

Pizzas

gluten free pizza base available - \$3 extra

Margherita	\$21 m \$25 nm
fresh hand made tomato sauce, oregano, mozzarella	
Hawaiian	\$23 m \$27 nm
ham shredded, sweet pineapple	
Pepperoni	\$23 m \$27 nm
fresh hand made tomato sauce, sliced pepperoni	
BBQ Meatlovers	\$26 m \$30 nm
chicken, pepperoni, ham, fiery smoky aioli	
Supreme	\$26 m \$30 nm
pepperoni, ham, capsicum, onion, mushroom, olives	
Spicy Prawn	\$28 m \$33 nm
mushroom, chorizo, chilli prawns, cherry tomato , aioli	
Three Little Pig	\$28 m \$33 nm
chorizo, pulled pork, bacon, sweet onion, capsicum, smoky aioli	
Porky Pear	\$27 m \$32 nm
pork pulled ragu, torched blue vein, nduja honey, caramelised pears, onions, rocket, hazelnuts	
Peri Chicken	\$27 m \$32 nm
peri chicken, avocado, roast capsicum, onion, peri aioli	
BBQ Chicken	\$27 m \$32 nm
bbq base, chicken, red onion, mushroom, mozzarella	

Greek Style Pita Plate

served traditional salad, herb pita with fries

Saganaki Prawns (5pc)	\$35m \$38 nm
pan fried prawns in a tomato chilli sauce, feta, Greek salad	
Skewered Lamb (3pc)	\$35 m \$38 nm
skewered lamb chunks, haloumi, tzatziki , Greek salad	
Skewered Surf 'n' Turf (2pc)	\$38 m \$39 nm
skewered rump and prawns, chimmi churri, mixed leaf pumpkin, quinoa, cherry tomato, feta salad	

Club Classics

served with house salad & fries | mashed potato & steamed veggies
add sweet potato wedges - extra \$3

Salt & Pepper Calamari	Reg \$21 m \$25 nm Lrg \$29 n \$33 nm
served with sweet chili aioli and lemon	
Tempura Fish Fillet	1pc \$21 m \$25 nm 2pc \$29 m \$33 nm
accompanied by traditional tartare sauce and lemon	
Grilled Barramundi Fillet (gf)	\$33 m \$38 nm
topped with hollandaise, tomato basil salsa and lemon	
Crumbed Chicken Schnitzel (300g)	\$27 m \$32 nm
served with house-made gravy	
Vegan Schnitzel (ve)	\$28 m \$32 nm
made with a 100% plant-based tomato basil sauce	
Roast Pork with crackling (gf)	Half \$23 m \$26 nm Full \$28 m \$32 nm
includes roast root vegetables, steamed vegetables and gravy	

Kids under 12 & Seniors

kids under 12 - receive a FREE POPPER

Chargrilled Peri Chicken (150g)	\$21 m \$25 nm
with veggies, mash, peri aioli	
Minute Rump Steak (150g)	\$22 m \$26 nm
with veggies, mash and gravy	
Tempura Fish Cocktails (4 pieces)	\$14 m \$16 nm
with fries and tartare sauce	
Spaghetti Bolognese	\$14 m \$16 nm
Cheeseburger served with fries	\$16 m \$18 nm
Chicken Dinosaur Nuggets (6 pieces) with fries	\$14 m \$16 nm
Pepperoni Pizza (9-inch)	\$14 m \$16 nm
Margherita Pizza (9-inch)	\$14 m \$16 nm
Hawaiian Pizza (9-inch)	\$14 m \$16 nm

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

Diggers Burgers & Rolls

(our burgers cooked MEDIUM)

served on milk bun, lettuce, tomato & fries

Szechuan Crispy Crab	\$25 m \$27 nm
accompanied by Asian coleslaw and wasabi aioli	
Tandoori Chicken	\$25 m \$27 nm
chargrilled tandoori chicken , served with cucumber strips, onion, spinach bhajia fritter, raita, crispy pappadum	
BLT Schnitty Chicken	\$26 m \$29 nm
schnitzel chicken breast ,topped with double bacon, tasty cheese, garlic aioli on a ciabatta roll	
Prime Rump	\$27 m \$30 nm
200g prime rump steak , BBQ onions, beetroot, tomato relish, mustard aioli, pickles, fried onion rings on a ciabatta roll	
Smoky Lamb	\$25 m \$27 nm
200g grilled lamb pattie, served with rocket leaves, haloumi, harissa aioli, beetroot hummus	
Miami	\$25 m \$27 nm
200g Wagyu beef pattie, finished with caramelised onion, fried onion rings, tomato chutney, beetroot relish, BBQ sauce	
Portuguese Pollo	\$25 m \$27 nm
grilled oregano Portuguese chicken breast , accompanied by bacon, haloumi, roast capsicum, peri aioli	
Baconater	\$26 m \$29 nm
200g Wagyu beef pattie , topped with a fried egg, bacon, melted cheese, butter pickles, fiery BBQ aioli	
Naked Patty in a Bowl	\$24 m \$26 nm
200g Wagyu beef pattie, served with haloumi, sweet onion, fried onion rings, chipotle aioli	



