

SE & GRILL

Anjus Burger  Trime herb faurger with short out bacon, particicable, pickles, toosed salud leaves, these and tomato reliab  Add Extra Party  5/6  Chicken breast gently cooked in occonut cream and fragrant herbs, served with gliss proudled, Askan herbs, Nam Jim dressing, and roussled continues.  Portuguese Chicken Burger  26.5/3.15  Roussled Mediterranean Vegetable Salad (V, CF, DF)  Wood-fired vegetables mannared in fresh herbs, Nam Jim dressing, and roussled continues.  Roussled Mediterranean Vegetable Salad (V, CF, DF)  Wood-fired vegetables mannared in fresh herbs, Nam Jim dressing, and roussled continues.  Roussled Mediterranean Vegetable Salad (V, CF, DF)  Wood-fired vegetables mannared in fresh herbs, Nam Jim dressing, and roussled continues of the state of the content of the service of the state of the services and alial, served on grilled artisen Turkish bread  **Add Extra Fill Burger**  26.5/3.15  **Routhound Chilli Dog  16.5/3.15  Southbound Chilli Dog  16.5/3.15  Southbound Chilli Dog  17.5/3.5  Southbound Chilli Dog  18.6/3.15  Sout	BURGERS  M/NM All served with a generous serve of chips		BANQUET A  Price per person	M/NM 65/78	
Add Extra Party  Soft Bound Burger  26.5/315  Garlic and Herb Bread (V)  Coconut Chicken Sauda (Cr. DF)  Chicken Burger  26.5/315  Coconut Chicken Sauda (Cr. DF)  Chicken Burger  Coconut Chicken Sauda (Cr. DF)  Coconut Chicken Sauda (Cr. DF)  Cocodi-fice vegetables sauda (Cr. DF)  Chill Chicken Burger  Coconut Chicken Sauda (Cr. DF)  Chill Chicken Burger  Coconut Chicken Sauda (Cr. DF)  Cocodi-fice vegetables sauda (Cr. DF)  Chill Chicken Burger  Chill Chicken Burger  Coconut Chicken Sauda (Cr. DF)  Chill Chicken Fresh (Cr. V)  Chill Chill Chicken Sauda (Cr. DF)  Chill Chicken Fresh (Cr. V)  Chill Chill Chicken S				03/10	
Add Extra Party  5/6 Chicken brasts grothy cooked in account cream and fragrant herbs, served with glass readiles, Asian herbs, Nam jim dressing, and reasted cachews  Coasted Mediterranean Vegetable Salad (V, GF, DP)  Wood-fired vegetables marrinated in fresh herbs and office oil tossed With villar rocket and balasmic dressing  Salad Sandwich Chargilled sirfoin steak, toosed solad leaves, audied online, cheese and aloin. Served on girlled artisan Trishsh broad  Handmade linguini tossed with tiger prawns, shaved garlic, chilli, cherry tomatoes, rocket and Crana Padano  Southbound Chilli Dog Corresponded Kransky, chilli con carne, jalapeño pepper, directeded cheese, diced red onion and tomato, opped with mayo Served in a hot dog roll  Vand of Bun  Vand of Bun  Pass I S R I S O I T O  Wont more? Choose your add-ons!  Work more? Choose your add-ons!	Prime beef burger with short cut bacon,	26.5/31.5			
Cortiguese Chicken Burger  26 5/315  Contiguese Chicken Burger  27 5/8  Contiguese Chicken Burger  28 5/315  Contiguese Chicken Burger  29 5/345  Contiguese Chicken Burger  20 5/315  Contigues Chicken Burger  20 5/315  Contigue Chicken Burger  20 5/3			- Coconut Chicken Salad (GE, DF)		
Colled chicken fillet. Lettuce, tomato, aiolis and peri peri sauce Indiperi peri sauce Siridin Steak Sandwich Chargrilled siridin steak, tossed salad leaves, autied orion, cheese and aioli. Served on grilled artisan trivish bread Haloumi Burger Cilled artisan trivish bread Haloumi Burger Cilled artisan trivish bread Haloumi Burger Cilled haloumi, fire roasted peppers. Consed salad leaves and garlic aioli Countbound Chilli Dog Conseded Sand Baeves and garlic aioli Countbound Chilli Dog Conseded Analoumi, fire roasted peppers. Conseded salad leaves and garlic aioli Countbound Chilli Dog Conseded Sand Sand Conseded Salad Conseded Salad Conseded Conseded Salad Conseded Cons		5/6	Chicken breast gently cooked in coconut c		
And Extra Fillet 5/6 Sides Sandwich Sharpfilled airfolin Steak Sandwich Sharpfilled Served Sand garlic airfolin Served on grilled Airfolin Steak Sandwich Sharpfilled Served Sandwich S		26.5/31.5	dressing, and roasted cashews		
