

WINES

Sparkling

T'Gallant Sparkling Prosecco SOUTH AUSTRALIA Fresh & dry with aromas of citrus, apple & pear leading to a bright zesty finish.	 8/32	 NM 9/36
Cavaliere D'oro Prosecco ITALY Fragrant florals, with ripe mango, tropical fruits & honey.	45	47
Seppelt Fleur De Lys Chardonnay Pinot Noir S.E. VIC Fresh & lively with hints of strawberry & citrus notes.	6.7/28	7.5/31
Squealing Pig Sparkling Rosé S.E. AUSTRALIA Brimming with aromas of red berry, finishing with a fresh & vibrant acidity	7.5/36	8.5/40

White Wine

Hartog's Plate Moscato S.E. VIC This Moscato is well balanced, light-bodied, & aromatic.	6.7/26	7.5/29
Leo Buring Riesling CLARE VALLEY Citrus & floral notes abound on nose & palate.	7/35	8/39
Squealing Pig Pinot Gris CENTRAL OTAGO Delicate pear & lychee on the nose & palate, with a creamy mouthfeel & a subtle, sweet finish.	7.5/37	8.5/41
Cavaliere D'oro Pinot Grigio ITALY Fresh Meyer lemon & ripe tropical fruits with good acidity.	7.5/38	8.5/44
821 South Sauvignon Blanc MARLBOROUGH NZ 821 South is crisp with ripe citrus & tropical fruits - a delicious cool-climate Sauvignon Blanc.	6.7/30	7.5/34
Devil's Lair Cheeky Devil Sauvignon Blanc MARGARET RIVER Fragrant & aromatic lemon/lime blossom lead to vibrant passionfruit & guava flavours.	37	41
Devil's Lair Honeybomb Chardonnay WESTERN AUSTRALIA White nectarine & pink grapefruits are interlayed with supple nougat & vanillin notes.	7/36	8/40
Devil's Lair Dance with the Devil Chardonnay MARGARET RIVER A youthful wine with white nectarine, vanilla, toast, subtle hazelnut & white grapefruit notes.	8.5/46	9.5/50

Rosé Wine


Squealing Pig Rosé S.E. AUSTRALIA Perfectly pink with a light & refreshing taste. Infused with ten botanicals & a dash of our signature rosé.	7.5/38	8.5/41
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Red Wine

St Huberts The Stag Pinot Noir VICTORIA Bursting with berries, a light bodied, fresh & vibrant wine.	7/32	7.7/36
Run Riot Pinot Noir MARLBOROUGH NZ Strong cherry & blackberry notes with a solid level of earthy aromas & notes of spices.	41	46
Squealing Pig Tempranillo S.E. AUSTRALIA Bursting flavours of blood plum & red liquorice, it's rich & fruity with a smooth finish.	8.5/38	9.5/41
Saltram 1859 Shiraz BAROSSA VALLEY Contemporary with dark berry notes & a soft silky finish.	9/40	10.5/43
Wolf Blass Private Release Shiraz BAROSSA VALLEY Soft & plush, bursting with dark berries, chocolate & warm spices.	37	40
The Stag Heathcote Shiraz HEATHCOTE Medium bodied, with dark fruits, spice & ripe, fine tannins.	44	50
Wynns The Gables Cabernet Sauvignon COONAWARRA Lingering maraschino cherry & liquorice mesh with subtle cedary oak.	42	46

WEEKLY FOOD OFFERS

Wednesday Night




STEAK & BEER	 15	NM 20
280G SIRLON ON THE BONE Served with chips & salad & a middy of house draught beer		
Sauce	2	
Gravy, mushroom, diane, pepper, hollandaise, red wine jus, roasted garlic butter		

Thursday Night

SCHNIT-A-LICIOUS	15	20
CHOICE OF CHICKEN, VEAL OR PORK SCHNITZEL Served with chips & coleslaw		
Add Topper	5	
Traditional Parm, Avocado, BBQ Bacon		
Sauce	2	
Gravy, mushroom, diane, pepper, hollandaise, red wine jus, roasted garlic butter		

