Kitchen

KITCHEN OPEN

Tuesday - Sunday

LUNCH

11:30am - 3pm

DINNER

5pm - 9pm

NON-MEMBER'S PRICE | MEMBER'S PRICE



PORK BELLY BITES

18.80 16.00

Crispy pork belly bites, in a sweet & smoky bourbon BBQ sauce. Served with ranch.

ZUCCHINI FRIES (V) (GF)

16.00 18.80 Crispy, lightly battered zucchini fries,

served with zesty aioli.

SOUP OF THE DAY 16.45 14.00

Chef's selection of house-made soup, served with toasted sourdough.

STICKY MUSTARD & MARMALADE CHIPOLATAS (GF) 17.50 14.90

Pork chipolatas glazed in a sticky whole grain mustard & orange marmalade.

Topped with pickled red onion & chives.

18.70 15.90 **BAKED BRIE** (VG)

Oven-baked Brie wheel topped with warm blueberries. Served with toasted croutons.

25.85 22.00 **CEVICHE** (GF)

Freshly cured barramundi with pickled fennel, blood orange segments & a citrus dressing.

TUBETHER TASTES BETTE Plates to share

SMOKED CHICKEN WINGS

22.35 19.00

Smoky Bourbon BBQ, Blue Cheese, Hot Honey Ranch, Gochujang or Buffalo.

Dry rubbed, smoked for 4 hours & deep fried. Served with ranch.

STEAK FRITES FOR 1 (200G) (GF) 42.35 36.00 65.00

STEAK FRITES FOR 2 (400G) (GF) 76.45 Sir Thomas Grandchester Striploin, sliced & topped with house-made Café de Paris butter.

Served with shoestring fries.

HALF HARISSA ROAST CHICKEN 🔪 44.70 38.00 WHOLE HARISSA ROAST CHICKEN 70.55 60.00

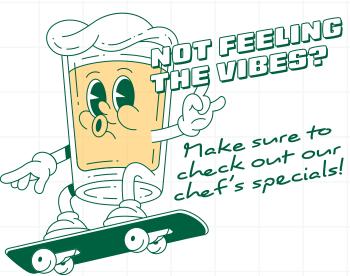
Flame roasted butterflied boneless chicken marinated in spicy harissa. Served with garlic yoghurt, pomegranate glaze, cucumber & mint salad & warm grilled flatbread.

DUCK PANCAKES FOR 1 (3) **DUCK PANCAKES FOR 2** (6) 23.50 20.00 38.00 44.70

Shredded duck with hoisin sauce,

sliced cucumber & soft pancakes.

ADD A \$30 BEER TOWER!* Because sharing tastes even better with beer.



Don't forget! RDERED FROM SEPARATE KIT LL ARRIVE AT DIFFERENT TIMES.

*TOWERS EXCLUDE RTD BEVERAGES (EG. GINGER BEERS, BROOKVALE UNION PRODCTS, ETC).



Straight to the

STEAK SANGA 31.75 **27.00**

Flank steak sandwich cooked medium or well done, with lettuce, tomato, bacon, chimichurri & provolone on a Turkish bun. Served with chips.

CHICKEN & ASPARAGUS RISOTTO (GF) 29.40 25.00

Creamy arborio rice with chicken, asparagus & Parmesan, finished with lemon zest.

CHARRED PUMPKIN

WITH WHIPPED FETA (VG, GF) 22.35 19.00

Charred pumpkin with a harissa-honey glaze served over whipped feta. Finished with toasted pepitas ϑ fresh mint.

RICOTTA & SPINACH RAVIOLI (VG) 32.90 28.00

House-made ravioli, served in a nutty brown butter sauce with toasted hazelnuts ϑ pickled onion.

ENTRÉE SIZED 23.50 20.00

PORK LOIN WITH

DAUPHINOISE POTATO (GF)

Pan-seared pork loin served with creamy dauphinoise potato, apple purée,

crispy sage leaves & a rich jus.

CRUMBED PORK RIB CUTLET 30.55 26.00

31.75

27.00

Topped with fresh Parmesan ϑ served with mashed potato ϑ a zesty apple ϑ caper salsa.

LOBSTER & BUG SPAGHETTI \ 44.70 38.00

Tender lobster pieces sautéed with chilli, garlic, lemon butter, seafood bisque & white wine, tossed through spaghetti. Topped with half a Moreton Bay bug & finished with chives.

BARRAMUNDI &

MUSSEL FRICASSEE (GF) 38.80 33.00

Pan-seared barramundi with tender mussel, peas θ bacon in a rich cream butter sauce. Served over mashed potato.

BATTERED FISH OF THE DAY 28.20 24.00

Fried house-battered fish, served with chips, mushy peas, tartare & lemon.

Big smiles,

Perfectly portioned for little appetites.

CHICKEN TENDERS (3) 13.00

Crumbed chicken tenders with tomato sauce. Served with chips.

CREAMY BACON 5 CHEESE SPAGHETTI 13.00

Spaghetti tossed in a creamy tasty cheese sauce with crispy bacon.

All small plates are served with a soft drink.

Always room for

APPLE PIE BITES (VG) 17.60 **15.00**

Deep-fried pastries with cinnamon apple. Served with caramel cream.

LEMON CURD &

RASPBERRY TART (GF, VG) 16.45 **14.00**

Tart shell filled with lemon curd, topped with raspberry coulis. Served with whipped cream.

We won't tell if you skip mains.

🔪 SPICE LEVEL | 🚣 CONTAINS NUTS | GF GLUTEN FREE | GFO GLUTEN FREE OPTION | VG VEGETARIAN | V VEGAN

OUR KITCHENS AND DINING AMENITIES ADHERE TO PROCEDURES TO ACCOMMODATE MANY DIETARY REQUIREMENTS, FOOD INTOLERANCES AND ALLERGIES.
HOWEVER, DUE TO THE SHARED ENVIRONMENT, IT IS IMPOSSIBLE FOR US TO GUARANTEE THAT PRODUCTS SUCH AS GLUTEN OR NUTS ARE ABSENT IN THE FINAL
PRODUCT THAT IS CONSUMED. PLEASE KEEP THIS IN MIND WHEN PLACING YOUR ORDER AND ENSURE YOU DISCUSS YOUR REQUIREMENTS WITH OUR STAFF.