Food

Snacks AND Starters

	Member	Non-Member
Garlic, Herb & Parmesan Bread (V)	9	10
Seasoned Potato Wedges (V) *Sour cream, sweet chilli*	15	16
Halloumi Fries (V) *Za'atar salt, sumac yoghurt*	21	22
Salt & Pepper Calamari *Green shallot, fresh jalapeños, coriander, jalapeño mayonnaise*	21	23
Greek Style Octopus (GF) *Potato, fire roasted capsicum and tomato salad, olive crumb, seasonal herbs, lemon and oregano dressing* ***Wine Pairing Suggestion:*** *Kir-Yianni Assyrtiko*	22	24
Salmon & Eggplant Tartare *Sesame and soy, chilli, fried wonton crisps* ***Wine Pairing Suggestion:*** *Grant Burge Prosecco Rosé*	22	24
Kilo Fried Chicken Wings *Served **Naked** or with house-made **Buffalo** sauce. Side of ranch dipping sauce*	20	22
Nachos (GF) *Beef and bean chilli, melted mozzarella, guacamole, sour cream, pickled jalapeños, fried onion, coriander*	22	24

Salads

	Member	Non-Member
Roasted Vegetable (VG) (GF) (CN) *Roast pumpkin, purple carrots, Brussels sprout, carrot hummus, lettuce leaves, mixed nuts and seeds, coconut labneh, sherry dressing*	23	25
Classic Caesar *Cos lettuce, bacon crisp, parmesan, croutons, soft poached egg, Caesar dressing*	22	24
Grilled Prawn & Pesto (GF) (CN) *Iceberg lettuce, fennel, radish, rocket, semi-dried cherry tomato, basil pesto mayonnaise*	25	27

Add Grilled Chicken - 7
Add Prawns - 9

Burgers AND Sandwiches

	Member	Non-Member
Crumbed & Fried Mushroom (V) *Rocket, provolone, jalapeño mayonnaise*	23	25
Buttermilk Fried Chicken *Leaves, tomato, onions, avocado, chipotle mayonnaise* ***Grilled Chicken Option Available***	24	26
Oklahoma Smash Burger *Grilled onions, American cheese, American mustard, pickles*	21	23
The Peaky 2x2 *Double Angus patty, double American cheese, streaky bacon, onion, pickles, Peaky's special sauce*	28	30
Steak Sandwich *Garlic ciabatta, scotch fillet, cos lettuce, beetroot, caramelised balsamic onion, dijonnaise*	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

Sauces

ALL SAUCES ARE GLUTEN FRIENDLY!

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

Pastas

	Member	Non-Member
Pumpkin Ravioli (V) (CN) *Browned sage butter, hazelnuts, goat's cheese*	26	28
Prawn & Nduja Linguine *Roasted capsicum, cherry tomatoes, chilli, parsley, pangrattato*	29	31
Duck Ragu Orecchiette *Pancetta, parsley, torn kale, pecorino* ***Wine Pairing Suggestion:*** *Ta Ku Pinot Noir*	28	30
House-Made Ricotta Gnocchi *Pancetta, Brussels sprout, anchovy and parmesan cream* ***Wine Pairing Suggestion:*** *White Admiral Pinot Grigio*	26	28
Penne Boscaiola *Bacon, mushroom, garlic cream, parmesan*	24	26

Add Chicken - 7
Add Prawns - 9

Mains

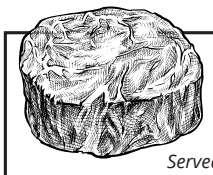
	Member	Non-Member
Vegetable Tagine (VG) *Chickpeas, dried apricots, spiced flatbread, coconut labneh*	27	29
Pale Ale Beer Battered Fish *Chips, garden salad, tartare*	28	30
Crispy Skin Salmon (GF) *Roasted winter vegetables, black garlic mayonnaise, fried kale*	35	37
Pan-Fried Barramundi *Cauliflower puree, zucchini and golden beetroot salad, kombu, roasted sesame dressing, tobiko*	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*	35	37
Grilled Marinated Pork Cutlet (GF) *Crispy potato and onion hash, pear chutney, red wine jus*	35	37
Texas Style Boneless Beef Short Rib *Candied sweet potato, fried onion rings, red eye gravy* ***Wine Pairing Suggestion:*** *Swanning Around Grenache*	38	40

