

# the KITCHEN



## LUNCH & DINNER MENU

### TO START

Bread Roll <i>w/ butter</i>	\$3
Garlic Bread	\$7
Cheese Bread	\$9
Cheese & Bacon Bread	\$10
Potato Wedges (V) <i>w/ sour cream &amp; sweet chilli</i>	\$10
Bowl Of Chips	\$8

### FROM THE GRILL

*Served w/ chips & salad, or mash & vegetables*

200g Chargrilled Rump	\$25
400g Chargrilled Rump	\$35
250g Chargrilled Scotch Fillet	\$30

### ADD A TOPPER

Prawntastic <i>Sautéed prawns in a garlic cream sauce</i>	\$10
House Made Sauce (GF) <i>Peppercorn, dianne, mushroom or garlic cream</i>	\$4

### FRESH MADE SALADS

Traditional Caesar Salad <i>Cos lettuce, parmesan cheese, warm bacon, croutons, Caesar dressing &amp; topped with a boiled egg</i>	\$20
Add Chicken	\$8
Add Prawns	\$12
Prawn, Macadamia Nut & Mango Salad <i>Prawns, cos lettuce, red onion, cucumber, cherry tomatoes, roasted macadamia nuts &amp; mango tossed in a seeded mustard dressing</i>	\$28

### KITCHEN CLASSICS

### MEMBERS \$17

Hand-Battered Fish <i>w/ chips, salad &amp; tartare sauce</i>	\$19
Grilled Basa Fillet <i>w/ chips, salad &amp; tartare sauce</i>	\$19
200g Chicken Schnitzel <i>w/ chips, salad &amp; gravy</i>	\$19
All-day Breakfast <i>Beef sausage, fried eggs, chips, mushroom, chargrilled sourdough, tomato, bacon &amp; baked beans</i>	\$19
Bangers & Mash <i>Beef &amp; thyme sausages, mashed potato, peas &amp; onion gravy</i>	\$19
Beef Lasagne <i>w/ chips &amp; salad</i>	\$19
Lambs Fry & Bacon <i>Classic lambs liver with bacon, mashed potato, peas &amp; onion gravy</i>	\$19
Rissoles & Mash <i>Two house made rissoles, mashed potato, peas &amp; onion gravy</i>	\$19

### IT'S THE SCHNIT

*Served w/ chips & salad, or mash & vegetables*

320g Crumbed Chicken	\$20
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### ADD A TOPPER

Parmi <i>Shaved ham, Neapolitan sauce &amp; cheese</i>	\$7
Aussie <i>Cheese, bacon, BBQ sauce &amp; fried egg</i>	\$10
Prawntastic <i>Sautéed prawns in a garlic cream sauce</i>	\$10
Bacon, Sweet Chilli <i>Grilled bacon, cheese &amp; sweet chilli sauce</i>	\$9
House Made Sauce (GF) <i>Peppercorn, dianne, mushroom or garlic cream</i>	\$4

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### FROM THE SEA

**Panko Crumbed Prawns** \$25

*Panko crumbed prawns, served with chips, salad & tartare sauce*

**Salt & Pepper Calamari** \$22

*Salt & pepper calamari with chips, salad, lemon & tartare sauce*

**Seafood Basket** \$26

*Battered fish fillets, calamari rings and crumbed prawns with chips, salad, lemon & tartare sauce*

**Grilled Barramundi Fillet** \$24

*w/ lemon and your choice of chips & salad, or mash & vegetables*

**Calamari Rings** \$22

*w/ chips, salad, lemon & tartare sauce*

### BURGERS

*(Gluten free bun available - add \$2)*

**Cheese & Bacon Burger** \$22

*Flame grilled beef patty, tasty cheese, bacon, caramelised onion, tomato relish & aioli in a toasted milk bun, served with chips*

**Chicken Schnitzel Burger** \$20

*Chicken schnitzel, served on turkish bread with lettuce, tomato, cheese & garlic aioli, served with chips*

**Veggie Schnitzel Burger (V)** \$20

*Plant based chicken meat schnitzel, lettuce, tomato, cheese, garlic aioli on turkish bread with a side of chips*

### FOR THE LITTLE FOLK

12 M/14 G

**Tempura Battered Fish with chips**

**Spaghetti Bolognese**

**Tempura Chicken Nuggets with chips**

**Veggie Nuggets with chips (V)**

*All kids meals are served with a drink & fun pack for kids under 12*

### THE KITCHEN FAVOURITES

**Roast Pork** \$18

*Roast pork, served with potatoes, pumpkin & vegetables*

**House Made Bolognese** \$18

*Fresh ground beef mince braised in a herb & tomato sauce, tossed through spaghetti & topped with parmesan cheese*

**Coconut & Macadamia Crusted Salmon Steak** \$30

*Served with fragrant rice, broccolini, cherry tomatoes & a side of Thai cream*

**Thai Prawns** \$22

*Served in a tom yum & coconut cream sauce with jasmine rice*

**Bowl of Steamed Vegetables (V)** \$7

**Plate of Steamed Vegetables,** \$10

**Potato & Pumpkin (V)**

### PETITE MEALS – LUNCH ONLY

12 M/14 G

**Battered Fish**

*Served with chips, salad & tartare sauce*

**Roast Pork**

*Served with potato, pumpkin & vegetables*

**Chicken Tenders**

*Served with chips, salad & gravy*