Snacks & Starters

	Member	Non- Member
Garlic, Herb & Parmesan Bread $oldsymbol{oldsymbol{v}}$	8	9
Seasoned Potato Wedges Sour cream, sweet chilli	15	16
Bruschetta (V) <i>Heirloom tomato, red onion, basil, garlic oil, toasted sourdough</i>	17	18
Haloumi Fries v Za'atar salt, sumac yoghurt	19	20
Saganaki (v) Greek cheese, garlic tomato fondue, parsley, toasted soft bread	19	20
Salt & Pepper Calamari Smoked mayonnaise, fresh lemon	20	21
Carezze di Mare White Anchovies Confit chilli, rocket, sourdough Wine Pairing Suggestion: St Hallett Barossa Rosé	20	21
Crispy Fish Tacos (3) Iceberg lettuce, pico de gallo, chipotle mayonnaise, fresh jalapeño, coriander	19	20
Fried Chicken Wings Served Naked or with house-made Buffalo sauce. Side of ranch dipping sauce	19	20

Salads

	Member	Member
Grain Salad (ⓐ (ⓐ) Brown rice, quinoa, pearl couscous, currants, peas, pomegranate, seasonal herbs, pine nuts, harissa yoghurt, avocado, sesame rice crisp	23	25
Beetroot-Cured Salmon Niçoise (ef) Potato, green beans, olives, cherry tomato, cos lettuce, egg, aioli, lemon dressing	25	27
Classic Caesar Cos lettuce, bacon crisp, parmesan, croutons, soft poached egg, Caesar dressing	22	24

Add Prawns - 9 Add Grilled Chicken - 7

Burgers & Sandwiches

SERVED WITH CHIPS	Member	Non- Member
Vege © Pumpkin and chickpea patty, lettuce, cucumber, curry mayonnaise, ricotta	23	25
Chicken € Buttermilk fried chicken breast, leaves, tomato, onions, avocado, chipotle mayonnaise Grilled Chicken Option Available	24	26
Cheese All beef patty, American cheese, pickles, onions, American mustard, ketchup	20	22
The Peaky 2x2 Double Angus patty, double American cheese, streaky bacon, onion, pickles, Peaky's special sauce	28	30
Steak Sandwich <i>Garlic ciabatta, scotch fillet, cos lettuce, beetroot, caramelised balsamic onion, dijonnaise</i>	27	29
Reuben Sandwich Hot smoked NY style wagyu beef brisket, sauerkraut, pickles, Russian dressing, Swiss cheese, toasted sourdough tin loaf	27	29

Add American Cheese - 2 Add Beef Patty - 6 Add Streaky Bacon - 4

Pastas

	Member	Non- Member
Green Pea & Asparagus Risotto v @ N Toasted hazelnuts, chives, taleggio	25	27
Calamarata Alla Norma Eggplant and zucchini braised in tomato sauce, fried basil, ricotta salata	25	27
Chilli Prawn Linguine <i>Prawns, garlic, chilli, grape tomatoes, white wine, extra virgin olive oil, pangrattato</i>	28	30
Wine Pairing Suggestion: Petaluma Second Blooming Chardonnay 🔞		
Fettuccine Boscaiola Bacon, mushroom, garlic cream, parmesan	24	26
Moussaka © Slow cooked beef, eggplant, white sauce, parmesan, leaf and herb salad	29	31

Add Chicken - 7 Add Prawns - 9

Gluten Free pasta available.

Mains

	Member	Non- Member
Pale Ale Beer Battered Fish Chips, garden salad, tartare	27	29
Crispy Skin Salmon (a) Green pea crème fraiche, charred leek, black garlic, heirloom carrot, pickled zucchini	35	37
Pan-Fried Barramundi (e) <i>Cauliflower cream, bok choy, asparagus, tomato relish, lavender honey, rice crisp</i>	35	37
Chicken Schnitzel Parmesan and herb crumbed chicken breast, your choice of 2 sides and 1 sauce	27	29
Chicken Schnitzel Parmigiana Parmesan and herb crumbed chicken breast, Napolitana sauce, smoked ham, mozzarella, your choice of 2 sides	29	31
Chicken Schnitzel Boscaiola Parmesan and herb crumbed chicken breast, creamy bacon and mushroom sauce, your choice of 2 sides	29	31
Lamb Souvlaki Skewered marinated lamb, Greek salad, tzatziki, grilled pita, chips	34	36
Crispy Skin Pork Belly (a) Crunchy garlic and rosemary potato, charred cabbage, apple and vanilla puree, red wine jus	36	38
Roasted Lamb Rump (©) (©) Green beans, potato hash, romesco, salsa verde Wine Pairing Suggestion: TA KU Pinot Noir	35	37

