STARTERS B STEAK

GARLIC BREAD \$7 MEMBERS / \$8 GUESTS V



macadamia pesto dips <u>w</u> toasted bread

PRAWN GYOZA (5) \$11 MEMBERS / **\$12** CUESTS Deep fried until crispy and served \underline{w} lime & sweet soy dipping sauce

LEMON PEPPER CALAMARI \$12 MEMBERS / \$13 GUESTS Served w aioli

HICKORY BBQ CHICKEN WINGS \$14 MEMBERS / \$15 GUESTS

OYSTERS New Zealand Pacific

4 STEAK YOUCHERS

NATURAL - HALF DOZEN \$22 MEMBERS / \$24 GUESTS

KILPATRICK - HALF DOZEN \$24 MEMBERS / \$26 GUESTS

6 STEAK VOUCHERS

NATURAL - DOZEN \$40 MEMBERS / \$42 GUESTS XX KILPATRICK - DOZEN \$42 MEMBERS / \$44 GUESTS

SALADS 4 STEAK YOUCHERS

CAESAR \$13 MEMBERS / \$15 GUESTS
Cos lettuce, crispy bacon & toasted croutons tossed in a classic Caesar dressing
ADD CHICKEN \$5 MEMBERS / \$6 GUESTS
ADD CALAMARI \$5 MEMBERS / \$6 GUESTS
ADD PRAWNS \$7 MEMBERS / \$8 GUESTS

ROASTED BEETROOT, FETTA & WALNUT SALAD \$13 MEMBERS / \$15 GUESTS V

Roasted baby beetroot, fetta, walnut, sliced red onion and sliced radish tossed through spinach leaves and finished in a pomegranate vinaigrette

ADD CHICKEN \$5 MEMBERS / \$6 GUESTS

BREAD ON BOTH SIDES 4 SUEAK

Served with thick cut chips

STEAK SANDWICH \$17 MEMBERS / \$19 GUESTS Rib eye steak between toasted sourdough, bacon, cheese, fried onions, lettuce, tomato \underline{w} a mustard mayonnaise

BUTTERMILK CHICKEN BURGER \$18 MEMBERS / **\$20** GUESTS Buttermilk southern fried chicken breast, lettuce, tomato & sliced red onion w smokey chipotle mayonnaise

AUSSIE WORKS BURGER \$19 MEMBERS / \$21 GUESSS Beef patty topped with rib fillet steak, cheese, lettuce, grilled pineapple, beetroot w mayonnaise

Vegetarian option available 🅜 Vegan option available 🧽 Gluten friendly option available 🔀

THE CLASSICS 4 STEAK VOUCHERS

With your choice of 2 sides & a sauce

CHICKEN SCHNITZEL \$19 MEMBERS / \$21 GUESTS

CRUMBED STEAK \$21 MEMBERS / \$23 GUESTS

CLASSIC PARMIGIANA \$23 MEMBERS / \$25 GUESTS

FROM THE SEA 4 STEAK YOUGHERS

GARLIC PRAWNS \$24 MEMBERS / \$26 GUESTS STATES Garlic cream sauce, fluffy steamed rice & garden salad

CATCH OF THE DAY 🥋

Battered, crumbed or grilled, garden salad, & thick cut chips <u>w</u> tartare & lemon wedge

SEAFOOD BASKET \$26 MEMBERS / **\$28** GUESTS Fish, crumbed prawns, calamari, scallops & thick cut chips w tartare & lemon wedge

LEMON PEPPER CALAMARI \$26 MEMBERS / \$28 GUESTS Served with chips, garden salad w aioli

ATLANTIC SALMON & SHIITAKE RISOTTO \$26 MEMBERS / \$28 GUESTS Grilled salmon on creamy shiitake mushroom risotto w chive béarnaise



PASTA 4 STEAK VOUCHERS

LINGUINE | GNOCCHI | RISOTTO with your choice of sauce:

MUSHROOM, ASPARAGUS & RICOTTA ALFREDO \$19 MEMBERS / \$21 GUESTS **

Sautéed mushrooms, asparagus, garlic, parmesan & parsley in a creamy white wine sauce topped w ricotta

PRAWN & CHORIZO \$22 MEMBERS / \$24 GUESTS
Prawn, chorizo, garlic, sliced red onion & shallots in a creamy napoli sauce

CHICKEN FLORENTINE \$22 MEMBERS / \$24 GUESTS
Pan fried chicken and cherry tomatoes in a spinach
& cream sauce, topped w shaved parmesan

KDS 3 STEAK VOUCHERS

Includes an activity pack, softdrink & ice cream!

STEAK & CHIPS \$10 MEMBERS / \$11 GUESTS

BATTERED FISH & CHIPS \$10 MEMBERS / \$11 GUESTS

HAWAIIAN PIZZA & CHIPS \$10 MEMBERS / \$11 GUESTS

CHICKEN NUGGETS & CHIPS \$10 MEMBERS / \$11 GUESTS

4 STEAK OFF THE GRILL

With your choice of 2 sides & a sauce

GRILLED CHICKEN BREAST \$18 MEMBERS / \$20 GUESTS \chi

PORK CHOP \$33 MEMBERS / \$35 GUESTS o

RUMP 300 GRAMS \$34 MEMBERS / \$36 GUESTS SIRLOIN 300 GRAMS \$34 MEMBERS / \$36 GUESTS SIRLOIN 300 GRAMS \$34 MEMBERS / \$36 GUESTS

