

ENTREE

Garlic Bread	7.5
Turkish Pide topped with Garlic Butter	
With Cheese	8.5
Herb Bread	7.5
Turkish Pide topped with Herb Butter	
With Cheese	8.5
Tomato Bruschetta	12.9
Diced Tomato, Spinach Onion, Basil, Shaved Parmesan and Balsamic Glaze served on a Toasted Turkish Pide	
Trio of Dips	13.9
Chefs Selection of Dips, served with Toasted Turkish Pide	
Salt and Pepper Calamari	14.9
House Seasoned Crispy Fried Calamari served atop a Petite Salad, dressed in Lime Aioli	
Pumpkin Aranchini	14.9
Sweet Pumpkin and Danish Feta Aranchini, served with Traditional Basil and Pine-nut Pesto. Aside a Petite Salad	
Fried South Cape Camembert	16.9
Crumbed Camembert served with a Sundried Tomato, Shaved Parmesan and Traditional Basil and Pine-nut Pesto. Alongside Toasted Turkish Crisps	
Soup of the Moment	12.9
Chefs House-Made Soup of the Moment, accompanied with Toasted Turkish Pide	

SALADS

Caesar	16.9
Local Baby Cos, Crispy Bacon, Shaved Parmesan and Garlic Croutons, Coated in our House-Made Caesar Dressing and topped with a Soft Slow Poached Egg	
With Chicken or Calamari	20.9
Spiced Quinoa and Pumpkin	17.9
Dukkha Spiced Quinoa, Roasted Pumpkin, Danish Feta, Dates and Baby Spinach. Dressed in a Raspberry Vinaigrette	
With Chicken	21.9
Chicken Salad	21.9
Grilled Chicken, served atop a Salad of Mixed Lettuce Leaves, Sundried Tomatoes, Shaved Parmesan and Caramelised Onion. Coated in a Pesto Vinaigrette	
Calamari Salad	21.9
House Seasoned Crispy Fried Calamari served atop a Mixed Lettuce Leaves, Spanish Onion, Carrot and Segmented Orange Salad. Dressed in Lime Aioli	

CLUB CLASSIC

Burger	16.9
House-Made Beef Patty, with Lettuce, Tomato, Cheese and Rich Tomato Relish on a Toasted Dumper Bun, served with a side of Steakhouse Chips	
Add Onion Rings	3
Burger with the Lot	22.9
Double House-Made Beef Patty, with Lettuce, Tomato, Bacon, Egg, Caramelised Onion, Cheese and Rich Tomato Relish on a Toasted Dumper Bun, served with a side of Steakhouse Chips	
Add Onion Rings	3
Battered Barramundi	22.9
Beer Battered Barramundi Fillets, served with Steakhouse Chips, Classic Garden Salad and a side of House-Made Tartare	
Chicken Schnitzel	21.9
Golden Crumbed Chicken Breast Schnitzel served with a side of Steakhouse Chips and a Classic Garden Salad	
With Gravy, Mushroom Sauce or Peppercorn Sauce	23.9
Chicken Parma	23.9
Crumbed Chicken Breast topped with Rich Napoli, Shaved Ham and Mozzarella. Served with a side of Steakhouse Chips and a Classic Garden Salad	
Bangers and Mash	23.9
Classic Long Length Pork and Fennel Sausage, served atop Garlic and Herb Mash Potato. Drowned in Gravy, with a side of Onion Rings and Sauerkraut	

FROM THE CHAR-GRILL

½ Face Rump	300g	26.9
Porterhouse	300g	35.9
Rib-Eye	500g	42.9

All Steaks cooked to your Liking, served with your choice of Steakhouse Chips or Garlic Roasted Chats and a Classic Garden Salad or Seasonal Greens

With Gravy, Mushroom Sauce, Peppercorn Sauce, Red Wine Jus or Creamy Garlic

Braised Shepard's Pie **28.9**

Slow Braised Lamb, Carrots and Peas in a Red Wine Braise Jus. Topped with Garlic and Herb Mash Potato, with a side of Seasonal Greens and Onions Rings

Pan-Fried Barramundi **27.9**

Pan -Fried Barramundi Fillet seared atop Garlic Roasted Chat Potatoes and Seasonal Greens. Finished with Sweet Potato Crisps and a Sauce Vierge Compound Butter

Chicken Involtini **28.9**

Pan-Fried Chicken Breast rolled with Panchetta and Camembert, served atop a Garlic and Herb Mash Potato, with Seasonal Greens and a Creamy Garlic White Wine Sauce. Finished with Sweet Potato Crisps

Field Mushroom **26.9**

Grilled Flat Field Mushrooms, atop Crushed Garlic Chats and Roasted Pumpkin. Served with a Sauce Vierge Compound Butter and finished with Sweet Potato Crisps

FROM THE PAN

Carbonara **18.9**

Sautéed Bacon, Garlic and Mushrooms, combined in a Creamy, White Wine sauce. Finished with an Egg Yolk, Shaved Parmesan and Fresh Black Pepper

Choice of Pasta: Penne, Fettuccini, Shredded Zucchini, Gluten Free or Gnocchi

With Chicken **22.9**

Vegetarian **18.9**

Chunky Tomatoes, Sweet Baby Peas and Baby Spinach, Sautéed in a Garlic, Chilli and Olive Oil Sauce

Choice of Pasta: Penne, Fettuccini, Shredded Zucchini, Gluten Free or Gnocchi

With Chicken **22.9**

Mediterranean Risotto **20.9**

Sun-Dried Tomatoes, Roasted Capsicum, Spanish Onion, Garlic and Chilli Risotto. Topped with Baby Spinach and Danish Fetta