Sirloin Steak Sandwich Chargrilled sirloin steak Lossed salad leaves, Sauteded onion, cheese and soils, Served on prilled artisan Turkish bread Valuated onion, cheese and soils, Served on prilled artisan Turkish bread Valuated onion, cheese and soils, Served on prilled artisan Turkish bread Valuated onion, cheese and soils, Served on prilled artisan Turkish bread Valuated onion, cheese and soils, Served on prilled haloumi, fire roasted peppers, ossed salad leaves and garlic aioli Southbound Chilli Dog Vary Chilli Con carre, jalapeño pepper, brodded cheese, diced red onion and tomato, opped with mayo. Served in a hot dog roll Vald GF Bun Vald GF B			Roasted Mediterranean Vegetable Salad (V	/, GF, DF)	
Frawn Linguini Chargrilled sirloin steak, tossed salad leaves, autéed onion, chesse and aioli. Served on grilled arisan Turkish bread  **Tallouri Burger**		5/6			
Chargrilled sirloin steak, tossed salad leaves.  autiled onloin, cheese and aioli. Served on sirlied artisan Turkish bread haloumi. If re roasted peppers.  26 5/31.5  Southbound Chilli Dog	Add Extra timet	3/0	tossed with wild rocket and balsamic dres:	sing	
Alangelide sirion, steak tossed salad leaves, autified onton, cheese and aidit. Served on grilled artisan Turkish bread autified artisan Turkish bread saladied not prilled haloumi, firer roasted peppers, ossed salad leaves and garlic aidit prilled haloumi, firer roasted peppers, ossed saladie laves and garlic aidit prilled haloumi, firer roasted peppers, ossed saladie laves and garlic aidit prilled haloumi, firer roasted peppers, ossed saladie laves and garlic aidit prilled haloumi, firer roasted peppers, ossed saladie laves and garlic aidit prilled haloumi, firer roasted peppers, ossed saladie laves and garlic aidit prilled haloumi, firer roasted peppers, ossed saladie laves and garlic aidit prilled haloumi, firer roasted peppers, ossed saladie laves and garlic aidit prilled haloumi, firer roasted peppers, ossed saladie laves and garlic aidit prilled haloumi, firer roasted peppers, ossed saladie laves and garlic, aidit prilled haloumi, firer oasted peppers, ossed saladie laves and garlic, aidit prilled haloumi, firer oasted peppers, ossed saladie laves and garlic aidit prilled haloumi, firer oasted peppers, ossed saladie laves and garlic aidit prilled haloumi, firer oasted peppers, ossed saladie laves and garlic aidit prilled haloumi, firer oasted peppers, ossed saladie laves and garlic aidit prilled haloumi, firer oasted peppers, ossed saladie laves and garlic aidit prilled haloumi, firer oasted peppers, ossed saladie laves and garlic aidit prilled haloumi, firer oasted peppers, ossed saladie laves and garlic aidit prilled haloumi, firer oasted peppers, ossed saladie laves and garlic aidit prilled haloumi, firer oasted peppers, ossed saladie laves and garlic aidit prilled haloumi, firer oasted garlic aidit prilled haloumi, firer oasted garlic aidit prilled haloumi, firer prawns, abacted peppers oas	Sirloin Steak Sandwich	29.5/34.5	Prawn Linguini		
Riverina Lamb Rump  Served with red wine jus  Orifield haloumi, fire roasted peppers. Ossed sailed leaves and garlic aioli  Southbound Chilli Dog  26.5/31.5  Served with creamy pepper sauce  - Inhededed cheese, diced red onion and tomato. Organical Black Angus Rump Crass-Fed  Served with creamy pepper sauce  - Served with creamy pepper sauce  - Crilled broccolini with butter (GF, V)  Seasonal trio of vegetables (GF, V)  Chips with aioli (GFO)  Wont more? Choose your add-ons!  Wocado 3 Bacon 4  PASTA & RISOTTO  M/NM  Fugazza (V)  Focaccia-style baked bread with fresh oregano and aged  Provolone cheese  1 Pickle  PASTA & RISOTTO  M/NM  Fugazza (V)  Focaccia-style baked bread with fresh oregano and aged  provolone cheese  - Marinated Heirloom Tomatoes and Stracciatella Cheese (GFO)  Artisan cavioli filled with spinach and feta. Ossed in a creamy white wine sauce, baby  spinach and Feta Ravioli (V)  Artisan ravioli filled with spinach and feta. Ossed in a creamy white wine sauce, baby  pinach and Feta Ravioli (V)  Artisan ravioli filled with spinach and feta. Ossed in a creamy white wine sauce, baby  pomodoro sauce, finished with Crana Padano and resh herbs  Or  Or Wenthers Price  M - Non Members Price				ns, shaved garlic,	
