

House Sharing Plates

\$8 m \$9 nm	crusty soft garlic bread (4pc)
\$10 m \$11 nm	garlic & cheese bread (4pc)
\$13 m \$15 nm	bruschetta tomato & basil (3pc)
\$16 m \$18nm	garlic cheese pizza
\$25 m \$28 nm	fresh burrata
charred pita, rocket, roast cherry tomatoes, pesto, balsamic	
\$25 m \$27 nm	 stuffed zucchini flower (3pc)
fried, stuffed ricotta, tomato basil crab, chilli sauce	
\$23 m \$25 nm	arancini bolognese (4pc)
home made, fried, parmesan cracker, tomato basil sauce	
\$27 m \$29 nm	 chilli beef nachos
chilli beef con carne, avocado, sour cream, tomato salsa	
\$23 m \$25 nm	lamb ricotta meatballs (4pc)
cooked in tomato basil, wilted rocket, parmesan, charred pita	
\$23 m \$25 nm	 chicken katsu bites(4pc)
Japanese spiced bbq corn ribs, tonkatsu sauce	
\$25 m \$27 nm	fried fish taco (3pc)
soft taco, fried fish , coleslaw, garlic aioli, corn salsa	
\$25 m \$27 nm	grecko lamb taco (3pc)
soft taco, tzatziki, grilled haloumi, lettuce, tomato	
\$44 m \$48 nm	shared grazing plate for 2
basil pesto, arancini bolognese, stuffed zucchini flower, burrata, lamb meatballs, marinated olives, charred herb pita	

Fresh from the Garden

\$25 m \$28 nm	smoked salmon poke (gf)
ponzu salmon, tofu sriracha meatballs,	
kim chi, cucumber, srirachi aioli, edamame, avocado,	
pickled beetroot, sesame seeds, wasabi peas, brown rice	
\$20 m \$22 nm	beetroot creator (v)(gf)
beetroot carrot arancini, grilled zucchini, beetroot hummus,	
avocado, semi dried tomato, parmesan, mixed leaf	
\$20 m \$22 nm	caesar salad
cos lettuce, bacon, parmesan, garlic aioli, crouton, egg	
\$20 m \$22 nm	pumpkin quinoa (v) (gf)
roast pumpkin, crumbled feta, quinoa, pine nut,	
cherry tomato, eggplant spread, mixed leaf	
\$20 m \$22 nm	asian chicken poke
satay chicken meatballs, shredded vegetables, brown rice,	
pickled ginger, seaweed, satay dressing, tapioca cracker	
\$22 m \$25 nm	 thai beef salad
mixed leaf, seared rump, bean sprout, coriander, shallot,	
vermicelli noodle, cucumber, tomato, house thai dressing	

\$10	ADD GRILLED CHICKEN BREAST (GF) 150G
\$12	ADD GRILL LAMB SKEWERS (2) (GF)
\$14	ADD SMOKED SALMON (2) (GF)

gluten free penne available Pan to Plate

\$28 m \$31 nm	four cheese ravioli (v)
pumpkin, pine nut, mushroom, spinach, zucchini flower	
\$30 m \$33 nm	 spaghetti king prawn
chilli prawn (5pc), crabmeat, broccoli, lemon oil, feta	
\$28 m \$31 nm	chicken funghi gnocchi
creamy mushroom, chicken, basil pesto, parmesan	
\$29 m \$33 nm	salmon casarecce
smoked salmon, zucchini strands, pea,	
rocket in a white wine cream sauce	
\$28 m \$31 nm	lamb pasta shells (6pc)
pasta shell stuffed with lamb, ricotta, rocket pesto	
tomato basil salsa, baked in a tomato cream sauce	

Wok to Plate

\$30 m \$33 nm	wok honey prawns (5pc)
crispy noodles, king brown mushrooms, buk choy, rice	
\$29 m \$32 nm	prawn crab fried rice
kim chi, fried egg & soft shell crab, pickled vegetable	
\$28 m \$31 nm	 teriyaki lamb (gf)
baby corn, snow pea, sprouts, flat rice noodle, teriyaki	
\$28 m \$31 nm	pad thai chicken (gf)
coriander, sprout, egg, flat rice noodle, peanut, lemon	
\$32 m \$35 nm	 lamb massaman curry (gf)
lamb shank in massamam spice, coriander,	
green beans, potatoes, roast pumpkin, fried shallots	
\$32 m \$35 nm	coconut tumeric barramundi (gf)
coconut curry, barramundi, fried tofu, crispy greens	



