










Menu

	MEMBER	NON MEMBER
BREADS		
<u>GARLIC</u> STONE BAKED BAGUETTE TOPPED WITH CHEF'S WHIPPED GARLIC BUTTER AND LIGHTLY GRILLED	5	7
<u>GARLIC & CHEESE</u> GARLIC STONE BAKED BAGUETTE TOPPED WITH OUR 2 CHEESE BLEND LIGHTLY GRILLED	6	8
<u>SWEET CHILLI & CHEESE BREAD</u> GARLIC STONE BAKED BAGUETTE TOPPED WITH OUR 2 CHEESE BLEND & SWEET CHILLI SAUCED, LIGHTLY GRILLED	7	9
<u>BRUSCHETTA</u>  CHAR-GRILLED SOUR DOUGH TOPPED WITH TOMATO, RED ONION, FETA CHEESE AND BASIL PESTO DRIZZLED WITH BALSAMIC REDUCTION	8	10
ENTRÉE		
<u>SOUP OF THE DAY</u> PLEASE ASK OUR WAITER FOR TODAY'S SOUP SERVED WITH CHAR GRILLED SOUR DOUGH AND BUTTER	7	9
<u>BUFFALO CHICKEN WINGS</u>  (5) BUFFALO CHICKEN WINGS COATED IN KOREAN SAUCE	9	11
<u>SALT & PEPPER SQUID</u> FLASH FRIED SALT & PEPPER SQUID SERVED WITH HOMEMADE AIOLI MAYO	10	12
LIGHT MEALS		
<u>BEEF NACHOS</u>  CORN CHIPS TOPPED WITH TEXAN SPICED BOLOGNESE AND OUR 2 CHEESE BLEND TOASTED TILL GOLDEN BROWN, LASHED WITH SOUR CREAM & SWEET CHILLI SAUCE	13	15
<u>LAMBS FRY AND BACON</u>  (GLUTEN FREE GRAVY) LAMB FRY AND BACON SET ON MASH POTATO AND TOPPED WITH GRAVY	14	16
<u>GARLIC PRAWNS</u>  (6) OCEAN KING PRAWNS SAUTEED IN GARLIC CREAM SAUCE SERVED WITH JASMINE RICE	15	17
<u>ANGEL BAY LAMB BURGER</u> CHAR-GRILLED 120G ANGEL BAY LAMB PATTIE SET ON COS LETTUCE, SLICED TOMATO, RED ONION, LASHED WITH MINTED YOGHURT NESTLED BETWEEN TOASTED TURKISK BUN SERVED WITH BEER BATTERED FRIES	15	17
GOURMET SALADS		
<u>FSMC CAESAR</u> CRISPY COS LETTUCE TOSSED WITH BACON LARDONS, HOUSE CROUTONS, SHAVED PARMESAN, FREE RANGE EGG AND LASHED WITH HOMEMADE CAESAR DRESSING	15	17
<u>FARMERS</u>   ROASTED KENT PUMPKIN, SEMI DRIED TOMATOES, FETA CHEESE, SUNFLOWER SEEDS SET ON MIXED SALAD LEAVES DRIZZLED WITH FRENCH VINAIGRETTE	17	19
<u>ADD MOROCCAN CHICKEN</u> YOUR CHOICE OF SEASONING, MOROCCAN, TUSCAN OR PERI PERI	9	11
<u>ADD (6) KING TIGER PRAWNS</u>	12	14
<u>THAI BEEF</u> MARINATED THAI BEEF SEARED IN A SMOKING HOT PAN SET ON SEASONAL SALAD DRIZZLED WITH THAI VINAIGRETTE TOPPED WITH ROASTED PEANUTS, CRISPY NOODLES AND SESAME SEEDS	22	24
MAINS		
<u>TASMANIAN ATLANTIC SALMON</u>  SEA SALT CRUSTED CRISPY SKINNED SALMON LASHED WITH HOLLANDAISE SAUCE	28	30
<u>SEAFOOD PLATE</u> CONSISTS OF 1 TEMPURA HOKI, 2 CRUMBED CALAMARI, 1 CRUMBED SCALLOP, 3 CRUMBED PRAWN CUTLETS, 3 TEMPURA SEAFOOD BITES SERVED WITH HOMEMADE TARTARE SAUCE	23	25
<u>BATTERED BASA</u> PALE ALE BEER BATTERED BASA SERVED WITH HOMEMADE TARTARE SAUCE AND LEMON	22	24
<u>GRILLED BASA</u>  (NO SEASONING) LIGHTLY SEASONED GRILLED BASA SERVED WITH HOMEMADE TARTARE SAUCE AND LEMON	19	21

