

Snacks AND Starters

	Member	Non-Member
Garlic, Herb & Parmesan Bread (V)	8	9
Seasoned Potato Wedges (V) <i>Sour cream, sweet chilli</i>	15	16
Burrata (V) <i>Olive tapenade, preserved lemon dressing, grilled soft bread</i> <i>Wine Pairing Suggestion: Yarra Burn Prosecco</i>	22	24
Bruschetta (V) <i>Heirloom tomato, red onion, basil, garlic oil, toasted sourdough</i>	17	18
Haloumi Fries (V) <i>Za'atar salt, sumac yoghurt</i>	19	20
Glazed Eggplant (V) <i>House-made hummus, puffed pearl barley, pomegranate, olive oil, sumac</i>	18	19
Salt & Pepper Calamari <i>Smoked mayonnaise, fresh lemon</i>	21	23
Carezze di Mare White Anchovies <i>Confit chilli, rocket, sourdough</i> <i>Wine Pairing Suggestion: St Hallett Barossa Rosé</i>	20	22
Grilled Prawn Tacos (3) <i>Soft flour tortilla, iceberg lettuce, chilli and pineapple salsa, sour cream, fresh jalapeño, coriander</i>	21	23
Full Kilo Fried Chicken Wings <i>Served Naked or with house-made Buffalo sauce.</i> <i>Side of ranch dipping sauce</i>	20	22

Salads

	Member	Non-Member
Grilled Broccolini (V) (GF) (CN) <i>Lemon yoghurt, mixed quinoa, semi-dried tomatoes, toasted pistachio, dried figs, parsley, pomegranate dressing</i>	23	25
Classic Caesar <i>Cos lettuce, bacon crisp, parmesan, croutons, soft poached egg, Caesar dressing</i>	22	24
Smoked Chicken <i>Mixed herbs and leaves, fennel, radish, cherry tomatoes, grapes, garlic croutons, ricotta, green goddess dressing</i>	24	26

Add Prawns - 9
Add Grilled Chicken - 7

Burgers AND Sandwiches

SERVED WITH CHIPS

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

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

Pastas

	Member	Non-Member
Mushroom Risotto (V) (GF) (CN) <i>Buttered leeks, mixed mushrooms, parsley, parmesan, pine nuts, stracciatella, truffle oil</i> <i>Wine Pairing Suggestion: Petaluma Second Blooming Chardonnay</i>	25	27
Penne Alla Norma <i>Eggplant and zucchini braised in tomato sauce, fried basil, ricotta salata</i>	25	27
Chilli Prawn Linguine <i>Prawns, garlic, chilli, grape tomatoes, white wine, extra virgin olive oil, pangrattato</i>	28	30
Fettuccine Boscaiola <i>Bacon, mushroom, garlic cream, parmesan</i>	24	26
Braised Pork Ragu <i>Orecchiette, chilli, rosemary and preserved lemon cream</i> <i>Wine Pairing Suggestion: Swanning Around Grenache</i>	26	28

Add Chicken - 7
Add Prawns - 9

Gluten Free pasta available.

Mains

	Member	Non-Member
Pale Ale Beer Battered Fish <i>Chips, garden salad, tartare</i>	27	29
Crispy Skin Salmon <i>Shellfish bisque, fregola, roasted fennel and Roma tomato, fire roasted capsicum, saffron cream</i>	35	37
Pan-Fried Barramundi (GF) <i>Cauliflower cream, bok choy, asparagus, tomato relish, lavender honey, rice crisp</i>	35	37
Chicken Schnitzel <i>Parmesan and herb crumbed chicken breast, your choice of 2 sides and 1 sauce</i>	27	29
Chicken Schnitzel Parmigiana <i>Parmesan and herb crumbed chicken breast, Napolitana sauce, smoked ham, mozzarella, your choice of 2 sides</i>	29	31
Chicken Schnitzel Boscaiola <i>Parmesan and herb crumbed chicken breast, creamy bacon and mushroom sauce, your choice of 2 sides</i>	29	31
Lamb Souvlaki <i>Skewered marinated lamb, Greek salad, tzatziki, grilled pita, chips</i>	34	36
Crispy Skin Pork Belly (GF) <i>Roasted carrot and ginger puree, caramelised celeriac, seasonal greens, red wine jus</i> <i>Wine Pairing Suggestion: Grant Burge "Thorn" Riesling</i>	36	38
Slow Cooked Beef (GF) <i>Mashed potato, grilled broccoli, roasted mushroom, garlic cream, braising jus</i>	36	38

