

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 (i)	\$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) (i)	\$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) (i)	\$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 (i)	Reg \$21 m	\$25 nm Lrg \$29 n	\$33 nm
served with sweet chili aioli and lemon			
Tempura Fish Fillet (i)	1pc \$21 m	\$25 nm 2pc \$29 m	\$33 nm
accompanied by traditional tartare sauce and lemon			
Grilled Barramundi Fillet (gf, i)	\$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 mn	
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 pcs)(i)	\$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 pcs) 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 (i)	\$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 --
Tuesday Dinner – Special Offer Burgers & Rolls – All Varieties --
Wednesday Dinner – Special Offer 200g Rump Steak or 300g Chicken --
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 pcs)	\$8 m \$9 nm
Garlic & Cheese Bread (4 pcs)	\$10 m \$11 nm
Bruschetta with Tomato & Basil (3 pcs)	\$13 m \$15 nm
Garlic Cheese Pizza (8 pcs).	\$20 m \$24 nm
Stuffed Zucchini Flowers (3 pcs)	\$25 m \$28 nm
fried, stuffed with ricotta, tomato basil crab with chili	
Arancini Bolognese (4 pcs)	\$23 m \$26 nm
homemade, fried, coated in parmesan, tomato basil, beetroot cracker	
Smoked Salmon Carpaccio (a)	\$26 m \$29 nm
taramasalata, pickled beetroot, bagel toasts, horseradish cream	
Szechuan Calamari (i)	\$20 m \$23 nm
lightly fried, zucchini crisps, garlic aioli, lemon	
Slider Bao (3 pcs) (i,a)	\$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 pcs)	\$24 m \$27 nm
cooked in tomato basil sauce, rocket, parmesan, pita	
Chicken Karaage Bites (4 pcs)	\$24 m \$27 nm
served with daikon radish salad, fried seaweed, tonkatsu sauce	
Fried Fish Tacos (3 pcs)(i)	\$25 m \$28 nm
soft tacos filled with fried fish, coleslaw, aioli, corn salsa	
Greco Lamb Tacos (3 pcs)	\$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 (a)	\$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 (gf)	\$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,A)	\$14

Pan to Plate

Spaghetti King Prawn(i)	\$32 m \$38 nm
chilli prawn (5pc), crabmeat, broccoli, lemon oil, feta	
Scallop, Crab Saffron Risotto (m)	\$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 pcs) (i)	\$32 m \$38 nm
crispy noodles, king brown mushrooms, buk choy, rice	
Prawn Crab Fried Rice (m)	\$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 (i) (3 pcs)</i>	\$8 m	\$40 m \$46 nm
fried zucchini flower, mash potato, forest mushroom cream			
Chicken Scallopini (gf,i)			\$38 m \$43 nm
pan fried, garlic prawns in a basil pesto cream, mash potato, asparagus, tomato salsa			
Lamb Massaman Curry (gf)			\$35 m \$40 nm
lamb shank spice, beans, roast potato, pumpkin, shallot			
Coconut Tumeric Barramundi (i)			\$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 pcs) (i)	\$8		
Saganaki Prawns (3 pcs)(i)	\$12		
Szechuan Calamari (i)	\$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(i)			\$35 m \$39 nm
bbq sauce, grilled prawns, bacon			
ABC Parmigiana			\$32 m \$36 nm
avocado puree, bacon, hollandaise			
Saganaki Parmigiana (i)			\$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			
Red Velvet Cookie Sandwich		1 Scoop \$6 2 Scoops \$9	\$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, marshmellow fruit kebab, home made rocky road, honey comb, scoops of gelato, dipping fondue of chocolate, caramel			
Something Sweet			
Honey Loukoumades (8 pcs)			\$16 m \$18 nm
fried Greek delicacy, smothered warm honey, candied walnut			
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 (2 pcs)			\$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	