ALL MAINS SERVED WITH YOUR CHOICE OF 2 SIDES

- HOUSE SALAD OR SEASONAL VEGETABLES
- CHUNKY CUT FRIES OR MASHED POTATO



- VEGETARIAN



- GLUTEN FREE



- GLUTEN FREE OPTION

MEMBERS BONUS POINTS APPLY

MEMBERS MUST PRESENT YOUR MEMBERSHIP CARD AT THE TIME OF PURCHASES TO RECEIVE MEMBERS DISCOUNT AND TO EARN BONUS POINTS PLUS FREE ENTRY INTO PROMOTIONS.....

5 points per \$1 spend..... 1 point = 1 cent

MENU

Member Non Member

From the Char Grill

300G RUMP STEAK

SERVED WITH YOUR CHOICE OF 2 SIDES AND COMPLIMENTARY SAUCE

25 27

300G PORTERHOUSE STEAK

SERVED WITH YOUR CHOICE OF 2 SIDES AND COMPLIMENTARY SAUCE

29 31

300G SCOTCH FILLET

SERVED WITH YOUR CHOICE OF 2 SIDES AND COMPLIMENTARY SAUCE

35 37

Sauces

MUSHROOM, DIANNE, GREEN PEPPERCORN, CREAMY GARLIC, GLUTEN FREE GRAVY

ADD (3) GARLIC CREAM PRAWNS

6 8

ADD(5) BATTERED ONION RINGS

6 8

PLEASE ALLOW UP TO 30 MINUTES COOKING TIME FOR MEDIUM WELL AND WELL DONE

ALL MAINS SERVED WITH YOUR CHOICE OF 2 SIDES

- HOUSE SALAD OR SEASONAL VEGETABLES
- CHUNKY CUT FRIES OR MASHED POTATO

Free Range Chicken Breast

SCHNITZEL

PANKO CRUMBED LIGHTLY FRIED

20 22

PARMIGIANA

PANKO CRUMBED LIGHTLY FRIED TOPPED WITH HOMEMADE NAPOLI, SHAVED HAM AND 2 CHEESE BLEND THEN GRILLED

23 25

SOUTHERN FRIED

CHEFS SECRET SOUTHERN SPICED CHICKEN BREAST LIGHTLY BATTERED AND COOKED UNTIL CRISPY

22 24

CHAR-GRILLED CHICKEN

GFO (NO SEASONING)

19 21

CHAR GRILLED CHICKEN WITH OPTIONAL CHOICE OF TUSCAN, MOROCCAN OR PERI PERI SEASONING

ALL MAINS SERVED WITH YOUR CHOICE OF 2 SIDES

- HOUSE SALAD OR SEASONAL VEGETABLES
- CHUNKY CUT FRIES OR MASHED POTATO

Chefs Selection

ENGLISH BEEF & ROSEMARY SNAGS

(3) GRILLED BEEF AND ROSEMARY SNAGS TOPPED WITH CARAMELISED ONIONS AND HOMEMADE GRAVY

15 17

CRISPY PORK BELLY

GF

24 26

CRISPY PORK BELLY SERVED WITH ORANGE AND STAR ANISE SAUCE

LAMB SHANK

GF

25 27

12 HOUR BRAISED LAMB SHANK WITH RED WINE JUICES

ALL MAINS SERVED WITH YOUR CHOICE OF 2 SIDES

- HOUSE SALAD OR SEASONAL VEGETABLES
- CHUNKY CUT FRIES OR MASHED POTATO

BALINESE GADO GADO

V

17 19

SEASONAL VEGETABLES AND FRIED TOFU TOSSED THROUGH HOMEMADE PEANUT SAUCE TOPPED WITH CORIANDER , SERVED ON JASMINE RICE

BUTTER CHICKEN

19 21

CHICKEN THIGH SIMMERED IN CHEF'S BUTTER CHICKEN SAUCE AND SERVED WITH MINTED YOGHURT, MANGO CHUTNEY, PAPPADUMS AND JASMINE RICE