Greek Style Pita Plate

served traditional salad, herb pita with fries	
\$35 m \$38 nm	 saganaki prawns (5pc)
pan fried prawns in a tomato chilli sauce, feta, Greek salad	
\$35 m \$38 nm	skewered lamb (3pc)
skewered lamb chunks, haloumi, tzatziki , Greek salad	
\$38 m \$39 nm	skewered surf ‘n’ turf (2pc)
skewered rump and prawns, chimmi churri,	
mixed leaf quinoa, cherry tomato, feta salad	

Loaded Schnitty

served with house salad & fries mashed potato & steamed veggies	
\$28 m \$31 nm	vegan parmigiana (v)
100% not schnitzel, avocado, field mushroom, dairy free mozzarella	
\$29 m \$32 nm	classic parmigiana
mozzarella, ham, basil napolitana sauce	
\$32 m \$35 nm	bushmans parmigiana
mozzarella, fried egg, bacon rasher, tomato	
\$34 m \$37 nm	outback parmigiana
mozzarella, bbq sauce, grilled prawns and bacon	
\$31 m \$34 nm	abc parmigiana
mozzarella, avocado puree, bacon, hollandaise	
\$34 m \$37 nm	 saganaki parmigiana
mozzarella, panfried prawns in a chilli sauce, feta	
\$31 m \$34 nm	 mexicana parmigiana
chilli con carne, mozzarella, sour cream, corn chips	
\$29 m \$32 nm	bolognese parmigiana
mozzarella, spaghetti bundle of chunky bolognese	
\$30 m \$33 nm	naked parmigiana (GF)
grilled chicken breast, mozzarella with your choice of topping	



(dairy free cheese is optional)

extra sides

\$5.0 mash potato

\$5.0 fried sweet potato wedges

\$6.0 steamed seasonal veggies

Something Sweet

\$16 m \$19 nm	mango cheesecake
mango semi freddo, toasted macadamia crumble	
\$16 m \$18 nm	pecan date pudding
soft, caramel sauce, whipped cream, poached pear wafer	
\$16 m \$18 nm	creme brulee of the day
baked custard, burnt sugar, fresh fruit, biscotti	
\$16 m \$18 nm	banana donut
filled with ricotta cream, burnt banana, chocolate sauce	
\$15 m \$17 nm	sugared churros (2pc)
chocolate or caramel sauce, fresh fruit, whipped cream	
\$17 m \$20 nm	nutella pizza
nutella base, hazelnut, gelato	

1 scoop \$6.0 | 2 scoop \$9.0

gelato in a cup

Flamed Chargrill

served with house salad & fries | mash potato & steamed veggies

\$40 m \$44 nm
\$39 m \$42 nm
\$38 m \$42 nm
\$30 m \$33 nm



grassfed scotch fillet 300g (gf)
sirloin 350g MB2+ (gf)
rosemary lamb cutlets (3pc)(gf)
peri chicken (gf)
breast fillet 300g, lemon , peri aioli
load up your meal -
\$12 m *grilled garlic prawns (3pc)
\$14 *saganaki prawns (3pc)
\$10 m *szechuan calamari

GLUTEN FREE SAUCES \$3 PER JUG

GRAVY | DIANNE | MUSHROOM |
PEPPER | GARLIC CREAM

House Sides

chunky fries (v) garlic aioli **\$11 m \$13 nm**
haloumi fries (v) sweet chilli aioli **\$13 m \$15 nm**
sweet potato wedges (v) jalepeno aioli **\$15 m \$17 nm**
loaded sweet potato wedges (v) **\$19 m \$22 nm**
melted cheese, sour cream, avocado puree, sweet chilli
loaded beef chili con carne fries **\$20 m \$22 nm**
melted cheese, sour cream, tomato salsa
loaded haloumi fries (V) **\$17 m \$19 nm**
peri aioli, crumbled feta, tomato salsa
bbq corn ribs (v) **\$17 m \$19 nm**
beetroot hummus, beetroot chips, harissa aioli