Grill

SERVED WITH YOUR CHOICE OF 2 SIDES AND 1 SAUCE

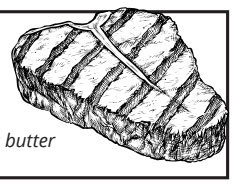
	Member	Non-Member
250g Riverina Grain-Fed Angus Rump MBS 2+ *Wagga Wagga NSW*	33	35
200g Pinnacle Beef Eye Fillet MSA *Riverina NSW*	45	47
300g Riverina Grain-Fed Sirloin MB2+ *Wagga Wagga NSW*	47	49
300g Riverina Grain-Fed Scotch Fillet MB2+ *Wagga Wagga NSW*	49	51

Add Surf & Turf *Marinated prawns, garlic cream sauce* **9**



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

Served with buttery mash potato, roasted root vegetables and Café de Paris butter



THE KITCHEN

(GF) Gluten Friendly | (V) Vegetarian | (VG) Vegan | (CN) Contains Nuts | Spicy

Vegan? Some of our dishes have a vegan option. Ask our staff for details.

Food

Pizzas

13″ - **21 / 23** | *16″* - **26 / 28** | *18″* - **34 / 36**

Margherita (V) *Tomato base, fresh mozzarella, basil*
Vegan option available

Garlic (V) *Garlic and herb oil, fresh mozzarella*
Vegan option available

13″ - **27 / 29** | *16″* - **32 / 34** | *18″* - **45 / 47**

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

Vegetarian (V) *Tomato base, fresh mozzarella, fire roasted capsicum, red onion, artichoke, rocket, parmesan*
Vegan option available

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

Prosciutto *Tomato base, fresh mozzarella, prosciutto, parmesan, rocket*
Wine Pairing Suggestion: *Swanning Around Grenache*

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

Italian Sausage *Garlic oil 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*
Wine Pairing Suggestion: *Banrock Reserve Montepulciano*

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

Sides

	Member	Non-Member
Mixed Leaf Salad (VG) (GF) *Cherry tomatoes, cucumber, red onion*	8	9
Greek Salad (V) (GF) *Tomato, cucumber, capsicum, black olives, fetta, lemon, oregano*	10	11
Steamed Seasonal Vegetables (VG) (GF) *Virgin olive oil, sea salt*	8	9
Buttery Mash (V) *Creamy mash potato, lots of butter*	9	10
Fries (V) *Rosemary salt, mayonnaise*	9	10

Kids Menu

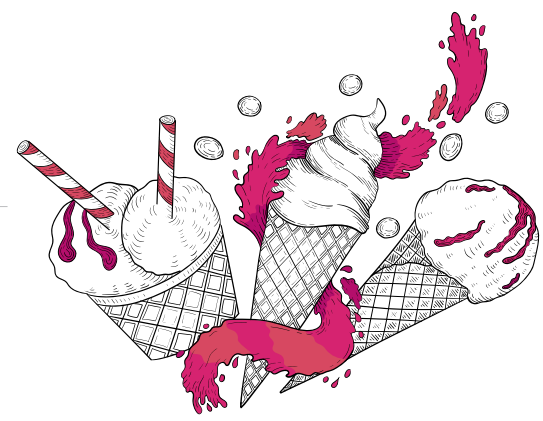
COMES WITH A COMPLIMENTARY DIXIE CUP!	Member	Non-Member
Battered Fish Fingers *Served with chips, cucumber sticks and carrot sticks*	14	15
Grilled Chicken *Served with chips, cucumber sticks and carrot sticks*	14	15
Chicken Schnitzel *Served with chips, cucumber sticks and carrot sticks*	14	15
Cheeseburger & Chips	14	15
Minute Steak *Served with chips, cucumber sticks and carrot sticks*	14	15
Penne Napolitana (V)	14	15
Penne Bolognese	14	15

Desserts

	Member	Non-Member
Vanilla Sponge Cake *Orange curd, mixed berries, whipped cream* ***Wine Pairing Suggestion:*** *Rolf Binder Riesling*	16	17
Our Giant Chocolate Chip Cookie (CN) *Vanilla bean ice cream, chocolate sauce, walnuts*	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



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