HICKORY BBQ PORK RIBS \$36 MEMBERS / \$38 GUESTS

3 STEAK TOPPERS

AVOCADO & BÉARNAISE \$5 MEMBERS / \$6 GUESTS

GRILLED CHICKEN BREAST \$5 MEMBERS / \$6 GUESTS 🧩

LEMON PEPPER CALAMARI \$5 MEMBERS / \$6 GUESTS 🧩

SEAFOOD BASKET \$7 MEMBERS / \$8 GUESTS

GARLIC PRAWNS \$7 MEMBERS / \$8 GUESTS

HICKORY PORK RIBS \$8 MEMBERS / \$9 GUESTS

2 STEAK S DES

THICK CUT CHIPS \$5 MEMBERS / \$6 GUESTS 💎 🧩

MASH POTATO \$5 MEMBERS / \$6 GUESTS V

GARDEN SALAD \$5 MEMBERS / \$6 GUESTS V

SEASONAL VEGETABLES \$5 MEMBERS / \$6 GUESTS V

2 STEAK SAUCES

GRAYY, DIANNE, MUSHROOM

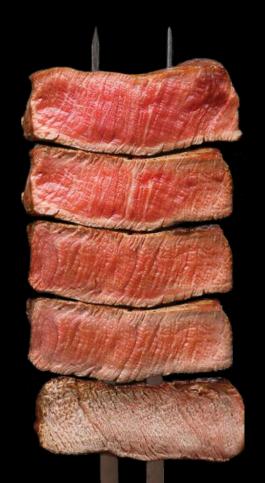
, PEPPER

, GARLIC

, BÉARNAISE

, MEMBERS /

, \$4 GUESTS



READY TO DRINK

CAN Bundaberg Rum & Cola, Bundaberg Rum Red & Cola, Johnnie Walker & Cola, Jack Daniels & Cola, Jim Beam & Cola, Canadian Club & Dry, Canadian Club & Cola STUBBY Lazy Bear CRUISER Lemon & Lime, Raspberry, Guava

BOTTLED BEER & CIDER

FULL STRENGTH XXXX Bitter, XXXX Summer,
XXXX Summer Lime, Corona, Great Northern Original,
Pure Blonde, James Boags Premium, Tooheys New,
Tooheys Old, Tooheys Extra Dry, Victoria Bitter, Hahn Ultra
MID STRENGTH XXXX Gold, Great Northern Crisp,
Pure Blonde Mid, Carlton Mid
LIGHT STRENGTH James Boags Light, Cascade Premium
Light, Hahn Premium Light
STRONGBOW CIDER Original/Sweet
SOMERSBY CIDER Sweet Apple/Pear
CRAFT See our staff for details

DRAUGHT BEER & CIDER

POT, SCHOONER, PINT, JUG XXXX Gold, XXXX Dry, XXXX Bitter, Hahn Superdry 3.5, Great Northern Crisp, Great Northern Original, Victoria Bitter, Carlton Draught, James Squire 150 Lashes, James Squire Ginger Beer, Somersby Apple Cider

CRAFT See our staff for details



SOFT DRINK & JUICE STEAK

GLASS Pepsi, Pepsi Max, Lemonade, Solo, Creaming Soda, Ginger Ale, Soda Water CAN Coke, Coke No Sugar, Lemonade, Pepsi, Pepsi Max, Sunkist, Solo

BUNDABERG BREWED Ginger Beer,
Diet Ginger Beer, Sarsaparilla
BOTTLE Ginger Ale, Soda Water, Tonic Water
JUICE Orange, Apple, Pineapple, Tomato



COLD 2 STEAK VOUCHERS

ICED Chocolate, Latte, Chai, Long Black
MILKSHAKE OR THICKSHAKE
Chocolate, Strawberry, Vanilla, Caramel, Banana, Coffee

HOT 2 STEAK YOUCHERS

COFFEE Espresso, Double Espresso, Cappuccino, Latte,
Chai Latte, Flat White, Long Black, Mochaccino
TEA English Breakfast, Earl Grey, Chamomile, Peppermint, Fruit
HOT Chocolate

WE'RE SOCIAL











SPARKLING

PINOT NOIR CHARDONNAY Jacob's Creek (200ml piccolo)

BRUT Bay of Stones (150ml), Trilogy Nv Cuvée (150ml)

PROSECCO Seppelt Great Entertainer (bottle only)

ROSÉ

BAROSE ROSE Jacob's Creek (150ml/250ml or bottle)

WHITE WINE

Stoneleigh Wild Valley (150ml/250ml or bottle)

Twin Islands (150ml/250ml or bottle)

MOSCATO Brown Brother's (150ml/250ml or bottle)

PINOT GRIGIO Y Series (bottle only)

PINOT GRIS Hāhā (150ml/250ml or bottle)

CHARDONNAY Jacob's Creek (150ml/250ml or bottle)

Wirra Wirra Scrubby Rise (bottle only)

SAUVIGNON BLANC Bay of Stones (150ml/250ml or bottle)



WINE & COCKTAIL BAR

LEXINGTON HILL Espresso Martini (150ml)
SQUEALING PIG Sauvignon Blanc (150ml/250ml or bottle)
T'GALLANT Blush Moscato (150ml/250ml)
T'GALLANT Pinot Grigio (150ml/250ml)

RED WINE

MERLOT Jacob's Creek (150ml/250ml or bottle)
PINOT NOIR Devils Corner Pinot Noir (150ml/250ml or bottle)
SHIRAZ Bay of Stones (150ml/250ml or bottle)
Gramp's (150ml/250ml or bottle)
Pepperjack (bottle only)

CABERNET SAUVIGNON

Wyndham Estate Bin 444 (150ml/250ml or bottle)
Wirra Wirra Church Block (bottle only)

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