



• STARTERS •

Garlic Bread 🕒 \$5.00

Lightly toasted with garlic butter

Bruschetta 🕒 \$9.50

Roma tomato, Spanish onion, basil & garlic on toasted sourdough, finished with balsamic glaze

Buffalo Wings 🌿 \$12.50

Marinated chicken drumettes tossed in hot sauce, with ranch dressing & baton veggies

Salt & Pepper Calamari 🌿 \$13.50

Flash fried squid in potato, salt & pepper mix with wild rocket & caper mayo

Korean Fried Chicken \$13.50

Lightly marinated buttermilk chicken tenders, flash fried in seasoned flour, coated with house-made spicy Korean sauce & shallots

Grilled Vegetable Stack 🕒 \$10.50

Eggplant, tomato, basil pesto & melted bocconcini on a bed of rocket

Crispy Eggplant Chips 🕒 \$7.50

Served with aioli

Bowl Of Chips 🕒 🌿 \$7.50

Served with garlic aioli

Wedges 🕒 \$8.50

Served with sour cream & sweet chilli sauce

• SALADS •

Caesar Salad \$17.00

Baby cos lettuce, crispy bacon, garlic croutons, shaved parmesan, boiled egg & house-made caesar dressing

Teriyaki Salmon Poke Bowl \$19.50

Teriyaki salmon pieces, lettuce, brown rice, dry slaw, radish, avocado, coriander, spinach & sesame seeds

Fattoush Salad 🕒 \$18.50

Parsley, cherry tomato, shallots, mint, cucumber, toasted pita bread & lemon dressing

A Grilled Halloumi \$6.00

D Chicken Tenders \$5.00

D Grilled Prawn Skewer (3 prawns) \$6.60

• PASTA •

Potato Gnocchi Pesto 🕒 \$21.00

Baby spinach, green peas, finished with parmesan & baked ricotta

Spaghetti Chilli Prawns \$23.50

Sautéed prawns, chilli, Napolitana sauce, basil & parmesan cheese

Spaghetti Bolognese \$19.50

Traditional recipe with rich beef & tomato red wine sauce, finished with parmesan cheese

• CLASSICS •

Jacks Beer

Battered Barramundi \$21.50

Crispy fillets, chips, salad & caper mayo

Chicken Schnitzel \$19.50

Tender house-made crumbed chicken breast with chips & salad

Buttermilk Chicken Burger \$18.50

Crispy fried chicken thigh, iceberg lettuce, pickle, ranch dressing & chips

Beef & Bacon Burger \$18.50

Beef patty, crispy bacon, cheese, lettuce, pickle, tomato, aioli & chips

Bangers & Mash \$18.50

Beef & tomato sausages, whipped mash, peas & onion gravy



Curry Of The Day \$18.50

Daily curry served with steamed rice, raita & roti

Roast Carvery \$18.50

Slow-cooked roast of the day with gravy, baked & steamed vegetables

• FROM THE GRILL •

All steaks are 100 day dry aged, served with 1 side sauce: gravy, mushroom, pepper, diane, béarnaise, red wine jus  OR chimichurri 

Choice of sides: Creamy mash potato & seasonal veggies OR Seasoned chips & garden salad, cooked to order by our chef OR cook at your table on



300g Scotch Fillet \$36.50

300g Rump Steak \$28.50

400g T-Bone Steak \$32.50

Lamb Souvlaki \$23.50

Marinated skewers with Greek salad, chips, toasted pita & tzatziki

Grilled Atlantic Salmon \$27.50

Crispy skin salmon, sautéed chat potatoes, steamed broccoli & balsamic glaze

Grilled Chicken Breast \$22.00

Served with wilted spinach & grilled mushrooms

• DESSERTS •

Banoffee In Glass \$10.00

Caramel fudge, meringue, whipped cream, sliced banana & banana chips

Chocolate Brownie \$10.00

Warm gooey chocolate slice, vanilla bean ice cream & chocolate fudge

MEMBERS DISCOUNT APPLIES*

PLEASE ORDER + PAY AT THE BISTRO COUNTER

DRINKS AVAILABLE AT



PLEASE NOTIFY STAFF ABOUT ANY FOOD ALLERGIES WHEN ORDERING

***T&C's apply.**



GLUTEN FREE OPTION



VEGETARIAN