

R2D BOTTLED \$13

Billsons - Selected Varieties	Bundy & Cola	Jack Daniels & Cola	Jim Beam & Cola
Canadian Club - Cola or Dry	Smirnoff Red Ice	Smirnoff Black Ice	Wild Turkey & Cola

BASIC SPIRITS \$6

Bacardi Rum, VSOP Brandy, Bundaberg Rum, Canadian Club, Dickel No 8, Gordon's Gin, Jim Beam, Johnny Walker Red, Ouzo, Southern Comfort & Smirnoff Vodka

Add Postmix \$2 | Add Lemon, Lime & Bitters \$3.5 | * Full Spirits List Available On Request

COCKTAIL MENU



CLASSIC COCKTAILS

\$18 each

POMEGRANATE SOUR Pomegranate Liqueur, Tequila, Coconut syrup, Lemon juice, Aqua Faba

GRASSHOPPER Creme de Menthe, Crème de Cacao, Cream

FRUIT TINGLE Vodka, Blue Curacao, Lemonade, Raspberry cordial

MIDORI SPLICE Midori, Malibu, Pineapple juice, Cream

MUDSLIDEVodka, Kahlua, Baileys, CreamNEGRONIGin, Campari, Sweet Vermouth

BLUE KISS Vodka, Blueberry rye, Coconut syrup, Lemon juice, Pineapple juice

HISBISCUS PALOMA Trombai Tequila, Hibiscus syrup, Soda
PINA COLADA Bacardi, Malibu, Pineapple juice, Cream

STRAWBERRY DAIQUIRI Baitz Strawberry Liqueur, Bacardi, fresh Strawberries





CLASSIC MARTINIS

\$18 each

DRY MARTINIGin & Dry Vermouth served with an olive

VODKA MARTINI Vodka & Dry Vermouth served with a twist of lemon

DIRTY MARTINIGin & Dry Vermouth served with olive brine & olives

SMOKY MARTINI Gordon's Dry Gin & Scotch Whisky

PINEAPPLE MARTINI Vodka & Pineapple Juice with lime juice

FRENCH MARTINI Vodka, Chambord & Pineapple

ESPRESSO MARTINI Vodka, Kahlua and coffee shot

PINK GIN MARTINI Gordon's Pink Gin & Dry Vermouth served with a twist of lemon

SALTED CARAMEL MARTINI Baileys, Vodka, Salted Caramel Syrup & a dash of cream

SPARKLING STRAWBERRY MARTINI Vodka, Strawberry Liqueur, Prosecco

GREY GOOSE MARTINI Grey Goose Vodka, Kahlua and coffee shot - \$20

* OTHER SELECTED COCKTAILS AVAILABLE ON REQUEST