



Sparkling Wines

	members bottle	guests bottle
Craigmoor Cuvée Rosé 200ml	7.70	8.40
Craigmoor Cuvée Brut 200ml	7.70	8.40
La Gioiosa Prosecco 200ml	8.70	9.40
Giesen Classic Cuvée	13.10	17.00
Taltarni T Series Chardonnay Pinot Noir	20.80	23.00

White Wines

	members glass	members bottle	guests glass	guests bottle
Fiore White Moscato 200ml		7.90		8.70
Fiore Pink Moscato 200ml		7.90		8.70
Beach Hut Pink Moscato	6.40	14.10	6.80	16.30
Barefoot Pinot Grigio	6.40	14.10	6.80	16.30
Barefoot Sauvignon Blanc	6.40	14.10	6.80	16.30
Giesen Vineyard Selection Sauvignon Blanc	7.50	19.80	8.10	25.00
Ara Single Estate Marlborough Sauvignon Blanc	7.20	20.90	7.90	24.20

Red Wines

	members glass	members bottle	guests glass	guests bottle
Barefoot Shiraz	6.40	14.10	6.80	16.30
Barefoot Cabernet Sauvignon	6.40	14.10	6.80	16.30
Giesen Vineyard Selection Merlot	6.60	19.80	7.20	22.00
Robert Oatley Signature Shiraz	7.90	24.20	8.80	27.50
Robert Oatley Signature GSM	7.90	24.20	8.80	27.50
Robert Oatley Signature Cabernet Sauvignon	7.90	24.20	8.80	27.50
Taltarni T Series Shiraz	7.90	24.20	8.80	27.50
Bremerton Tamblyn				17.00

House and Function Wines

	members glass	members bottle	guests glass	guests bottle
Chain of Fire Sparkling Cuvée Brut		12.00		14.50
Chain of Fire Chardonnay	4.60	13.00	5.30	15.50
Chain of Fire Sauvignon Blanc Semillon	4.60	13.00	5.30	15.50
Chain of Fire Merlot	4.60	13.00	5.30	15.50
Chain of Fire Shiraz Cabernet	4.60	13.00	5.30	15.50



ROBERT OATLEY

Entrees

Oyster Natural ½ Doz		13.00
Oyster Kilpatrick ½ Doz		14.00
	members	guests
Soup of the Day	5.00	5.50
Garlic Bread	3.00	3.50
Spring Onion, Garlic Pizza	5.50	6.00

Bruschetta on Toasted Baguette 7.00 7.50
tomato, basil, onion, parmesan cheese, with balsamic olive oil

Seafood Dumplings 8.50 9.00
steamed served with dipping sauce

Bowl of Chips 5.50 6.50
with gravy, tomato sauce or garlic aioli

Spicy Potato Wedges 7.00 7.50
with sour cream & sweet chilli
add bacon & cheese \$3.00

Lighter Meals

Caesar Salad 16.50 18.00
with poached egg, croutons, bacon, parmesan cheese, anchovies optional

Add Chicken or Calamari 18.00 20.00

Moroccan Chicken Breast 16.50 18.00
with tzatziki, marinated with special herbs and spices, nuts

Thai Beef Salad 16.50 18.00
with mango and peanut salad, bean shoots, cucumbers, onions, cherry tomato, coriander lime dressing

Chicken Souvlaki 16.00 17.50
with lettuce, tomato, onion & garlic sauce

Ham Pizza 12.00 13.50
with pineapple & tomato, cheese

Salami Pizza 12.00 13.50
with tomato, capsicum & jalapeño, cheese

Fresh Tomato Pizza 12.00 13.50
with basil and bocconcini

From the Grill

	members	guests
Rib Eye 300gm	21.50	23.50
Porterhouse Steak 300gm	21.50	23.50
Club T Bone 400gm	20.50	22.50
Jumbo Rump Steak 450gm	21.50	23.50
Grilled Chicken Breast	18.00	20.00

