

LUNCH

7 DAYS
11.30AM - 2.00PM

DINNER

SUNDAY - THURSDAY
5.30PM - 8.30PM

FRIDAY - SATURDAY
5.30PM - 9.30PM

BREAKFAST
AVAILABLE FROM
8AM - 11AM DAILY



STARTERS

	MEMBER	VISITOR
Garlic & Herb Bread (V) Ciabatta with Confit Garlic, Fresh Rosemary, Himalayan Pink Rock Salt & House Made Fresh Basil Salsa Verde Butter	6.5	7.5
Heirloom Vine-Ripened Tomato Bruschetta (V) Toasted Sourdough topped with Creamed Cheese, marinated Heirloom Tomatoes, Spanish Onion, Fresh Basil, a drizzle of Extra Virgin Olive Oil & Apple Balsamic	9	10.5
Calamari Tender fresh Calamari, Tapioca dusted in our house made hot & spicy salty seasoning with Coriander, Chilli, Lime Aioli, served with Fresh Lemon	19	22
American Style Buffalo Wings Tossed in Frank's Original Hot Sauce, Celery Crudités & House Made Ranch	16	18.5
BBQ Octopus (GF) Marinated & char-grilled with hommus served on a bed of Mixed Greens & topped with a Lemon, Olive Oil & Oregano Dressing	20	23
Croquettes Creamy Potato with Chorizo, Truffle Mayo, Watercress	17	19.5
Sydney Rock Oysters (GF) Natural with Ponzu Dressing	(6) 17.5 (12) 27	20 31
Kilpatrick	(6) 18.5 (12) 28	21 32

SENIORS MENU

Meal Only MEMBER 12 VISITOR 15

Meal plus Coffee & Cake MEMBER 15 VISITOR 18

Roast of the Day Mixed Roast Veggies with Gravy

Homemade Butter Chicken with Rice

Grilled Ocean Perch with Chips & Salad

Grilled Lambs Fry with Crispy Bacon, Creamy Mash & Garden Peas

Classic Bangers & Mash

AVAILABLE MONDAY TO FRIDAY 11.30AM - 2.00PM

BURGERS (ALL SERVED WITH CHIPS)

	MEMBER	VISITOR
Pulled Pork Burger Apple & Cabbage Slaw, Chipotle Mayo	17.5	20
Tradies Burger Beef, Bacon, Cheese, Lettuce, Tomato, Mustard Relish & Aioli	17.5	20
Grilled Mushroom Burger (V) Field Mushroom, Feta Cheese, Coral Lettuce, Pesto Aioli	16.5	19
Steak Sandwich Turkish Bread, Rocket, Caramelized Onion, Swiss Cheese, Tomato, Chilli Jam & Mayo	17.5	20
Buttermilk Southern Fried Chicken Burger Slaw, Cheese, Spicy Mayo	17.5	20

HEALTHY OPTIONS

Grilled Chicken Caesar La-Ionica Chicken Breast, Baby Cos, Boiled Egg, Slow Roasted Pancetta, Parmesan Aioli & Sour Dough Croutons	16.5	19
Brown Rice Salad (GF) Sesame Seaweed, Slaw, Charred Corn, Broccolini, Coriander, Tobiko & Ponzu Dressing	19	22
Jamaican Jerk Chicken (Spicy) (GF) Cos Lettuce, Onion, Cucumber, Avocado, Mango & Radish in Lemon Citronette	21	24
Salt Baked Beetroot Salad (V, GF) Goat Cheese, Rocket, Witlof, Quinoa, Smoked Almonds & Balsamic	21	24
Village Greek Salad (V, GF) Cucumber, Spanish Onion, Truss Tomatoes, Marinated Sheep's Feta, Cracked Pepper, Olive Oil Lemon Dressing, Fresh Oregano & Sea Salt	15	17

KIDS MENU

ALL KIDS MEALS SERVED WITH ICE CREAM & CHOICE OF TOPPING

Fish & Chips	11	13
Crumbed Chicken Tenders with Chips	11	13
Cheese Burger & Chips	11	13
Spaghetti Bolognese	11	13

OLD TIME FAVOURITES

	MEMBER	VISITOR
Panko Crumbed Chicken Schnitzel With Salad & Chips	21	24
Chicken Parmigiana & Chips Crumbed Eggplant, Double Smoked Ham, Cheese & Salad	24	28
Beer Battered Fish & Chips With Home Made Tartare Sauce & Salad	20	23
Pork & Fennel Sausages With Creamed Mash Potatoes & Spring Peas	19	22
Grilled Perch (GF) With Salad & Chips	21	24
Spaghetti Bolognese Slow Cooked Pork & Beef Ragout topped with freshly grated Parmesan	19	22
Roast of the Day Mixed Roast Veggies with Gravy	18	21
Seafood Basket Prawn Cutlets, Tempura Scallop, Battered Fish, Crab Claw, Salt & Pepper Calamari, Chips & Salad	25	29

OUR FAMOUS SEAFOOD PLATTER FOR 2

member 79 visitor 89

Fresh King Prawns, Sydney Rock Oysters - Fresh & Kilpatrick, Smoked Salmon, Blue Swimmer Crab, Prawn Cutlets, BBQ Octopus, Tempura Scallop, Battered Fish, Crab Claw, Salt & Pepper Calamari served with Fresh Fruit, Chips & Salad

PASTA & RISOTTO

Chilli King Prawn Spaghetti With fresh Chilli, Coriander, Sea Salt, Parsley, tossed in Cold Pressed Olive Oil with infused Lemon Peel	25	29
Fettucine Boscaiola Bacon, Mushroom & White Wine Cream Sauce	19	22
Ravioli (V) Spinach & Ricotta, Parmesan, Truffle Rosa Sauce	22	25
Risotto Caramelised Leek & Bacon, Peas, Baby Herbs	22	25

MAINS

	MEMBER	VISITOR
Rolled Pork Belly Porchetta Berkshire Cabbage, Roast Apple, Thyme Jus, Watercress	28	32
Great Southern Lamb Slow Cooked 12 hour Lamb Shoulder, Lemon Potatoes, Charred Broccolini, Pickle Onion, Rosemary Jus	29	33
Barramundi Fillet grilled to perfection served with Chips, Salad & Tartare Sauce	27	31
Crispy Skin Salmon (GF) Avocado puree, smoked crispy Quinoa, Witlof, Watercress, Rocket & Radish	27	31
St Louis USA Pork Ribs - Full Rack Full Rack USA Pork Ribs in our in-house Misa Pitchu Dry Rub, slow cooked for 8 hours in our Coca Cola basting & caramelised to perfection on the open flamed grill, served with Chips & Sour Cream	28	32
Riverina Black Angus Scotch Fillet Our juicy tender flavoursome & well-marbled 300g Angus Scotch Fillet, Red Wine Compound Butter, served with Salad & Chips	32	37
Sirloin Steak 300g MSA Grain Fed Southern Prime Beef, Red Wine Compound Butter, served with Salad & Chips	30	35
Chicken Scallopini Bacon, Mushrooms, White Wine Cream Sauce with Mash & Fresh Seasonal Greens	26	30

SAUCES & SIDES

Mushroom	2	2.5
Peppercorn	2	2.5
Dianne	2	2.5
Jus	2	2.5
Aioli	2	2.5
Wedges with Sour Cream & Sweet Chilli (V)	8	9
Chips (V)	6	7
Mash Potato (V)	6	7
Garden Salad (V, GF)	5	6
Mixed Roast Vegetables (V, GF)	6	7
Steamed Seasonal Vegetables (V)	6	7