SIDING BISTRO

LUNCH
MON - SUN 11AM - 3PM

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

Monday Dinner – Special Offer
Grilled Barramundi Fillet

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Tuesday Dinner – Special Offer
Burgers & Rolls – All Varieties

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Wednesday Dinner – Special Offer
200g Rump Steak or 300g Chicken

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Thursday Dinner – Special Offer
300g Schnitzel

\$22 for Members | \$24 for Non-Members

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

OUR SEAFOOD COMES FROM THESE AREAS
AUSTRALIAN (A) | IMPORTED (I) | MIXED ORIGIN (M)

WHEN ORDERING YOUR MEAL

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

House Sharing Plates

Crusty Soft Garlic Bread (4 pieces)	\$8 m \$9 nm
Garlic & Cheese Bread (4 pieces)	\$10 m \$11 nm
Bruschetta with Tomato & Basil (3 pieces)	\$13 m \$15 nm
Garlic Cheese Pizza (6 pieces)	\$20 m \$24 nm
Stuffed Zucchini Flowers (3 pieces)	\$25 m \$28 nm
fried, stuffed with ricotta, tomato basil crab with chili	
Arancini Bolognese (4 pieces)	\$23 m \$26 nm
homemade, fried, coated in parmesan, tomato basil, beetroot cracker	
Smoked Salmon Carpaccio	\$26 m \$29 nm
taramasalata, pickled beetroot, bagel toasts, horseradish cream	
Szechuan Calamari	\$20 m \$23 nm
lightly fried, zucchini crisps, garlic aioli, lemon	
Slider Bao (3 pieces)	\$26 m \$29 nm
choose a variety - soft shell crab, teriyaki lamb, smoked salmon	
crispy noodle, coriander, bean sprout, cucumber, onion, sriracha aioli	
Lamb Ricotta Meatballs (4 pieces)	\$24 m \$27 nm
cooked in tomato basil sauce, rocket, parmesan, pita	
Chicken Karaage Bites (4 pieces)	\$24 m \$27 nm
served with daikon radish salad, fried seaweed, tonkatsu sauce	
Fried Fish Tacos (3 pieces)	\$25 m \$28 nm
soft tacos filled with fried fish, coleslaw, aioli, corn salsa	
Greco Lamb Tacos (3 pieces)	\$25 m \$28 nm
soft tacos with tzatziki, grilled haloumi, lettuce, tomato	
Shared Grazing Plate for Two	\$48 m \$54 nm
featuring pesto, arancini bolognese, stuffed zucchini flowers, chicken karaage, lamb meatballs, herb pita, hummus	

Fresh from the Garden

Smoked Salmon Poke (gf)	\$25 m \$28 nm
ponzu salmon, tofu sriracha meatballs, kim chi, cucumber, srirachi aioli, edamame, avocado, pickled beetroot, sesame seeds, wasabi peas, brown rice	
Beetroot Creator (v)	\$20 m \$22 nm
beetroot carrot arancini, grilled zucchini, beetroot hummus, avocado, semi dried tomato, parmesan, mixed leaf	
Classic Caesar	\$20 m \$22 nm
cos lettuce, bacon, parmesan, garlic aioli, crouton, egg	
Pumpkin Quinoa (v) (gf)	\$20 m \$22 nm
roast pumpkin, crumbled feta, quinoa, pine nut, cherry tomato, eggplant spread, mixed leaf	
Asian Chicken Poke	\$20 m \$22 nm
satay chicken meatballs, shredded vegetables, brown rice, pickled ginger, seaweed, satay dressing, tapioca cracker	
Thai Beef Salad	\$24 m \$28 nm
mixed leaf, seared rump, bean sprout, coriander, shallot, vermicelli noodle, cucumber, tomato, house thai dressing	
ADD GRILLED CHICKEN BREAST (GF) 150G	\$10
ADD GRILL LAMB SKEWERS (2)(GF)	\$12
ADD SMOKED SALMON (2)(GF)	\$14

Pan to Plate gluten free penne available at no extra cost

Spaghetti King Prawn	\$32 m \$38 nm
chilli prawn (5pc), crabmeat, broccoli, lemon oil, feta	
Scallop, Crab Saffron Risotto	\$34 m \$39 nm
teardrop tomatoes, fried soft shell crab, basil pesto, cracker	
Lamb Ragu Casarecce	\$29 m \$33 nm
slow cooked lamb ragu, basil, peas, napoli sauce	
Wok Honey Prawns (5 pieces)	\$32 m \$38 nm
crispy noodles, king brown mushrooms, buk choy, rice	
Prawn Crab Fried Rice	\$32 m \$38 nm
kim chi, fried egg & soft shell crab, pickled vegetable	
Teriyaki Chicken or Lamb (gf)	\$29 m \$33 nm
baby corn, snow pea, sprouts, flat rice noodle, teriyaki	

