

ENTRÉES

TOASTED CIABATTA GARLIC BREAD (V) (3PCS)	10
Add cheese (V) +2	
Add Bacon & Cheese +4	
BRUSCHETTA (V)(VO)	16
Cherry tomato, basil, Spanish onion, feta with aged balsamic on toasted ciabatta	
PORK BELLY BITES (GF) (DF)	18
With house made hoisin sauce, mixed sesame seeds, spring onions and fresh chilli	
SALT AND PEPPER CHICKEN RIBS (DF)	16
With a chilli, coriander and garlic dressing	
CHEF'S ARANCINI BALLS (V)	18
Saffron infused rice with a mix of cheeses, crumbed, accompanied by beetroot relish and shaved parmesan	
NACHOS DIP (V)	20
Traditional Mexican dip served with fried tortillas, guacamole and sour cream	
SEASONED CHIPS (V)	12
LOADED FRIES	20
Bacon, cheese, garlic aioli and smokey bbq sauce	

SALADS

GRILLED CHICKEN	22
Baby Gem lettuce, grilled chicken, bacon, dried cranberries, avocado aioli and parmesan cheese	
ROAST PUMPKIN (V)(VO)(GF)	23
Hummus, seasonal leaves, feta, candied walnuts and herb dressing	

KIDS MENU

Under 12 years old

MAC & CHEESE	15
FISH & CHIPS (A)	15
CHICKEN NUGGETS & CHIPS	15
CHEESEBURGER & CHIPS	15
GRILLED CHICKEN & CHIPS OR SALAD	15

CLASSICS

HOMEMADE CHICKEN SCHNITZEL (VO)	28
Crumbed fresh daily with your choice of 2 sides	
TOPPERS	
PARMIGIANA Napoli sauce, cheese and ham	6
TEXAS Smokey bacon, cheese & BBQ mayo	6
SMOKEHOUSE Smoked brisket, cheese & BBQ sauce	6
CREAMY GARLIC PRAWNS (I)	12
FISH & CHIPS (A)	28
Freshly battered fish with chips, salad, tartare sauce and lemon	
SZECHUAN DUSTED SQUID (I)	28
With salad, chips, aioli and lemon	
HOMEMADE PIE OF THE DAY	25
With creamy mashed potato, seasonal vegetables, gravy	

BURGERS

DAM BURGER	24
Wagyu beef patty, bacon, cheese, pickle, smokey BBQ sauce, tomato and lettuce	
CHICKEN SCHNITZEL BURGER	24
Chicken schnitzel, lettuce, tomato, pineapple, cheese, guacamole, aioli	
PORK BELLY BURGER (DF)	24
With spiced apple chutney, sauerkraut, aioli and seasoned chips	

PASTA

CHILLI PRAWN LINGUINE (I)	36
Chilli marinated prawns, sweet potato, cherry tomatoes, chimichurri	
BRISKET RAGU	34
Smoked brisket, napolitana sauce, red wine jus, mushrooms, onion, basil, parsley, garlic & chilli with linguine pasta, shaved parmesan cheese	
MUSHROOM RISOTTO (VO)	30
Arborio rice, buttered leeks, mushrooms, mushroom puree, white wine, sour cream, truffle oil	

Signature Steaks

Experience the exceptional quality of our signature steak selection, expertly chosen for its rich flavour, tenderness, and melt-in-your-mouth texture.

Our beef is sourced from Australia's most celebrated producers, including Jack's Creek, named 'World's Best Steak' in 2023 and 2024, and the highly acclaimed Riverina Angus Beef range, renowned for its superior marbling and outstanding eating quality.

ALL SERVED WITH YOUR CHOICE OF 2 SIDES

RUMP 250G MB2+	38
120 DAY GRAIN FED ANGUS	
PORTERHOUSE 300G MB4+	50
180 DAY GRAIN FED ANGUS	
SCOTCH FILLET 300G MB4+	65
180 DAY GRAIN FED ANGUS	
EYE FILLET 200G MB2+	55
100 DAY GRAIN FED ANGUS	
DRY AGED	
SCOTCH FILLET 300G MB4+	75
180 DAY GRAIN FED ANGUS, DRY AGED FOR 28 DAYS	

SIDES 10

SEASONED CHIPS, SEASONAL VEGETABLES, GARDEN SALAD, CREAMY MASH

SAUCES (GF) 3

CLASSIC GRAVY, MUSHROOM, PEPPER, DIANE, BEARNAISE, JUS

DESSERTS

SEE OUR SELECTION FROM THE CABINET

Chef's Specials

BUTTER CHICKEN	32
Slow cooked chicken breast, saffron infused rice, lightly spiced tomato butter sauce, tomato salsa and pappadum	
PAN FRIED BARRAMUNDI (DF) (GF) (A)	36
With sweetcorn, roast cauliflower, cucumber salsa, Thai basil oil	
ROAST PORK BELLY (GF)	35
Chilli popcorn sauce, sweet potato, charred broccolini, crackling, salted popcorn	
SLOW COOKED BEEF BRISKET SANDWICH	28
With sauerkraut, Swiss cheese, thousand island dressing on a toasted panini roll served with seasoned chips	
SMOKED MEAT BOARD	65
Smoked beef brisket, BBQ'd pork ribs, smoked chicken, mac and cheese, roasted corn cob, house salad, pickles and seasoned chips	

Weekly Specials

Available Dinner Only

MONDAY: FREE KID'S MEAL	
with any main meal purchase \$20+	
TUESDAY: RUMP STEAKS	21
WEDNESDAY: BURGERS	18
THURSDAY: CHICKEN SCHNITZELS	18

MEMBERS GET 10% OFF YOUR MAIN MEAL
At lunch time Monday to Friday, plus you'll earn points each time you pay, play or dine with us to spend anywhere in the venue. (Excludes lunch menu)



FINALIST

V - Vegetarian | VO - Vegan Option | DF - Dairy Free GF - Gluten Free | GFO - Gluten Free Option | A - Australian | I - Imported | M - Mixed