



CASUAL DINING MENU

SOUP OF THE DAY

with fresh baked bread roll (gfo) \$14

CAESAR SALAD

with romaine lettuce, bacon, garlic croutons, shaved parmesan, boiled egg, anchovy and lemon dressing (gfo) \$18

• add grilled chicken \$22 • add smoked salmon \$25 • add grilled prawns \$25

OVERNIGHT ROASTED BEEF BRISKET BURGER

lettuce, capsicum and tomato mayonnaise, grilled bacon, sliced pickles, grilled potato burger bun, beer battered chips \$26

CURRY OF THE DAY

steamed basmati rice, accompaniments \$24

GNOCCHI POLLO ROSSO

chicken, cherry tomatoes, chilli and garlic, tomato cream sauce, parmesan cheese \$24

SALT & PEPPER BATTERED FLATHEAD FILLETS

lemon and capsicum coleslaw, traditional Club fries, sauce gribiche \$26

200G BLACK ANGUS 120 DAY GRAIN FED RUMP STEAK Ms +2

garlic butter mushrooms, beer battered chips, bearnaise sauce (gfo) \$39

TERIYAKI MARINATED ATLANTIC SALMON

vegetable sushi rice, sesame, shredded vegetables, sriracha vinaigrette, orange and lime (gf) \$36

DARLING DOWNS BBQ PORK SPARERIBS

lemon and cayenne dusted potato wedges, chilli spiced coleslaw (gf) \$34

BAKED VEGETABLE AND BRIE FILO

tomato and cucumber salad, snow pea tendrils, lemon and extra virgin olive oil (v) \$24

BAR SNACK SPECIALS

ONION BHAJI – with sweetcorn relish, fresh chilli and lime (gf) \$7

CHICKEN, CHEESE & BEAN QUESADILLA – with tomato and cucumber salad (gf) \$10

CHOCOLATE AND HAZELNUT GANACHE TART – with vanilla cream (gf) \$7

ASSORTED CAKES AND PASTRIES

\$7 each