#### LUNCH

#### BEVERAGES

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Available until 2:30 daily		
Freshly Made Sandwiches 1. Choose your bread: Classic White   Classic Multigrain Locally Baked sourdough +\$2 Gluten-free +\$2.5 2. Choose your variety: Ham, cheese and tomato Egg mayo and lettuce [V] Tuna, dill, corn, mayo and lettuce Chicken, cheese, mayo and lettuce 3. Choose fresh or toasted	Member	Non Member 9.5
<b>Bacon and Egg Roll</b> Traditional smoked bacon, a fried egg and your choice of tomato or BBQ sauce on a toasted milk bun	12	14

## **KIDS**

 
 Non Member
 Non Member

 Served with fresh green salad with balsamic dressing, chips and tomato sauce
 Non

Chicken Nuggets	14	16
Cheesy Tomato Pasta [V]	14	16
Kids Battered Fish [GF*]	14	16
Kids Ice Cream for Dessert Choose from Vanilla, Strawberry or Chocolate. Add sprinkles or topping for no charge	1 Scoop 2 Scoop 3 Scoop	5 8 10.5

#### Теа 4 English Breakfast | Green | Earl Grey | Peppermint Coffee 5 Cup Cappuccino | Flat White | Latte | Long Black | Hot Chocolate | Chai latte | Decaf Muq 5.8 Mocha +50c Extra Shot .50 Flavoured Syrup .50 Vanilla | Caramel | Hazelnut **Alternative Milk** .50 Soy | Lactose-Free COLD Non Member Member Milkshake 7.5 9.5 Chocolate | Strawberry | Vanilla Iced Long Black or Latte 5.8 7.8 2 shots of coffee and milk served over ice **Classic Iced Coffee** 7.5 9.5 2 shots of coffee, vanilla ice cream and milk

#### TAKEAWAY AVAILABLE

Call 02 6296 2888 - Option 2

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# MENU

**LUNCH** Tuesday to Sunday 11:00am to 2:30pm

**DINNER** Wednesday and Friday 5:00pm to 8:30pm

### **TO SHARE**

### HOUSE SPECIALTIES

	Member	Non Member
Garlic and Herb Bread [V] Toasted with Grana Padano Parmesan	7.5	9.5
Basket of Thick Cut Chips [V] [VE*] Served with gravy, aioli, tomato or BBQ sauce	11	13
<b>Devil Wings</b> Served with aioli dipping sauce	17.5	19.5

#### **PIZZA & BURGERS**

Build your own 10-inch classic pizza topped with mozzarella cheese

Choose a Pizza Sauce Smokey BBQ   Rich tomato sugo			15	17
Add your Toppings Pepperoni   Chicken   Roast Beef Bacon   Ham Mushroom   Feta   Fresh Rocket	+4 +3 +2	Peri Peri Sauce   Fresh Basil   Pine Red Onion		EACH +2 +1.5 +1
<b>Murrumbidgee Burger</b> [ 150g beef brisket patty, traditiona and American cheese, caramelise crunchy pickles and fresh leaves o bun	al sm ed oni	oked bacon on jam, aioli,	24	26
Southern Fried Chicker Southern style fried chicken on o bun, with mildly spicy chipotle aid coleslaw, crunchy pickles and Am	ur art oli, ho	isan milk use made	24	26
Sirloin Steak Sandwich 140g premium sirloin steak, grille charred Turkish bread with fresh tomato, cheese and aioli	d and	d served on	25	27

All burgers are accompanied by a generous portion of thick-cut chips Gluten-free buns +\$5

	Member	Non Member
Served with thips, salad, leftion and	etite 16 gular 24	18 26
Sundried Tomato and Ricotta Ravioli [V] Ravioli pasta filled with sundried tomato and ricotta cheese, tossed in a tomato and red wir sauce with fresh cherry tomatoes, basil and topped with toasted pine nuts and Grana Pad Parmesan		20.5
<b>Caesar Salad [GF*]</b> Fresh baby cos, served with crispy bacon, Parmesan cheese and creamy Caesar dressing tossed with sourdough croutons and a soft-bo egg + Add chicken \$6	· IO.3	20.5
Smoked Chicken Salad [GF] [V* Warm beetroot and roasted pumpkin, pine nu cucumber tomato and carrot tossed with fresl salad leaves, topped with sticky balsamic and thinly sliced smoked chicken	its,	21.5
<b>Creamy Mushroom Bacon Lingu</b> Button mushrooms and bacon cooked in a ga and white wine cream sauce, tossed with lingu pasta and topped with Grana Padano Parmes and fresh chives	rlic Jini <b>19.5</b>	21.5
Panko Crumbed Chicken Schnit 250g premium panko crumbed chicken schnit served with your choice of two sides and one sauce + Swap sauce and upgrade to a Parmigiana wi rich tomato sugo, ham and mozzarella cheese	zel, <b>25</b> th	27
Rump Steak [GF*] 250g rump steak, grilled to your liking and ser with your choice of two sides and one sauce	ved <b>28</b>	30
<b>[V]</b> Vegetarian <b>[V*]</b> Vegetarian	adaptable	

**[V]** Vegetarian **[V\*]** Vegetarian adaptable [VE\*] Vegan adaptable [GF] Gluten-free [GF\*] Gluten-free adaptable

DINNER ONLY	Member	Non Membe
Italian Marinated Chicken Breast [GF*] Premium bone in chicken breast, marinated in oregano, parsley and marjoram. Served with your choice of two sides and one sauce	26	28
Pumpkin Risotto [V] [GF] [VE*] Carnaroli rice, gently cooked with fresh new season pumpkin, garlic and sage, finished with butter, Grana Padano Parmesan and fresh chives	32	34
<b>Chilli Prawn Linguini</b> An extra virgin olive oil-based pasta dish, sautéed garlic and birds eye chilli, prawns, deglazed with white wine and tossed with fresh cherry tomatoes, wild roquette and topped with Grana Padano Parmesan	33	35
Slow Cooked Lamb Shank [GF] Lamb shank, slow cooked in red wine, garlic and rosemary, served on a bed of buttery mashed potatoes with baby carrots and broccolini and topped with red wine jus	34	36
Grilled Australian Barramundi Fillet [GF*] 200g premium Australian barramundi fillet, pan seared with a crispy skin and served with your choice of two sides and one sauce	36	38
DESSERT - DINNER ONI	LY	
<b>Soft Centre Chocolate Pudding</b> Warm Chocolate pudding with a gooey centre, served with vanilla ice cream, toasted almonds and fresh strawberries	13	15
SIDES		5.5

Salad | Vegetables | Potato Mash | Chips

SAUCES Gravy | Mushroom | Pepper | Aioli

3.5