Sides

HOUSE SALAD

4 5

SEASONAL VEGETABLES

4 5

MASH POTATO

4 5

BEER BATTERED FRIES WITH HOMEMADE GRAVY

5 6

SWEET POTATO WEDGES SERVED WITH SOUR CREAM & SWEET CHILLI

8 9

Kids Meals

(2) CHICKEN TENDERLOINS

(3) TEMPURA FISH

(2) BEEF & ROSEMARY SNAGS

KIDS MEALS AVAILABLE FOR 12 YEARS AND UNDER

ALL KIDS MEALS SERVED WITH BATTERED FRIES AND TOMATO SAUCE

8 8

OPTIONAL EXTRA - ICE CREAM CUP AND TOPPING, ACTIVITY BAG AND POPPER

3 3



- VEGETARIAN



- GLUTEN FREE



- GLUTEN FREE OPTION

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Lunch Menu

Available 7 Days between 12pm & 2pm

SOUP OF THE DAY

Member—\$7

Non-Member \$9

PLEASE ASK OUR STAFF FOR TODAY'S SOUP SERVED WITH TOASTED SOUR DOUGH AND BUTTER

SEAFOOD

Member—\$10

Non-Member \$12

FISH & CHIPS

(3) BATTERED FLATHEAD FILLETS WITH BEER BATTERED FRIES AND HOMEMADE TARTARE SAUCE

SALT & PEPPER SQUID

FLASH FRIED DUSTED SALT & PEPPER SQUID SERVED WITH BEER BATTERED FRIES AND HOMEMADE TARTARE SAUCE

CHEFS SIGNATURE DISHES

Member—\$10

Non-Member \$12

BANGERS & MASH

(2) BEEF & ROSEMARY SNAGS SET ON WHIPPED POTATO MASH TOPPED WITH CARAMELIZED ONIONS & GRAVY

LAMBS FRY AND BACON

LAMBS FRY AND BACON SET ON MASH POTATO TOPPED WITH GRAVY

BUTTER CHICKEN

CHICKEN THIGH SIMMERED IN CHEFS BUTTER CHICKEN SAUCE AND SERVED WITH BASMATI RICE

BEEF NACHOS

CORN CHIPS TOPPED WITH TEXAN SPICED BOLOGNESE AND OUR TWO CHEESE BLEND TOASTED TILL GOLDEN BROWN LASHED WITH SOUR CREAM AND SWEET CHILLI

PASTA

Member—\$10

Non-Member \$12

CARBONARA PAPPARDELLE

SAUTÉED MUSHROOM'S AND BACON IN A CREAM SAUCE TOSSED WITH PAPPARDELLE PASTA

GOURMET BURGER & SANDWICH

Member—\$12

Non-Member \$14

CLUB STEAK SANDWICH

CHAR GRILLED TENDER STEAK SET ON COS LETTUCE, TOMATO, BEETROOT, CARAMELIZED ONIONS AND BBQ SAUCE NESTLED BETWEEN WHITE BREAD SERVED WITH BEER BATTERED FRIES

ANGEL BAY LAMB BURGER

CHAR GRILLED LAMB PATTIE SET ON COS LETTUCE, TOMATO, RED ONION LASHED WITH MINTED YOGHURT NESTLED BETWEEN A TURKISH BUN SERVED WITH BEER BATTERED FRIES

CHICKEN BURGER

CHAR GRILLED CHICKEN BREAST SET ON COS LETTUCE, TOMATO AND RED ONION LASHED WITH AIOLI MAYO NESTLED BETWEEN A TURKISH BUN SERVED WITH BEER BATTERED FRIES

(YOUR CHOICE OF TUSCAN, MOROCCAN OR PERI PERI SEASONING)

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