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## APPETISERS

GARLIC HERB BREAD LIGHTLY TOASTED W GARLIC BUTTER, HERBS & CHEESE	7
GARLIC PIZZA PIZZA BRUSHED W GARLIC TOPPED W CHEESE	10
LEMON PEPPERED CALAMARI LIGHTLY DUSTED IN OUR LEMON PEPPER W CAPER MAYO & ROCKET	14
BRUSCHETTA SELECTION OF TOMATOES, ONION & BASIL DRIZZLED W OLIVE OIL	9
SIZZLING GARLIC KING PRAWNS W OLIVE OIL, GARLIC & CHOPPED PARSLEY	19
OYSTERS NATURAL OR KILPATRICK	1/2 DOZEN 18 DOZEN 30
BUFFALO WINGS DELICIOUS CHICKEN WINGS TOSSED IN OUR SPICY BUFFALO SAUCE	10
CHICKEN CRISPERS CAJUN CRUMBED CHICKEN FILLETS W A HINT OF CUMIN, HONEY & DIJON MUSTARD DIP	16

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## GOURMET PIZZA

*ALL OUR PIZZA'S ARE HAND STRETCHED & USE THE FINEST MOZZARELLA CHEESE, PIZZAS ARE SINGLE SERVE*

HAM & PINEAPPLE DOUBLE SMOKED HAM & PINEAPPLE CHUNKS	18
MEAT LOVERS SELECTION OF HAMS & SALAMIS W BBQ SAUCE	20
SEAFOOD PRAWNS, CALAMARI & REEF FISH IN A CREAMY GARLIC SAUCE	24
SMOKED CHICKEN BBQ SAUCE BASE, CHICKEN, BACON, SLICED ONION, MUSHROOMS, SPINACH & RANCH SAUCE	20
ITALIAN PULLED PORK MARINATED PORK, ROASTED CAPSICUM, SPINACH, ONION, OLIVES & AIOLI	20
SUPREME PEPPERONI, CHORIZO, MUSHROOM, BELL PEPPER & OLIVES	19
PROSCIUTTO TOMATO, BOCCONCINI & BASIL	20
GOURMET VEGETARIAN & RICOTTA SELECTION OF MIXED VEGETABLES & RICOTTA CHEESE	21



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## PASTA

CHOOSE YOUR PASTA THEN ADD YOUR SAUCE – SPAGHETTI, PENNE, FETTUCCHINE, GNOCCHI, RAVIOLI

CHICKEN SCARPARELLO	23
SAUTÉED CHICKEN STRIPS, OLIVES, BELL PEPPER & NAPOLI SAUCE - <i>Suggested Wine: Mount Riley Pinot Noir</i>	
BOLOGNESE	20
GRASS FED GROUND BEEF & NAPOLI SAUCE - <i>Suggested Wine: Ferngrove Cabernet Merlot</i>	
MARINARA (NOT SUITABLE FOR RAVIOLI)	25
MIXED SEAFOOD, WHITE WINE & NAPOLI SAUCE - <i>Suggested Wine: Paladino Pinot Grigio</i>	
CARBONARA	22
BACON, CHEESE & MUSHROOMS IN A CREAM SAUCE - <i>Suggested Wine: Mount Lawson Chardonnay</i>	
AMATRICIANA	22
BACON, CHILLI, ONION, NAPOLI SAUCE & WHITE WINE - <i>Suggested Wine: Paladino Pinot Grigio</i>	
NAPOLITANA	19
TOMATO & BASIL SAUCE - <i>Suggested Wine: Paladino Pinot Grigio</i>	
PUTTANESCA	21
OLIVES, OREGANO, CAPERS, GARLIC, ANCHOVIES & NAPOLI SAUCE - <i>Suggested Wine: Mount Lawson Chardonnay</i>	
SPINACH & CHEESE CANNELLONI	25
CANNELLONI WITH SPINACH, CHEESE, BEEF & MUSHROOM RAGU - <i>Suggested Wine: Ferngrove Cabernet Merlot</i>	

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## STEAK

RIB FILLET 300G	34
SERVED W ITALIAN STYLE POTATOES & FRESH VEGETABLES	
EYE FILLET 250G	35
SERVED W CHIPS & SALAD	
ANGUS RUMP 250G	29
SERVED W CHIPS & SALAD	
TOMOHAWK STEAK 1KG	45
SERVED W CHIPS & SALAD	