Choice of Sauce: - Mushroom, Pepper, Garlic Butter or Gravy

Pasta

	members	guests
Spaghetti Bolognese	16.50	18.00
Spaghetti Carbonara	17.50	19.00

bacon, spring onion, cream, parmesan cheese

Spaghetti Marinara 20.50 22.00
with a choice of tomato, cream or extra virgin olive oil, prawns, mussels, scallops, calamari and fish

Gnocchi 17.50 19.00
with chicken, pesto (nuts), mushroom, cream & parmesan cheese

Mains

	members	guests
Chicken Parmigiana or Schnitzel	17.50	19.50

Hawaiian with ham and pineapple

Seafood Basket 'Fried' 21.50 23.00
prawns, calamari, fish, & seafood bites

Beer Battered Fish Fillets 18.00 19.50

Grilled Fillets of Fish 17.50 19.00
with white wine sauce

Rissoles 17.00 18.50
with mash & vegetables

Bangers and Mash 17.00 18.50
with onion gravy

Lamb Shanks 21.00 22.50
with mash & vegetables

Asian Pork Chops 17.00 19.00
with rice & fried egg

Garlic Prawns 21.50 23.50
with steamed rice

Burger with the Lot 17.50 19.00

Satay Chicken 17.50 18.50
with rice

Sweet & Sour Pork 17.50 19.00
with fried rice

Special Fried Rice 17.50 19.00
with shrimps, BBQ pork & egg

Singapore Fried Noodles 17.50 19.00
with shrimp, chicken & egg

Moroccan Fried Calamari Rings 20.00 22.00

Gluten free options available on request.

Vegetarian

	members	guests
Gnocchi	18.00	20.00

with tomato or cream base, mushroom, spinach, pumpkin, leek

Egg Plant Parmigiana 18.00 20.00
fried egg plant, Napoli sauce & cheese

Vegetarian Fried Rice 18.00 20.00
egg optional

Plate of Vegetables 12.00 13.00
stir fried vegetables with rice

Seniors

1 Course \$12.50, 2 Course \$14.50

3 Course \$16.50

Bangers and Mash

Roast of the Day

Pie of the Day

Curry of the Day

Seafood Basket

Beer Battered Fish

Grilled Fillet of Fish

Spaghetti Bolognese

Lamb Shank with Mash & Vegetables

Rissoles with Mash & Vegetables

Chicken Schnitzel or Parmigiana

Fried Rice with Pork & Shrimp

Singapore Fried Noodles with Chicken & Shrimp

Sweet & Sour Pork with Rice

Lambs Fry & Bacon

Caesar Salad with Chicken or Calamari

Anchovies Optional

Kids under 12 years

Nuggets and Chips 7.00

Battered Fish and Chips 7.00

Spaghetti Bolognese 7.00

Tradies Lunch

	members	guests
Monday - Friday Lunch Only		

Not available Public Holidays.

One Free Tap Beer, 16.00 18.00

House Wine or Soft Drink

Roast of the Day

Steak of the Day

Chicken Parmigiana

Grilled Fillet Fish

Beer Battered Fish Fillet

Caesar Salad with Chicken or Calamari
Anchovies Optional

Chef's Curry with Rice, Salad, Papadum's

Angus Beef Burger with the Lot

Pie of the Day

Rissoles, Mash & Vegetables

Moroccan Chicken Breast
with Yoghurt Dip (nuts)

Bangers and Mash with onion gravy

Lamb Shank with Mash & Vegetables

Chicken Souvlaki

Thai Beef Salad

Asian Pork Chops with rice and fried egg

Moroccan Fried Calamari Rings

All Seniors and Tradies served with your choice of Chips and Self-serve Salad or Vegetables unless otherwise specified.

Desserts

Home Made Sticky Date Pudding 7.00

Brulee With Ice Cream 7.00

Banana Fritter 7.00

Apple Crumble with Ice Cream 7.00

Fruit Salad with Ice Cream 7.00

Banana Split with ice cream & nuts 7.00