MATES RATES LUNCHES

MONDAY TO FRIDAY FROM 11:30AM TO 4PM

BEER BATTERED FLATHEAD & CHIPS Served with chips, tartare sauce & lemon wedge	 12	NM 15
CHICKEN SCHNITZEL Served with chips, coleslaw & choice of sauce	12	15
CHICKEN RANCH WRAP Chicken schnitzel, lettuce, bacon, pecorino cheese & ranch dressing wrapped in a soft tortilla, served with wedges	14	17
200G RUMP  OPTION Served with chips, salad & choice of sauce	15	18
CHICKEN SCHNITZEL BURGER Chicken schnitzel, shredded lettuce & aioli on a milk bun with chips	15	18
GRILLED BARRAMUNDI FILLET  OPTION Served with chips & salad or seasonal vegetables	15	18
OLD FASHIONED STEAK SANDWICH Minute steak, lettuce, tomato, caramelised onion & hickory smoked BBQ sauce, served in toasted bread with chips	16	19
MIXED GRILL Minute steak, wagyu sausage, bacon, fried egg, tomato, chips & HP sauce	18	21

Sides

SALAD - 5 • MASHED POTATO - 5 • SEASONAL VEGETABLES - 6

DESSERTS

BAILEYS CHEESECAKE 10 Baileys infused chocolate cheesecake with hazelnut praline
STICKY DATE PUDDING 10 w/ butterscotch sauce & vanilla ice cream

KIDS MEALS

12 & UNDER 10 CHOOSE FROM: Nuggets, Battered Fish, Chicken Schnitzel, Cheese Pizza & Spaghetti Napolitana Served with a choice of chips, salad, mash or seasonal greens. Includes an ice cream
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BISTRO MENU

BISTRO OPEN

All Day - Every Day

From 11.30am to 9pm

 Mates rates for our **public communities** members - see our friendly staff to sign up!

 MEMBERS **NM** NON-MEMBERS  VEGETARIAN  VEGAN  GLUTEN FREE

All care is taken when catering for special requirements, however, please note that within the premises we handle nuts, seafood, sesame seeds, wheat flour, eggs, fungi & dairy products. Requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

BREAD

MARGHERITA PIZZA

Napoli sauce, cheese & fresh basil on a traditional thin crust pizza

GARLIC BREAD

ADD CHEESE

SNACKS & SHARE

SALT & PEPPER SQUID

w/ red chilli, shallots, lime aioli & a lime wedge

POPCORN CHICKEN

Signature popcorn chicken with honey mustard dipping sauce

LOADED POPCORN CHICKEN

Fries loaded with melted cheese, popcorn chicken, crispy bacon, honey mustard & shallots

BOWL OF FRIES

w/ aioli or gravy

LOADED FRIES

w/ cheese, bacon & shallots served with ranch dressing

BOWL OF WEDGES

w/ sour cream & sweet chilli

HALLOUMI STICKS

Crumbed & fried halloumi with sriracha aioli

CANTINA STYLE NACHOS

Tortilla chips, melted cheese, capsicum, shallots, fresh chopped salsa, sour cream & fresh avocado

W/ PULLED BRISKET

W/ ROASTED VEGETABLES

BUTTERMILK FRIED CHICKEN WINGS (EACH)

Marinated & uniquely prepared in-house every day (Minimum of 10 of any style)

With your choice of:

- Original crispy southern fried & ranch dip
- Smokey bourbon BBQ
- Buffalo hot sauce
- Korean Sticky Sauce

SHITTAKE MUSHROOMS (8)

Breaded & fried, served with wasabi & yuzu mayonnaise

SALADS

SOUTHERN SALAD

Lettuce, tomato, Spanish onion, bacon & pecorino, pangratto w/ ranch dressing

ADD POPCORN CHICKEN

NAKED BURRITO BOWL

Brown rice, roasted corn, fresh chopped salsa, black beans, jalapeños grated cheese, shredded lettuce, sour cream & fresh avocado

W/ PULLED BRISKET

W/ GRILLED CHICKEN

W/ ROASTED VEGETABLES

☺ NM

11 12

5 6

3

16 18

14 15

18 19

7 8

13 14

9 10

13 14

20 22

20 22

1 1.5

13 15

15 16

4

17 19

16 18

16 18

FROM THE GRILL

Choose Two Sides

CHIPS • SALAD • MASHED POTATO • VEGETABLES

Choose a Sauce

GRAVY • MUSHROOM • DIANE • PEPPER - HOLLANDAISE
RED WINE JUS • ROASTED GARLIC BUTTER

Our Angus beef originates from the fertile Riverina region of NSW. 120 day grain fed, MSA graded, marble score 3+