### SAUCES ADD 2

FUNGHI - CREAMY MUSHROOM SAUCE  
BOSCIOLA - BACON, MUSHROOM & TOMATO SAUCE  
PICCANTE - GREEN PEPPERCORNS IN A BRANDY CREAM SAUCE  
DIANE - GYPSY GARLIC CREAM SAUCE  
GARLIC - CREAMY GARLIC SAUCE  
GRAVY  
HOLLANDAISE SAUCE

### REEF ADD 7.50

CREAMY GARLIC SAUCE W PRAWNS, CALAMARI & REEF FISH

*Suggested Wine: Steaks always deserves a BIG glass of Shiraz, like our Mount Lawson; however if you would like to match your choice of sauce; may we suggest:*

*Funghi; Mount Lawson Chardonnay*

*Bosciola; Paladino Pinot Grigio*

*Piccante; Ferngrove Cabernet Merlot*

*Diane; Mount Lawson Chardonnay*

*Garlic; Paladino Pinot Grigio*

*Gamberi; Mount Lawson Chardonnay*

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## MAIN MEALS

<b>BBQ RIBS</b>	I/2 RACK 25 FULL RACK 36
YOUR CHOICE OF PORK OR BEEF RIBS SMOTHERED IN TEXAN BBQ SAUCE, SERVED W CORN ON THE COB, CHIPS & SALAD	
- Suggested Wine: Mount Lawson Shiraz	
<b>PORK 3 WAYS</b>	38
SLOW COOKED PORK BELLY, HALF RACK BBQ RIBS & TRADITIONALLY ROASTED LOIN WITH CRACKLING. SERVED W CORN ON THE COB, CHIPS & SALAD	
- Suggested Wine: Mount Riley Pinot Noir	
<b>ATLANTIC SALMON</b>	34
W BLISTERED CHERRY TOMATOES, OLIVES & BASIL, SERVED W ITALIAN STYLE POTATOES & FRESH VEGETABLES	
- Suggested Wine: Paladino Pinot Grigio	
<b>TODAY'S FISH (CHECK W YOUR SERVER)</b>	30
OVEN BAKED IN WHITE WINE BEURRE BLANC SAUCE, SERVED W ITALIAN STYLE POTATOES & FRESH VEGETABLES	
- Suggested Wine: Yalumba Sauvignon Blanc	
<b>SCHNITZEL</b>	26
CHICKEN LIGHTLY CRUMBED, SERVED W ITALIAN STYLE POTATOES & FRESH VEGETABLES	
- Suggested Wine: Mount Lawson Chardonnay	
<b>PARMIGIANA</b>	28
CHICKEN SCHNITZEL TOPPED W HAM, NAPOLI & CHEESE, SERVED W ITALIAN STYLE POTATOES & FRESH VEGETABLES	
- Suggested Wine: Ferngrove Cabernet Merlot	
<b>SCALLOPINI</b>	28
VEAL OR CHICKEN PAN FRIED IN A MARSALA CREAM SAUCE, SERVED W ITALIAN STYLE POTATOES & FRESH VEGETABLES	
- Suggested Wine: Mount Lawson Chardonnay	
<b>BRAISED LAMB SHANK</b>	28
LAMB SHANK W WHITE WINE TOMATO SUGO SAUCE, SWEET POTATO & FRESH VEGETABLES	
- Suggested Wine: Mount Lawson Shiraz	

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## COMBOS

A COMBINATION OF TWO OF YOUR FAVOURITE DISHES SERVED W CORN ON THE COB, CHIPS & SALAD.

<b>WINGS &amp; RIBS</b>	37
BUFFALO WINGS & YOUR CHOICE OF PORK OR BEEF RIBS	
- Suggested Wine: Mount Lawson Shiraz	
<b>CHICKEN &amp; RIBS</b>	37
CHICKEN CRISPERS & YOUR CHOICE OF PORK OR BEEF RIBS	
- Suggested Wine: Paladino Pinot Grigio	
<b>STEAK &amp; CHICKEN</b>	37
RUMP STEAK COOKED TO YOUR LIKING & CHICKEN CRISPERS	
- Suggested Wine: Ferngrove Cabernet Merlot	
<b>STEAK &amp; RIBS</b>	37
RUMP STEAK COOKED TO YOUR LIKING & YOUR CHOICE OF PORK OR BEEF RIBS	
- Suggested Wine: Mount Lawson Shiraz	
<b>WINGS &amp; STEAK</b>	37
BUFFALO WINGS & RUMP STEAK COOKED TO YOUR LIKING	
- Suggested Wine: Ferngrove Cabernet Merlot	