Choice of Toppings Member Mon-Member S 6 Choice of Toppings

Grill

SERVED WITH YOUR CHOICE OF 2 SIDES AND 1 SAUCE	Member	Non- Member
250g Riverina Grain-Fed Angus Rump MBS 2+ Wagga Wagga NSW	33	35
200g Pinnacle Beef Eye Fillet MSA Riverina NSW	43	45
300g Riverina Grain-Fed Sirloin MB2+ Wagga Wagga NSW	47	49
300g Riverina Grain-Fed Scotch Fillet MB2+ Wagga Wagga NSW	49	51
400g Grainge Angus Bone-In Rib Eye MSA Jindalee NSW Wine Pairing Suggestion: Petaluma White Label Cabernet Sauvignon	61	63

Add Surf & Turf Marinated prawns, garlic cream sauce 9



1.2kg Pinnacle Tomahawk Riverina MBS2+ Serves 2-3 people, cooked medium. Please allow 30mins cooking time. Served with café de Paris butter, red wine jus and three sides: seasoned French fries, cos salad and roasted broccoli tossed in olive oil

Member	Non- Member	
168	172	

Sauces

ALL SAUCES ARE GLUTEN FRIENDLY!

Gravy, Pepper, Mushroom, Diane, Red Wine Jus

Member / Non-

3

Pizzas

13"-18/20 | 16"-23/25 | 18"-28/30

Margherita V Tomato base, fresh mozzarella, basil

 $\textbf{Garlic} \ \textcircled{v} \ \textit{Garlic and herb oil, fresh mozzarella}$

13" - **24 / 26** | 16" - **30 / 32** | 18" - **42 / 44**

Vegan v Pumpkin puree base, vegan cheese, beetroot, zucchini, red onion, rocket

Mushroom (*V***)** *Tomato base, fresh mozzarella, porcini mushrooms, field mushrooms, pecorino, parsley*

Prawn Tomato base, fresh mozzarella, garlic prawns, red onion, capsicum, cherry tomatoes, chilli

Vegetarian (v) (e) Pesto base, fresh mozzarella, eggplant, roasted capsicum, mushroom, olives, feta, fried basil

Prosciutto Tomato base, fresh mozzarella, prosciutto, parmesan, rocket

Wine Pairing Suggestion: Swanning Around Grenache

Quattro Formaggi (v) Mascarpone base, fresh mozzarella, gorgonzola, goat's cheese, parsley, black pepper Wine Pairing Suggestion: Banrock Reserve Montepulciano

BBQ Chicken Ranch Smoky tomato BBQ base, fresh mozzarella, marinated chicken breast, maple smoked bacon, red onion, capsicum, ranch dressing

Italian Sausage Tomato base, fresh mozzarella, potato, truffle pecorino

Pepperoni Tomato base, fresh mozzarella, pepperoni

Supreme Tomato base, fresh mozzarella, capsicum, red onion, mushrooms, ham, pepperoni, olives

Hawaiian Tomato base, fresh mozzarella, double smoked ham, pineapple

Meat Lovers Smoky tomato BBQ base, fresh mozzarella, double smoked ham, maple bacon, pepperoni, pork belly pieces, marinated beef rump

Gluten free bases available for + \$4 upon request. 13" pizzas only.

Sides

	Member	Non- Member
Mixed Leaf Salad (16) (6) Cherry tomatoes, cucumber, red onion	8	9
Greek Salad (v) (e) Tomato, cucumber, capsicum, black olives, feta, lemon, oregano	10	11
Steamed Seasonal Greens (v) (GF) Eschalot and herb butter	8	9
Buttery Mash v Creamy mash potato, lots of butter	9	10
Fries (v) Rosemary salt, mayonnaise	9	10

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COMES WITH A COMPLIMENTARY DIXIE CUP!	Member	Non- Member
Grilled Fish Served with chips, cucumber sticks and carrot sticks	14	15
Grilled Chicken Served with chips, cucumber sticks and carrot sticks	14	15
Chicken Schnitzel Served with chips, cucumber sticks and carrot sticks	14	15
Fish Cocktail Served with chips, cucumber sticks and carrot sticks	14	15
Cheeseburger & Fries	14	15
Spaghetti Napolitana 🔍	14	15
Spaghetti Bolognese	14	15

Desserts

	Member	Non- Member
Apple Crumble Tart Salted caramel gelato	16	17
Chocolate Lava Cake Strawberries, vanilla ice-cream	16	17