Grill

SERVED WITH YOUR CHOICE OF 2 SIDES AND 1 SAUCE

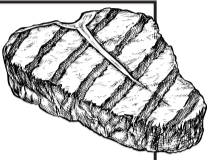
	Member	Non-Member
250g Riverina Grain-Fed Angus Rump MBS 2+ <i>Wagga Wagga NSW</i>	33	35
200g Pinnacle Beef Eye Fillet MSA <i>Riverina NSW</i>	43	45
300g Riverina Grain-Fed Sirloin MB2+ <i>Wagga Wagga NSW</i>	47	49
300g Riverina Grain-Fed Scotch Fillet MB2+ <i>Wagga Wagga NSW</i>	49	51
400g Grainge Angus Bone-In Rib Eye MSA <i>Jindalee NSW</i> <i>Wine Pairing Suggestion: Petaluma White Label Cabernet Sauvignon</i>	61	63

Add Surf & Turf Marinated prawns, garlic cream sauce 9



CHECK OUT THE SPECIALS BOARD FOR OUR PRIME CUT OF MEAT!

Served with seasoned chips, grilled broccoli, thyme and black pepper butter



Sauces

ALL SAUCES ARE GLUTEN FRIENDLY!

Gravy, Pepper, Mushroom, Diane, Red Wine Jus	3
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Pizzas

	Member	Non-Member
13" - 18 / 20 16" - 23 / 25 18" - 28 / 30		

Margherita (V) <i>Tomato base, fresh mozzarella, basil</i>	
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Garlic (V) <i>Garlic and herb oil, fresh mozzarella</i>	
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13" - 24 / 26 | 16" - 30 / 32 | 18" - 42 / 44

Vegan (V) (GF) <i>Pumpkin puree base, vegan cheese, beetroot, zucchini, red onion, rocket</i>	
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Mushroom (V) <i>Tomato base, fresh mozzarella, porcini mushrooms, field mushrooms, pecorino, parsley</i>	
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Prawn <i>Tomato base, fresh mozzarella, garlic prawns, red onion, capsicum, cherry tomatoes, chilli</i>	
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Vegetarian (V) (CN) <i>Pesto base, fresh mozzarella, eggplant, roasted capsicum, mushroom, olives, feta, fried basil</i>	
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Prosciutto <i>Tomato base, fresh mozzarella, prosciutto, parmesan, rocket</i> <i>Wine Pairing Suggestion: Swanning Around Grenache</i>	
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Quattro Formaggi (V) <i>Mascarpone base, fresh mozzarella, gorgonzola, goat's cheese, parsley, black pepper</i> <i>Wine Pairing Suggestion: Banrock Reserve Montepulciano</i>	
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BBQ Chicken Ranch <i>Smoky tomato BBQ base, fresh mozzarella, marinated chicken breast, maple smoked bacon, red onion, capsicum, ranch dressing</i>	
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Italian Sausage <i>Tomato base, fresh mozzarella, potato, truffle pecorino</i>	
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Pepperoni <i>Tomato base, fresh mozzarella, pepperoni</i>	
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Supreme <i>Tomato base, fresh mozzarella, capsicum, red onion, mushrooms, ham, pepperoni, olives</i>	
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Hawaiian <i>Tomato base, fresh mozzarella, double smoked ham, pineapple</i>	
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Meat Lovers <i>Smoky tomato BBQ base, fresh mozzarella, double smoked ham, maple bacon, pepperoni, pork belly pieces, marinated beef rump</i>	
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Gluten free bases available for + \$4 upon request. 13" pizzas only.

Sides

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

Kids Menu

COMES WITH A COMPLIMENTARY DIXIE CUP!

	Member	Non-Member
Grilled Fish <i>Served with chips, cucumber sticks and carrot sticks</i>	14	15
Grilled Chicken <i>Served with chips, cucumber sticks and carrot sticks</i>	14	15
Chicken Schnitzel <i>Served with chips, cucumber sticks and carrot sticks</i>	14	15
Fish Cocktail <i>Served with chips, cucumber sticks and carrot sticks</i>	14	15
Cheeseburger & Fries	14	15
Spaghetti Napolitana (V)	14	15
Spaghetti Bolognese	14	15

Desserts

	Member	Non-Member
Fried Cheesecake Pillows <i>Vanilla bean ice cream, mixed berry compote</i>	16	17
Chocolate Lava Cake <i>Strawberries, vanilla bean ice cream</i>	16	17

Soft Serve

	Member	Non-Member
Chocolate or Vanilla Soft Serve in a Cup or Waffle Cone!	5	6
Choice of Toppings	1	1