

ENTRÉE		M/NM
Arancini (V) Hand-rolled arancini stuffed with mozzarella cheese and fresh herbs <i>/ Add San Daniele Prosciutto</i>	16.5/20.5	
	7/8	
	25.5/31.5	
Roasted Mediterranean Vegetable Salad (V, GF, DF) Wood-fired vegetables marinated in fresh herbs and olive oil, tossed with wild rocket and balsamic dressing	19.5/23.5	
Marinated Heirloom Tomatoes and Stracciatella Cheese (GFO) Artisan cheese served with marinated heirloom tomatoes, fresh basil, mint and charred sliced baguette	21.5/26.5	
Coconut Chicken Salad (GF, DF) Chicken breast gently cooked in coconut cream and fragrant herbs, served with glass noodles, Asian herbs, Nam Jim dressing and roasted cashews	25.5/31.5	
Lamb Kofta Hand rolled lamb kofta cooked over our parrilla wood-fired grill served with pita bread and tzatziki	20.5/25.5	
Chorizo (GFO, DF) Two chorizo grilled over the fire and served with chimichurri and toasted bread		
TO SHARE		
Garlic and Herb Bread (V) Two pieces with fresh herbs and garlic butter	8/10	
Fugazza (V) Focaccia style baked bread with fresh oregano and aged provolone cheese	12.5/15.5	
Charcuterie Board serves 2 – 4 (GFO, DF) A selection of cured meats including mortadella, sopressa, salami and San Daniele prosciutto served with pickles and crackers	37.5/45.5	
Australian Cheese Platter serves 2 – 4 (GF) Matured premium cheeses from around Australia served with crackers, fresh and dry fruits, quince paste and salted walnuts	17.5/21.5	
Bread and Dips (V) Artisan breads served with three house-made dips	11.5/14.5	
Mount Zero Olives (V, GF, DF) Marinated with confit garlic and fresh herbs		
RAW BAR		
Seasonal Oysters (GF, DF) Half dozen rock oysters served with champagne mignonette and lemon wedge	25.5/31.5	
Cured Tassie Salmon (GFO) House-cured Tassie salmon served with Crème Fraîche, pickled onions, capers and toasted croutons	99.5/119.5	
Australian Seafood Platter (GF, DF) Fresh oysters, Tassie smoked salmon, bugs, and Queensland prawns served with traditional condiments and lemon <i>/ Add Half Lobster</i> <i>/ Add Full Lobster</i>	49/59 89/107	
PARRILLA		M/NM
TRADITIONAL PARRILLA EXPERIENCE		
Our parrilla (pah-rree-shah) features traditional Argentinian grilling, where quality meats are cooked over hot coals for a natural smoky flavour and light char. Our Parrilla chef, uses high-quality cuts and traditional seasonings to bring this time-honoured technique to life.		
All our steaks are proudly Australian, sourced exclusively from pure-bred Black Angus cattle raised on small family farms. From paddock to plate, each cut embodies ethical farming and exceptional quality.		
<i>All dishes from the grill can be served as GF on request</i>		
GRILL		M/NM
<i>All steaks are served with a choice of sauce, chips or mash and a choice of salad or seasonal vegetables</i>		
Pinnacle Black Angus Rump Grass-Fed 230g	33.5/40.5	
Great Southern Fillet Mignon Eye fillet wrapped in bacon <i>/ Regular 240g</i> <i>/ Petite 140g</i>	45.5/55.5 35.5/43.5	
Dry Aged Pork Cutlet 300g <i>/ Make it Surf and Turf, Add Prawns</i>	37.5/45.5 7	
FAMILY STYLE		M/NM
<i>Serves 2-4 people</i> <i>Be sure to add some sides and sauces, they're available to order separately</i>		
Signature In House Dry Aged Steaks Pure Black Angus – 42 days dry aged, Yambinya Reserve, from Yambinya Station in NSW		
Yambinya Reserve T-Bone 500g	94.5/113.5	
Yambinya Reserve Rib Eye 800g	123.5/151.5	
Yambinya Reserve Rib Sirloin 400g	49.5/59.5	
XL Grilled King Prawns (in shell) Garlic butter, chips and tossed salad leaves	53.5/64.5	
Baby Barramundi Marinated in mint, coriander, coconut, green chilli, ginger and lime, wrapped in banana leaf and grilled. Served with steamed rice, coriander and mint chutney, tossed salad leaves and lemon	45.5/54.5	
Middle Eastern Spice Marinated Junee Lamb Shoulder Served with labneh, lemon couscous, roasted carrots and pomegranate	85.5/102.5	
Pollo a la Brasa with Aji Verde Peruvian style grilled free-range chicken served with green sauce, cilantro and lemon rice, grilled corn and vegetables <i>/ Half Chicken</i> <i>/ Full Chicken</i>	35.5/43.5 45.5/55.5	
(V) Vegetarian (GF) Gluten Free (VE) Vegan (DF) Dairy Free (O) Optional M = Members Price NM = Non Members Price		
CLASSICS		M/NM
Chicken Schnitzel Premium chicken breast schnitzel rolled in panko breadcrumbs served with thick-cut chips, tossed salad and gravy <i>/ Make it a Parmì (Napoli Sauce, Ham, Cheese)</i>	27.5/33.5 5/6	
Revolutionary Schnitzel (V) Plant based schnitzel rolled in panko breadcrumbs and served with thick-cut chips, tossed salad leaves and gravy	27.5/33.5	
Chicken Hollandaise (GF, DF) Crumbed chicken breast stuffed with shaved leg ham and cheese. Served with thick-cut chips, hollandaise sauce and tossed salad leaves	30.5/36.5	
Tasmanian Salmon Fillet (GFO) Chargrilled fillet of fresh Tasmanian salmon, served with thick-cut chips, tossed salad leaves and hollandaise sauce <i>/ Petite</i> <i>/ Large</i>	30.5/36.5 39.5/47.5	
Crumbed Lamb Cutlets Three Riverina lamb cutlets crumbed in panko breadcrumbs and served with thick-cut chips, tossed salad leaves and gravy	43.5/52.5	
Riverina Lamb Rump (GF) Served with rosemary rosti potato, grilled broccolini and red wine jus	42.5/51.5	
Bangers and Mash (GF) Artisan Cumberland sausages served with creamy mash, buttered peas and traditional English pub onion gravy	25.5/31.5	
Fisherman's Basket Battered flathead fillets, crumbed prawns and crumbed calamari served with thick-cut chips, tossed salad leaves and tartare sauce	35.5/43.5	
Battered Flathead Fillets Battered flathead fillets served with thick-cut chips, tossed salad leaves and tartare sauce	29.5/35.5	
SIDES		
Chips with Aioli <i>/ Gluten Free Option</i>	11.5/14.5 2/3	
Seasonal Trio of Vegetables (GF, V)	7/8	
Sweet Potato Wedges (GF, VEO) Served with guacamole and sour cream	15.5/19.5	
Wedge Salad (GF) With ranch dressing and crispy bacon	15.5/19.5	
Corn Ribs (V, GF, DF) Crispy corn ribs seasoned with spicy lemon, pepper and lime	15.5/18.5	
SAUCES		
Chimichurri (GF, VE)	5/6	Creamy Mushroom (GF) 5/6
Béarnaise (GF)	4/5	Mixed Pepper (GF) 5/6
Truffle Mayo (GF, DF)	4/5	Classic Gravy (GF) 4/5
Red Wine Sauce (GF, DF)	5/6	
<i>A 10% surcharge applies on Sundays and public holidays.</i>		