With Chicken or Bacon **24.9**

Puttanesca **21.9**

Rich Napoli sauce, filled with Kalamata Olives, Capers, Chunky Tomatoes and Fresh Basil. Topped with Crispy Pancetta and Anchovies

Choice of Pasta: Penne, Fettuccini, Shredded Zucchini, Gluten Free or Gnocchi

Lasagne **22.9**

Traditional Individual Lasagnes made from Rich Bolognese and Mozzarella Béchamel. Served with Steakhouse Chips and Classic Garden Salad

Sides

Classic Garden Salad	4.9
Seasonal Greens	4.9
Bowl of Chips	8.9
Bowl of Wedges	8.9
Bowl of Garlic Chats	8.9

Kids Meals

All Kids Meals come with a Cup of Soft Drink or Juice

Nuggets and Chips	10.9
Fish and Chips	10.9
Buttered Penne	9.9
Penne Bolognese	11.9
Cheese Burger	11.9
Chicken Schnitzel	11.9
Chicken Parma	13.9

Dessert

All Desserts served with Chantilly Cream or Vanilla Bean Ice-Cream

Chocolate Pudding	9.9
Grandmas Sticky Date	9.9
Apple and Sultana, Muesli Crumble	9.9
Dark Chocolate Mousse	9.9
Chefs Panna Cotta	9.9
Kids Ice Cream	3.5

DRINKS

Beer on Tap

Cascade Light	4.5	6.4	18.0
Great Northern	4.7	6.6	18.8
Carlton Draught	4.9	6.9	19.6
Carlton Dry	4.9	6.9	19.6

Bottled Beer

XXXX Gold			6.0
VB			6.5
Pure Blonde			6.5
Miller Draught			6.5
Miller Chill			7.0
Crown Lager			7.5
Becks			7.5
Heineken			7.5
Corona			8.0

Cider

Bulmers	Apple		6.0
	Pear		6.0
Somersby	Apple		6.5
	Pear		6.5

Spirits

			8.0
Jim Beam	Bourbon		
Wild Turkey	Bourbon		
Smirnoff	Vodka		
Gordon	Gin		
Southern Comfort	Whiskey		
Jack Daniels	Whiskey		
Canadian Club	Whiskey		
Bacardi	Rum		
Johnny Walker Red	Scotch		
Jose Cuervo	Tequila		
Barbaresso	Ouzo		
Bundaberg	Rum		

Liqueurs

			9.0
Baileys			
Frangelico			
Galliano			
Kahlua			
Midori			
Jagermeister			
Tia Maria			
Cointreau			
Drambuie			

Soft Drink

Coke, Coke Zero, Lift, Sprite, Ginger Ale, Soda Water			
	Pot		3.5
	Schooner		5.0
Ginger Beer			4.0
Sarsaparilla			4.0
Lemon, Lime & Bitters			4.0
Mineral Water			4.0
Tonic Water			4.0

Juice

Apple			4.0
Orange			4.0
Pineapple			5.0

Hot Beverage

Coffee			
	Flat White, Cappuccino, Latte		
		Cup	3.6
		Mug	4.6
Tea			
	English Breakfast, Earl Grey, Green, Peppermint, Chamomile		
		Cup	3.6
		Pot	4.6
Hot Chocolate			
		Cup	3.6
		Mug	4.6
Chai			
		Cup	3.6
		Mug	4.6

WHITE WINE

Sparkling	Region	Glass	Bottle
"The Views" Sparkling Chardonnay Pinot Noir		7	24
Villa Jolanda Prosecco	Veneto	Italy	31
Charles Pelletier Blanc de Blanc	Burgundy	France	34
Long Row Sparkling Piccolo 200ml	South Australia		8
White			
Koonowla Ringmaster Riesling	Clare Valley	SA	8 28
Tar & Roses "Lewis" Riesling	Strathbogie Ranges	VIC	32
"The Views" Sauvignon Blanc		7	24
Mondale Sauvignon Blanc	Marlborough	NZ	28
Ninth Island Sauvignon Blanc	Tamar Valley	TAS	34
Mt Riley Sauvignon Blanc	Marlborough	NZ	9 37
"The Views" Chardonnay		7	24
Angove Family Crest Chardonnay	McLaren Vale	SA	35
Paladino Pinot Grigio	Veneto	Italy	8 28
Wicks Estate Pinot Gris	Adelaide Hills	SA	35
Tulloch Verdelho	Hunter Valley	NSW	33
"The Views" Moscato		7	24
Sugar and Spice Moscato	South Australia	9	34

RED WINE

Sparkling Red & Rosè	Region		Glass	Bottle
Nine Vine Rosè	Barossa Valley	SA	9	34
Mitchell Sparkling "Peppertree" Shiraz	Clare Valley	SA		45
Red				
"The Views" Merlot			7	24
Ferngrove Merlot	Frankland River	WA		31
"The Views" Cabernet Sauvignon			7	24
Sticks Cabernet Sauvignon	Yarra Valley	VIC		36
Hollick "The Bard" Cabernet Sauvignon	Coonawarra	SA		37
"The Views" Shiraz			7	24
Angove Family Crest Shiraz	McLaren Vale	SA		31
Charles Cimicky Trumps Shiraz	Barossa Valley	SA		35
Campbell's "Bobbie Burns" Shiraz	Rutherglen	VIC		38
Water Wheel 5 Rounds Shiraz	Bendigo	VIC		41
Mt Riley Pinot Noir	Marlborough	NZ		35
Curlewis "Bel Sel" Pinot Noir	Bellarine Peninsula	VIC		40
Paladino Sangiovese	Puglia	Italy	8	28
Killerby Cabernet	Margaret river	WA		45