



DINING
MENU

PIZZA

	M	NM
All pizzas available gluten free +3		
MARGHERITA	20	22
Napolitana, mozzarella, basil		
HAWAIIAN	22	24.5
Napolitana, mozzarella, leg ham, pineapple		
PEPPERONI	22	24.5
Napolitana, mozzarella, pepperoni		
SUPREME	27	30
Napolitana, mozzarella, ham, cabanossi, pepperoni, Spanish onion, capsicum, mushroom, olives, pineapple,		
MEATLOVERS	27	30
Napolitana, mozzarella, ham, bacon, cabanossi, pepperoni, beef brisket, Smoky BBQ sauce		
VEGETARIAN 	24	26.5
Napolitana, mozzarella, roast capsicum, mushroom, Spanish onion, olives, pumpkin, pesto aioli, spinach		
SMOKY BBQ CHICKEN	27	30
Napolitana, mozzarella, chicken, bacon, Spanish onion, mushroom, smoky BBQ sauce, peri peri mayo		
GARLIC PRAWN 	33	36.5
Napolitana, mozzarella, garlic marinated tiger prawns, chorizo, Spanish onion, aioli		
PIZZA ADDITIONS		
	M	NM
ANCHOVIES		2
VEGETABLE TOPPING		2
Mushroom, roast capsicum, olives, Spanish onion, pineapple, cherry tomato, pumpkin, spinach		
MEAT TOPPING		3
Leg ham, pepperoni, bacon, cabanossi, chorizo		
BEEF BRISKET		4
CHICKEN		6
PRAWNS 		8
VEGAN CHEESE		4

SALADS

	M	NM
THAI PANKO PRAWN SALAD 	27	30
Golden panko-crumbed prawns served over crisp lettuce with cherry tomatoes, cucumber, capsicum, Spanish onion and baby beetroot, finished with a vibrant Thai dressing		
ROAST VEGGIE GARDEN SALAD  	22.5	25
Roasted broccoli, cauliflower, carrot and pumpkin tossed through mixed leaves with cherry tomatoes, cucumber, Spanish onion, baby beetroot and capsicum, finished with crumbled fetta and Italian dressing		
GREEK LAMB SALAD 	30	33
Slow-roasted 300g lamb shoulder served over crisp cos lettuce with Spanish onion, cherry tomatoes, cucumber, capsicum, marinated olives and fetta, finished with tzatziki and Greek dressing		
SALAD ADDITIONS		
Anchovies		2
Chicken		6
Macadamia crusted salmon fillet 		16

KIDS MENU

	M	NM
For kids 12yo and under		
CHICKEN NUGGETS	12	13.5
Chips, tomato sauce		
BATTERED FISH 	12	13.5
Chips, tartare, lemon		
CHEESEBURGER 	12	13.5
Chips, tomato sauce		
NAPOLITANA PASTA 	12	13.5
Pappardelle, Napolitana, parmesan		
CHEESY PIZZA 	12	13.5
Napolitana, mozzarella		
HAWAIIAN PIZZA	12	13.5
Napolitana, mozzarella, leg ham, pineapple		
ICE CREAM CUP	2	2.5
With flavoured topping chocolate, caramel, strawberry, banana		

Our team takes allergies seriously. Please advise staff of any allergies when ordering. While all care is taken, we cannot guarantee traces will not remain as we do not operate in an allergy free environment. During busy periods, waits may be longer than usual. 10% surcharge applies on public holidays.

Pricing Guide M: Members | NM: Non-Members
 vegetarian |  gluten free |  gluten free on request
 Australian |  imported |  mixed origin

STARTERS & SNACKS

	M	NM		M	NM
FRESH LOCAL CLYDE RIVER OYSTERS A GF			GOOEY GARLIC FLATBREAD V	16	18
Natural			Hand-stretched and stone-baked until golden on a garlic and virgin olive oil base, topped with a gooey blend of mozzarella, parmesan and fetta		
½ Doz	23	25.5	PUMPKIN PATCH FLATBREAD V	19	21
Doz	39	43	Hand-stretched and stone-baked until golden, topped with sweet honey-roasted pumpkin, spinach, Spanish onion and sun-dried tomato, with melted mozzarella and fetta, finished with a pomegranate glaze		
Kilpatrick			PULLED PORK NACHOS GF	26	29
½ Doz	25.5	28	Mexican-spiced pork shoulder, slow-roasted for 13 hours until tender and piled over crisp corn chips with grilled mozzarella, sour cream, guacamole and fresh salsa		
Doz	46	51	CRISPY PORK PIZZA BOWL	29	32
Mornay			Mexican-spiced pulled pork, slow-roasted for 13 hours until tender, with crispy bacon and grilled mozzarella, finished with sour cream and guacamole in our house-made crispy pizza bowl		
½ Doz	25.5	28	RIP AND DIP	19	21
Doz	46	51	Crispy bacon and spinach folded through a creamy garlic and white wine sauce, served warm in our house-made crispy pizza bowl, ready to rip and dip		
SALT AND PEPPER SQUID I GF	19	21			
Tender squid fried until crisp and dusted with togarashi sesame salt, served with tamari sauce and fresh lemon					
<i>Add chips & salad</i> GF	7	8			
SMALL BOWL OF CHIPS V GF	7	8			
Golden, crispy chips tossed in our secret seasoning and served with creamy aioli					
LARGE BOWL OF CHIPS V GF	10	11			
Golden, crispy chips tossed in our secret seasoning and served with creamy aioli					
SPICY CHICKEN WINGS GF	1	1			
Crispy baked chicken wings tossed in a spicy, sticky BBQ glaze					
GARLIC AND HERB FLATBREAD V	14	15.5			
Hand-stretched and stone-baked until golden with a garlic, herb and virgin olive oil base					