SIRLOIN ON THE BONE 280G

Choice of sides & sauce

SCOTCH FILLET 300G

Choice of sides & sauce

FILET MIGNON 180G

Served with seasonal veg, crispy new potatoes & roasted garlic butter

RIB EYE ON THE BONE 400G

Choice of sides & sauce

PORK CUTLET 350G

Served with apple compote & your choice of sides & sauce

GRILLED HALF CHICKEN 600G

Lemon, thyme & garlic with your choice of sides & sauce

Add to any Steak or Schnitzel

MAKE IT A SURF 'N' TURF

Pan-fried prawns & calamari in a garlic cream sauce

EXTRA SAUCE

Gravy, mushroom, diane, pepper, hollandaise, red wine jus, roasted garlic butter

Extra Sides

SALAD - 5 • MASHED POTATO - 5 • SEASONAL VEGETABLES - 6

BURGERS

All burgers are served with chips & smoked tomato aioli

Add

EGG - 2 • AVOCADO - 4 • CHEESE - 2 • BACON - 3

SOUTHERN FRIED CHICKEN BURGER

Crispy buttermilk fried breast fillet, American cheese, bacon, shredded lettuce, pickles & sriracha aioli on a milk bun

CHICKEN SCHNITZEL BLT

Chicken schnitzel fillet, bacon, tomato, shredded lettuce & aioli on a milk bun

BEEF & BACON BURGER

Brisket patty, American cheese, bacon, beetroot relish, caramelised onion, shredded lettuce, sliced tomato, pickles & smoked tomato aioli on a milk bun

TEXAS CHEESEBURGER

Brisket patty, American cheese, onion rings, sliced pickles, jalapeños & hickory smoked BBQ sauce on a milk bun

STEAK SANDWICH

Seasoned tenderised rump, American cheese, beetroot relish, caramelised onion, shredded lettuce, tomato, BBQ sauce & seeded mustard aioli on toasted ciabatta

OUR FAVOURITES

CHICKEN AVOCADO

Pan roasted chicken breast, seasonal vegetables, crispy new potatoes & avocado with a white wine cream sauce

BABY BACK PORK RIBS 500G

Basted in house made hickory rib sauce, maple slaw & chips

CRISPY SKIN SALMON FILLET

Seared Atlantic salmon fillet with grilled asparagus, crispy new potatoes & hollandaise sauce

SEAFOOD PLATTER FOR 1

Beer battered flathead fillets, salt & pepper squid, split king prawns, chips, salad, lemon & tartare sauce

PUB CLASSICS

CHICKEN SCHNITZEL

Panko crumbed chicken breast, choice of sides & sauce

CHICKEN PARMI

Panko crumbed chicken breast topped with ham, napoli sauce, cheese & choice of sides

LEMON HERB BARRAMUNDI

Barramundi fillet grilled & basted with lemon herb butter & choice of sides

BANGERS & MASH

Wagyu beef thick sausages, mash, peas, caramelised onion & gravy

SHEPHERDS PIE

Slow cooked lamb Irish stew, topped with mash potato, cheese baked until golden brown. Served with seasonal veg & a warm bread roll.

BEER BATTERED FLATHEAD & CHIPS

Beer battered flathead fillets with chips, lemon & tartare

PASTA

SPINACH & RICOTTA RAVIOLI

Roasted pumpkin & sage cream sauce, pecorino cheese & pangrattato

TOMATO & PESTO CHICKEN FETTUCCINE

Diced chicken breast, semi-dried tomatoes, basil pesto cream sauce, pecorino cheese & pangrattato

CHILLI PRAWN SPAGHETTI

Tiger prawns, tomato & chilli cream sauce, avocado, split king prawn & pangrattato garnish

LAMB SHANK PAPPARDELLE

Slow cooked lamb shanks in tomato & red wine ragout, pecorino & gremolata



SCAN HERE FOR OUR
WHAT'S ON GUIDE

SCAN HERE FOR OUR
FANCY COCKTAILS