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## SIDES

ANTIPASTO SHARE PLATTER FOR 2 GRILLED EGGPLANT, ZUCCHINI, PORTERBELLO MUSHROOMS, PROSCIUTTO & CARAMELISED GARLIC	16
SICILIANA SALAD MIXED LETTUCE, SPANISH ONION, CUCUMBER, TOMATOES & OLIVES	8
CHEF'S SALAD ICEBERG LETTUCE, SWISS CHEESE, TOMATOES & A HALF BOILED EGG	8
TOMATO & BOCCONCINI SLICED TOMATO, BOCCONCINI & BASIL LEAVES	8.5
FRESH VEGGIES TOSSED IN OLIVE OIL & CRACKED PEPPER	7
CRISPY FRIED CHIPS W YOUR CHOICE OF AIOLI OR CHEESE	SML 5 LGE 7

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## DESSERTS

OUR DESSERT MENU CHANGES DAILY, PLEASE ASK YOUR WAITER TO SEE OUR SPECIALS BOARD.

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## PICCOLO

YELLOW TAIL SPARKLING	9
YELLOW TAIL MOSCATO	9
YELLOW TAIL PINK	9
DUNES & GREEN CHARDONNAY PINOT NOIR	9.9
ANGOVE CHARDONNAY PINOT NOIR	9.9

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## SPARKLING WINE

MOUNT LAWSON CUVEE - <i>Rockley, NSW</i>	29
VILLA JOLANDA PROCSECCO - <i>Veneto, Italy</i>	49.7
BUNNAMAGOO PINOT NOIR CHARDONNAY - <i>Mudgee, NSW</i>	46.7

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## WHITE WINE

YALUMBA CHRISTABEL'S MOSCATO - <i>Barossa Valley, SA</i>	7.9	37.3
STUDIO SERIES SAUVIGNON BLANC - SA	6.3	22.8
YALUMBA SAUVIGNON BLANC - SA	7.9	33.2
MOUNT RILEY SAUVIGNON BLANC - <i>Marlborough, NZ</i>		36.3
PALADINO POINT GRIGIO - <i>Veneto, Italy</i>	7.9	33.2
STUDIO SERIES CHARDONNAY - SA	6.3	22.8
MOUNT LAWSON CHARDONNAY - <i>Rockley, NSW</i>	7.9	34.2
BUNNAMAGOO ESTATE CHARDONNAY - <i>Mudgee, NSW</i>		46.7

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## RED WINE

MOUNT RILEY PINOT NOIR - <i>Marlborough, NZ</i>	8.9	47.7
STUDIO SERIES MERLOT - SA	6.3	22.8
MOUNT LAWSON MERLOT - <i>Rockley, NSW</i>		34.2
FERNGOVE SYMBOLS CABERNET MERLOT - WA	8.3	39.4
STUDIO SERIES SHIRAZ - SA	6.3	22.8
MOUNT LAWSON SHIRAZ - <i>Rockley, NSW</i>	7.9	33.2
YALUMBA GALWAY SHIRAZ - <i>Barossa Valley, SA</i>		47.7
STUDIO SERIES CABERNET SAUVIGNON - SA	6.3	22.8
BUNNAMAGOO ESTATE CABERNET SAUVIGNON - <i>Mudgee, NSW</i>		48.7
EARTHWORKS CABERNET SAUVIGNON - <i>Barossa Valley, SA</i>	7.9	39.4
ALTERNATUS TEMPRANILLO - <i>McLaren Vale, SA</i>		46.7
PENFOLDS GRANGE 2004 VINTAGE		POA

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## PORTS BY THE GLASS

GALAWAY PIPE PORT (60ML)	6.1
PENFOLDS GRANDFATHER PORT (60ML)	14

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## COGNAC BY THE GLASS

HENNESSEY COGNAC XO (30ML)	16.1
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## COFFEE

FLAT WHITE, CAPPUCCINO, CAFE LATTE	4.90
LONG BLACK	4.50
MOCHACCINO	5.50



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