



SALT  
STEAK | SEAFOOD

## STARTERS

<b>Garlic Turkish Bread</b> Toasted with Garlic Butter and Fresh Herbs	V	6.00	6.70
Add Cheese	V	6.50	7.30
<b>Roast Mushrooms</b> Garlic and rosemary roast field mushrooms with creamy Hunter valley brie, rocket, apple, pecorino and truffle		10.00	11.20
<b>Nelson Bay Oysters</b> Natural with Lemon (6)	GF	19.00	21.20
Kilpatrick with Bacon and Worcestershire Sauce (6)		22.00	24.50
<b>Salt &amp; Pepper Squid</b> House made salt and pepper squid, chilli jam, cucumber, sprouts, coriander and mint		16.00	17.80
<b>Fried Popcorn Chicken</b> Marinated and fried Chicken Breast in a Honey Butter Sauce with Sweet and Sour Cucumbers		14.00	15.60

# Freshly HARVESTED

<b>Thai Salad</b> Lettuce, Cucumber, Tomato, Capsicum, Cashews, Red Onion and Crispy Rice Noodle with Sweet and Sour Dressing	VE GF H	17.00	18.90
<b>Butternut Pumpkin Salad</b> Warm Honey Spiced Roasted Pumpkin, Rocket, Labneh, Pearl Couscous, Toasted Almond, Balsamic Onions and Capsicum	V H	19.00	21.20
<b>Caesar Salad</b> Cos Lettuce, Garlic Croutons, Crispy Bacon, Shaved Parmesan and Boiled Egg with Caesar Dressing		17.00	18.90
<b>Nourish Bowl</b> Baby Cos Leaves, Spinach, Quinoa, Avocado, Tomato, Edamame, Shredded Cabbage, Carrot, Sweet Potato, Capsicum, Sunflower Seeds and Sprouts	VE GF H	19.00	21.20
Add Boiled Egg		1.00	1.20
<b>Salad Add-Ons</b>			
Grilled Prawns	GF	8.00	8.90
Marinated Beef Strips	GF	6.00	6.70
Grilled Chicken	GF	6.00	6.70
100% Not Beef & 100% Not Chicken		8.00	8.90



## CLASSICS

<b>Schnitzel Parmigiana</b> Chicken Schnitzel topped with Neapolitan Sauce and Mozzarella Cheese served with Crispy Chips and House Salad	22.50	25.00
<b>Mexican Schnitzel</b> Chicken Schnitzel topped with Salsa, Mozzarella Cheese, Sour Cream and Guacamole served with Crispy Chips and House Salad	22.50	25.00
<b>Plant Based Schnitzel</b> 100% Not Chicken Plant Based Schnitzel topped with Napoli Sauce and Dairy Free Cheese served with Crispy Chips and House Salad	<b>VE</b> 23.00	25.60
<b>Potato Gnocchi</b> Potato Gnocchi with Sauté Mushrooms, Spinach, Thyme, Pecorino and Truffle Oil in a Creamy Garlic Sauce	<b>V</b> 22.00	24.50
<b>Lamb Korma</b> Braised Lamb Shank in Indian Spices with Mango Chutney, Basmati Pilaf Rice and Papadums	<b>GF</b> 28.00	31.20
<b>16s Burger</b> Angus Beef, Lettuce, Tomato, Cheese, Caramelised Onion with Mustard Mayo on a Toasted Milk Bun	17.50	19.50
<b>With Bacon</b>	19.00	21.20

## Hooked SEAFOOD

MEMBERS VISITORS

<b>Sautéed King Prawn Linguini</b> King Prawns with Roasted Garlic, Broccoli, Cherry Tomatoes, Basil, Chilli and Baby Spinach with Crustacean Oil	26.00	28.90
<b>Pan Fried Barramundi</b> Pan Fried Barramundi with Confit Fennel, Cauliflower Puree, Seafood Tortellini and Herb Cream Sauce	27.00	30.00
<b>Grilled Salmon</b> Tasmanian Salmon with roasted garlic mash, sauté prawns and chorizo, shallots, peas and shellfish cream	<b>GF</b> 28.00	31.20
<b>Beer Battered Flathead Fillets</b> Flathead Fillets with Chips, House Salad, Tartare Sauce and Lemon	22.00	24.50

**GF** GLUTEN FREE   **V** VEGETARIAN   **VE** VEGAN   **H** HEALTHIER CHOICE

To ensure a speedy service we limit alterations unless it is a dietary requirement.

*All prices are correct at time of printing and are subject to change. April 2021.*



# Succulent STEAKS

MEMBERS

VISITORS

## 300g Rump

"Grange" 120 Day Grain Fed Black Angus Beef  
*Riverina, NSW*

GF

26.00

28.90

## 250g Sirloin

100 Days Grain Fed Angus Beef  
*Riverina, NSW*

GF

29.00

32.30

## 200g Eye Fillet

Pinnacle Beef Natural Fed Hereford Beef  
*Gippsland, VIC*

GF

37.00

41.20

## 300g Wagyu Scotch

"Tajima Wagyu" 550 Day Grain Fed Marble Score 5+  
*Northern VIC*

GF

45.00

50.00

All of our steaks are served with Buttered Desiree Mash, Blistered Cherry Tomatoes and Steamed Broccolini **GF** OR House Salad and Crispy Chips

## STEAK ADD-ONS

Side of Sauce: Mushroom, Dianne, Green Peppercorn,  
Béarnaise or Red Wine Jus

GF

2.00

2.30

Grilled King Prawns in Garlic Butter

GF

8.00

8.90

## EXTRAS

Crispy Chips with Aioli

6.50

7.30

Cauliflower Au Gratin

8.00

8.90

Trio of Seasonal Vegetables in Garlic Herb Butter

GF

7.50

8.40

## KIDS

Chicken Nuggets with Chips and Salad

10.00

11.20

Cheese Burger with Chips and BBQ Sauce

12.00

13.40

Penne Bolognese with Parmesan Cheese on the side

12.00

13.40

Battered Fish with Chips and Salad

14.00

15.60

