



Menu



Entrée

	NM	M
Garlic Bread (2 slices)	5	4
Garlic Bread (4 slices)	8	7
Add Cheese	2	2
Calamari Rings (4) Served with Chips, Salad & Tartare Sauce	15.50	14
Fried Hot Wings (3) Served with Salad & Ranch Dressing or Aioli	14	12
Tuna and Pesto Warm Pasta Salad (GFO)	17	15.50
Falafal and Kiphler Protein Salad with Chickpea Dressing (V)	15.50	14
Chilli and Tomato New Zealand Green Mussels with Garlic Bread	19	17

Classic Club Meals

Garlic Butter & Tomato Prawn Linguini (GFO)	20	18
Linguini Carbonara (GFO) (Add ½ Chicken Breast \$5) <i>Pan Fried Bacon & Shallots in a Creamy White Sauce</i>	16	14
Linguini Boscioala (GFO) (Add ½ Chicken Breast \$5) <i>Mushroom & Bacon Cooked in a Creamy White Sauce</i>	19	17
Rissoles with Honey Carrots, Peas, Mash & Gravy	19	17
Crumbed Chicken Schnitzel with Chips & Salad or Vegetables	19	17
Parmigiana Topper		4.50
Chilli Tomato Seafood Topper		9
Beer Battered Flathead with Chips & Salad (3)	18	16
300mg Rump with Chips & Salad or Vegetables (GFO)	27.50	24.50

A-T-B Meals

Grilled Lemon and Herb Chicken Breast Served with Broccolini & Fried Kiphler Potatoes (GF)	29	26
Crispy Skin Atlantic Salmon Stacked on Tomato Relish, Smashed Chat Potatoes & finished with a Bearnaise Sauce (GFO)	33	30
250gm Scotch Fillet Steak Served with a Trio of Vegetables, Bacon Colcannon Mash & Topped with a demi-glaze (GFO)	35	32
Medley of Vegetables Stacked in a Field Mushroom Topped with a Tomato & Basil Pesto (GF) (V)	19	17

Kids Meals

Nuggets & Chips (GFO)		9.90
Fish Cocktails & Chips		9.90
Bangers & Mash with Gravy (GF)		9.90
Chicken Schnitzel & Chips		9.90

Sauces (all GF)

Surf & Turf Topper	7.50	7.50
Mushroom	4	4
Pepper, Dianne, Garlic Sauce	3	3
Gravy	2	2

Chips	5 (Small)	10 (Large)
-------	-----------	------------



Menu



Entree

	NM	M
Prawn Toast (4)	9	8
Spring rolls (4)	9	8
Dim Sim Deep Fried or Steamed (4)	9	8
Mixed Entrée (2 x dim sim, 2 x spring roll, 2 x prawn toast)	14	12
San Choy Bau (2)	14	12

Main

Prawn, Vegetable, Chicken or Combination Omelette	22	20
Mongolian Beef or Chicken	20	18
Mongolian Lamb	25	23
Chilli Beef or Chicken	20	18
Chicken or Beef with Cashews (GFO)	19	17
Satay or Curry Chicken or Beef (GFO)	19	17
Honey Chicken	19	17
Sweet & Sour Pork or Chicken	20	18
Singapore Style Fried Vermicelli (GFO) (VO)	16	14
Curried Prawns	22	20
Beef and Black Bean Sauce	18	16
Garlic King Prawns	22	20
Crunchy Chicken with Honey & Mango Sauce	19	17
Combination Chow Mein with Crunchy or Soft Noodles	22	20
Combination Fried Hokkien Noodle	22	20
Garlic Chicken	18	16
Large Fried Rice (GF)	14	12
Fried Rice	5	5
Steam Rice (GF)	3	3

BANQUET OPTIONS (each serves 2 people)

Banquet A - \$30	Banquet B - \$35	Banquet C - \$38
Dim Sims	Mixed Entrée	San Choy Bau
Sweet & Sour Chicken or Pork	Mongolian Beef or Chicken	Combination Stir Fry with Cashews
Large Fried Rice	Large Fried Rice	Large Fried Rice