Land and Sea

Veal Funghi	<i>add prawns (3 pieces)</i>	\$8 m	\$40 m \$46 nm
fried zucchini flower, mash potato, forest mushroom cream			
Chicken Scallopini (gf)			\$38 m \$43 nm
pan fried, garlic prawns in a basil pesto cream, mash potato, asparagus, tomato salsa			
Lamb Shoulder on the Bone 500g			\$50 m \$60 nm
lamb, pea, feta cigar, red pepper hummus, charred vegetables			
Lamb Massaman Curry (gf)			\$35 m \$40 nm
lamb shank spice, beans, roast potato, pumpkin, shallot			
Coconut Tumeric Barramundi			\$35 m \$40 nm
coconut curry, barramundi, fried tofu, wok fried greens			
Extra Sides	wok asian greens \$6		jasmine rice \$3

Flamed Chargrill

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

Grassfed Scotch Fillet 300g (gf)	\$44 m \$48 nm
Sirloin 350g MB2+ (gf)	\$42 m \$46 nm
Rosemary Lamb Cutlets 3 pieces (gf)	\$40 m \$44 nm
Peri Chicken 300g (gf)	\$30 m \$33nm

breast fillet with lemon, peri aioli

Enhance Your Meal With:

Grilled Garlic Prawns (3 pieces) \$8

Saganaki Prawns (3 pieces) \$12

Szechuan Calamari \$8

House Sides

Crispy Fries (v) with garlic aioli	\$11 m \$13 nm
Haloumi Fries (v) with sweet chili aioli	\$13 m \$15 nm
Sweet Potato Wedges (v) with jalapeño aioli	\$15 m \$17 nm
Loaded Sweet Potato Wedges (v)	\$19 m \$22 nm
melted cheese, sour cream, avocado puree, sweet chili	
Loaded Pulled Lamb Fries	\$20 m \$22 nm
harissa aioli, crumbed feta, red pepper hummus	
Loaded Haloumi Fries (v)	\$17 m \$19 nm
finished with peri aioli, crumbled feta, tomato salsa	
BBQ Corn Ribs (v)	\$17 m \$19 nm
served with beetroot hummus, beetroot chips, harissa aioli	

Gluten Free Sauces
\$3 per jug

Gravy | Dianne | Mushroom |
Pepper | Garlic Cream

Extra Sides \$1
Any Aioli | Sour Cream |
Chilli | Parmesan

Loaded Schnitty

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

add sweet potato wedges - extra \$3

Classic Parmigiana	\$29 m \$33 nm
mozzarella, ham, basil napolitana sauce	
Bushmans Parmigiana	\$32 m \$36 nm
fried egg, bacon rasher, tomato	
Outback Parmigiana	\$35 m \$39 nm
bbq sauce, grilled prawns, bacon	
ABC Parmigiana	\$32 m \$36 nm
avocado puree, bacon, hollandaise	
Saganaki Parmigiana	\$35 m \$39 nm
panfried prawns in a chilli sauce, feta	
Bolognese Parmigiana	\$29 m \$33 nm
spaghetti bundle of chunky bolognese	
Naked Parmigiana (gf)	\$32 m \$36 nm
grilled chicken breast, mozzarella with your choice of topping	
Vegan Parmigiana (v)	\$29 m \$33 nm
100% not schnitzel, avocado, field mushroom, dairy free mozzarella	

Extra Sides

mash potato	\$7	crispy fries (small)	\$7
fried sweet potato wedge (small)	\$9	steam seasonal veggies	\$7

Gelato Bar

Gelato in a Cup *add in a waffle cone \$1 extra* **1 Scoop \$6 2 Scoops \$9**

Rocky Mountain **\$18 m \$20 nm**

coconut panna cotta, rocky road gelato, macerated cherries, toasted almond, white chocolate rocky road, fairy floss

Red Velvet Cookie Sandwich **\$15 m \$18 nm**

home made cookie, wagon wheel gelato, raspberry coulis, chocolate sauce, coconut flakes

Bomba Alaska **\$16 m \$18 nm**

dome shaped gelato, torched Swiss meringue, seasonal fruits

Fondue Platter for Two **\$28 m \$32 nm**

selection of mini oreo filo, burnt banana, loukoumades, marshmallow fruit kebab, home made rocky road, honey comb, scoops of gelato, dipping fondue of chocolate, caramel

Something Sweet

Honey Loukoumades **\$16 m \$18 nm**

fried Greek delicacy, smothered warm honey, candied walnut

Apricot Amaretto Cheesecake **\$15 m \$18 nm**

home made, toasted almond, liquored amaretto apricots, sesame brittle

Berry Mille Feuille **\$16 m \$18 nm**

triple layer with fresh berries, whipped ricotta creme patisserie, crumble

Creme Brulee of the Day **\$16 m \$18 nm**

baked custard, burnt sugar, fresh fruit, biscotti

Oreo White Chocolate Filo **\$16 m \$18 nm**

warm filo cigar, white chocolate sauce, whip marscapone, fresh fruit

Nutella Pizza **\$17 m \$20 nm**

nutella base, hazelnut, gelato

add strawberries \$3 extra