CHICKEN SCHNITZELS

	M	NM		M	NM
TRADITIONAL SCHNITZEL	26	29	PASTA		
Golden crumbed chicken breast fried until crisp, served with chips, a fresh Asian-style side salad and your choice of sauce			<i>All pastas available gluten free (rigatoni) +2</i>		
LOADED PARMIGIANA	29	32	MARINA BLANCA I	32	35.5
Golden crumbed chicken breast topped with Napolitana sauce, ham and melted mozzarella, served with chips and a fresh Asian-style side salad			Pappardelle tossed with prawns, chilli, cherry tomatoes and garlic in a creamy white wine and chorizo sauce, finished with aged parmesan		
GARLIC PRAWN SCHNITZEL I	32	35.5	POLLO TOSCANO	27	30
Golden crumbed chicken breast topped with sautéed prawns in a creamy garlic and white wine sauce, served with chips and a fresh Asian-style side salad			Pappardelle tossed with tender chicken, crispy bacon and baby spinach in a rich and creamy Napoli sauce, finished with aged parmesan		
			POLLO ALLA FIAMMA	27	30
			Pappardelle tossed with Cajun-spiced chicken, mushrooms and garlic in a creamy white wine sauce, finished with aged parmesan		
			BLU DI PARMA V	27	30
			Pappardelle tossed with spinach in a rich and creamy blue vein cheese sauce, finished with aged parmesan		

FROM THE GRILL

M NM

Add creamy garlic prawns +10

NORTH RIVER 30-DAY DRY-AGED RUMP STEAK ^{GF}

250g 100-day grain-fed rump steak, dry-aged for 30 days for enhanced flavour and tenderness, served with your choice of two sides and a sauce

29 32

NORTH RIVER MB4 SCOTCH FILLET ^{GF}

300g North River MB4 Scotch fillet, 100-day grain-fed for rich flavour and tenderness, served with your choice of two sides and a sauce

43 47.5

BLACK OPAL MB3 WAGYU RIB-EYE ^{GF}

300g Black Opal MB3 Wagyu rib-eye on the bone, prized for its rich flavour and marbling, served with your choice of two sides and a sauce

43 47.5

BLACK OPAL 30-DAY DRY-AGED T-BONE ^{GF}

400g Riverina T-bone, 100-day grain-fed and dry-aged for 30 days for enhanced flavour and tenderness, served with your choice of two sides and a sauce

44 48.5

BURGERS

M NM

All burgers available gluten free +3.5

BEEF BURGER

Freshly ground, hand-pressed beef chargrilled and stacked with crispy bacon, American cheese, lettuce, tomato, beetroot and pickles, topped with onion jam and burger sauce on a toasted bun, served with chips

22 24.5

SOUTHERN-FRIED CHICKEN BURGER

Crispy seasoned Southern-style fried chicken stacked with bacon, slaw and American cheese, finished with peri peri mayo and served with chips

25 27.5

THE PANUOZZO STEAKWICH

Seared sirloin layered with caramelised onion, lettuce, tomato, beetroot and Swiss cheese, finished with Jack Daniel's BBQ sauce and wrapped in warm Italian-style dough, served with chips

28 31

MB2 SMOKED BRISKET BURGER

Beef brisket slow-roasted for 13 hours until tender, stacked with crispy bacon and slaw, finished with smoky BBQ sauce and served with chips

26 29

MAINS

M NM

BATTERED FLATHEAD ^I

Flathead fillets coated in a crisp beer batter and served with chips, a fresh Asian-style side salad, lemon and tartare sauce

25 27.5

GRILLED LEMON BUTTER SOLE ^I ^{GF}

Whole New Zealand sole grilled in lemon butter until tender and golden, served with your choice of two sides

30 33

MACADAMIA CRUSTED SALMON ^I ^{GF}

Baked salmon fillet topped with a golden macadamia crumb, served with baby potatoes and a fresh salad of cos lettuce, cherry tomatoes, capsicum, cucumber and pickled Spanish onion, with fresh lemon

36 40

BBQ PORK RIBS ^{GF}

Tender pork ribs basted in a sticky Jack Daniel's BBQ sauce, served with chips and a fresh Asian-style side salad

34 37.5

CHARGRILLED CREAMY PRAWN CHICKEN ^I ^{GF}

Chargrilled chicken topped with sautéed prawns and cherry tomatoes in a creamy white wine and chorizo sauce, served with your choice of two sides

32 35.5

CHARGRILLED BLUE VEIN CHICKEN AND PRAWNS ^I ^{GF}

Chargrilled chicken topped with sautéed prawns in a rich and creamy blue vein cheese sauce, served with your choice of two sides

30 33

SIDES & SAUCES

CHIPS AND ASIAN
STYLE SIDE SALAD

CREAMY MASH POTATO
AND STEAMED VEGETABLES

RED WINE GRAVY

PEPPERCORN

MUSHROOM

DIANE

CREAMY GARLIC +3

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^A Australian | ^I imported | ^M mixed origin