KIDS EAT FREE

EVERY MONDAY - TUESDAY FROM 5.30PM
with every adult MEMBERS meal over \$24

Club Classics

served with house salad & fries | mash potato & steamed veggies
reg \$19 m \$22 nm| lrg \$27 m \$30 nm **salt & pepper calamari**
sweet chilli aioli, lemon
1pc \$19 m \$22 nm | 2pc \$27 m \$30 nm **crispy tempura fish fillet**
traditional tartare, lemon
\$29 m \$32 nm **grilled barramundi fillet**
hollandaise, tomato basil salsa, lemon
\$27 m \$30 nm **pork toulouse sausage 300g (gf)**
pinwheel thin sausage, fried onion rings, gravy
\$27 m \$30 nm **crumbed chicken schnitzel 300g**
house made gravy
\$27 m \$30 nm **schnitzel 100% vegan based**
tomato basil sauce
half \$22 m \$25 nm|full \$27 m \$30 nm **roast of the day (gf)**
roast root vegetables, steamed vegetables, gravy

Kids under 12 & The Grandparents

kids under 12 - receive a FREE POPPER

\$19 m \$22 nm **chargrilled peri chicken 150g**
steamed veggies, mash, peri aioli
\$20 m \$23 nm **chargrilled minute rump steak 150g**
steamed veggies, mash, gravy
\$14 m \$15 nm **tempura fish cocktails (4pc)**
fries & tartare
\$14 m \$15 nm **spaghetti bolognese**
seniors \$17 m \$19 nm | adults \$25 m \$27 nm
\$16 m \$18 nm **beef cheeseburger & fries**
\$14 m \$15 nm **chicken dinosaur nuggets (6) & fries**
\$14 m \$15 nm **9 inch pepperoni pizza**
\$14 m \$15 nm **9 inch margherita pizza**
\$14 m \$15 nm **9 inch hawaiian pizza**

Diggers Burgers & Rolls

(our burgers cooked MEDIUM)

served on milk bun, lettuce, tomato & chunky fries

\$24 m \$26 nm **szechuan crispy crab**
szechuan coated soft shell crab, Asian coleslaw, wasabi aioli
\$24 m \$26 nm **tandoori chicken**
chargrill tandoori chicken, cucumber strips,
onion spinach bhajia fritter, raita, crispy pappadum
\$25 m \$28 nm **blt schnitty chicken**
schnitty chicken breast, double bacon, tasty cheese,
garlic aioli on a ciabatti roll
\$26 m \$29 nm **prime rump**
prime rump 200g steak, bbq onions, beetroot, tomato relish,
mustard aioli, pickles, fried onion rings on a ciabatti roll
\$24 m \$26 nm **smokey lamb**
grilled lamb pattie 200g, rocket leaves, haloumi,
harissa aioli, beetroot hummus
\$24 m \$26 nm **miami**
wagyu beef pattie 200g, caramelised onion, fried onion rings
tomato chutney, beetroot relish, bbq sauce
\$24 m \$26 nm **portuguese pollo**
grilled oregano Portuguese chicken breast, bacon, haloumi,
roast capsicum, peri aioli
\$25 m \$28 nm **baconater**
wagyu beef pattie 200g, fried egg, bacon, melted cheese,
butter pickles, fiery BBQ aioli
\$23 m \$25 nm **naked pattie in a bowl**
wagyu beef pattie 200g with haloumi,
sweet onion, fried onion rings, chipotle aioli

3 pieces per serve, served with fries

Bao Sliders

\$25 m \$28 nm **bao mi crab or bao mi smoked salmon**
crispy noodle, coriander, bean sprout, cucumber,
sweet onion, sriracha aioli
\$25 m \$28 nm **bao mi lamb or bao mi chicken katsu**
asian rainbow slaw, kim chi aioli, coriander



SIDING BISTRO

LUNCH

MON - SUN 11AM - 3PM

DINNER

SUN - THURS 5.30PM - 8.30PM
FRI - SAT 5.30PM - 9PM

MONDAY DINNER - PROMO
GRILLED BARRAMUNDI FILLET

TUESDAY DINNER - PROMO
BURGERS & ROLLS - ALL VARIETIES

WEDNESDAY DINNER - PROMO
200g RUMP STEAK or 300g CHICKEN

THURSDAY DINNER - PROMO
SCHNITTY 300G
\$22 M | \$24 NM

(GF) - GLUTEN FREE (V) - VEGETARIAN
(VE) - VEGAN (NF) - NUT FREE
OUR FRIES ARE NOT GLUTEN FREE

WHEN ORDERING YOUR MEAL

If ordering & paying individually, please don't expect your
meals to come out together