Riverina Lamb Rump Served with red wine jus Or Served with red wine jus Or Served with red wine jus Or Served with creamy pepper sauce Finedded cheese, diced red onion and tomato, opped with mayo. Served in a hot dog roll Add GF Bun  Add GF Bun  Avocado  Bascon  Pickle  PASTA & RISOTTO  M/NM  Fugazza (V) Fugazza (V) Fusara adjain, chilli, cherry tomatoes, rocket and Grana Padano and freesh herbs  Road of Bana or reamy Add and Feta Ravioli (V) Add some padano and freesh herbs Spinach and Feta Ravioli (V) Artisan ravioli filled with spinach and feta, osseed in a creamy pomodoro sauce, finished with Grana Padano and resh herbs  Members Price M- Non Member			chilli, cherry tomatoes, rocket and Grana P	adano	
Corlied haloumi, fire roasted peppers. Or Desed salad leaves and garlic aioli Dose Dosed Salad leaves and garlic aioli Dose Dosed Kransky, chilli con carne, jalapeño pepper, thredded cheese, diced red onion and tomato, opped with mayo. Served in a hot dog roll  Add GF Bun  Z/3 Dosed Sasonal trio of vegetables (GF, V) Chips with aioli (GFO)  ANONT more? Choose your add-ons!  Avocado Dosed I Pickle Dosed I Pickle Dosed I Pickle Dosed I Pickle Dosed Dosed With great and title prawns. Dosed Jamaroli rice gently cooked with roasted dent pumpkin, peas and butter. Served with roash Padano and fresh herbs Dosed In a creamy white wine sauce, baby upinach and feta. Dosed In a creamy white wine sauce, baby promodoro sauce, finished with Grana Padano and resh herbs Dosed In a creamy white wine sauce, baby promodoro sauce, finished with Grana Padano and resh herbs Domodoro sauce, finished with Grana Padano and resh herbs Domodoro sauce, finished with Grana Padano and resh herbs Domodoro sauce, finished with Grana Padano and public halidays.  Domodoro sauce, finished with Grana Padano and public halidays.  Domodoro sauce, finished with Grana Padano and public halidays.  Domodoro sauce, finished with Grana Padano and public halidays.  Domodoro sauce, finished with Grana Padano and public halidays.  Domodoro sauce, finished with Grana Padano and public halidays.  Domodoro sauce, finished with Grana Padano and public halidays.  Domodoro sauce, finished with Grana Padano and public halidays.  Domodoro sauce, finished with Grana Padano and public halidays.  Domodoro sauce, finished with Grana Padano and public halidays.  Domodoro sauce, finished with Grana Padano and public halidays.  Dosed in a creamy white wine sauce, served with labneh, leman couscous, roasted carrots and pomegranate  Dored Minimum of eight people  PASTA & RISOTTO  Pala a Rayloti (V)  Domodoro sauce, finished with Grana Padano and public halidays.  Dosed in a Creamy white wine sauce, served with baby spinach and fresh herbs  Dosed Minimum of eight people  Dose			Riverina Lamb Rump		
Southbound Chilli Dog 26.5/31.5 Served with creamy pepper sauce showled Kransky, chilli con carne, jalapeño pepper, shredded chese, diced red onion and tomato, opped with mayo. Served in a hot dog roll 2/3 Seasonal trio of vegetables (GF, V) Chips with aioli (GFO)  Want more? Choose your odd-ons!  Wacado 3 Bacon 4 BANQUET B M/NM Price per person 85/102 Minimum of eight people Price per person 85/102 Minimum of eight people Prawn Linguini tossed with tiger prawns, shaved garlic, chilli, cherry tomatoes, rocket and Grana Padano and fresh herbs  Koasted Pumpkin and Green Pea Risotto (V) 31.5/38.5 Lacmaroli rice gently cooked with roasted With Grana Padano and fresh herbs  Arisan ravioli filled with spinach and feta, ossed in a creamy white wine sauce, baby spinach and fresh herbs  Arisan ravioli filled with spinach and feta, ossed in a creamy white wine sauce, baby spinach and fresh herbs  Arisan ravioli filled with spinach and feta, ossed in a creamy white wine sauce, baby spinach and fresh herbs  Arisan ravioli filled with spinach and feta, ossed in a creamy white wine sauce, baby spinach and fresh herbs  Arisan ravioli filled with spinach and feta, ossed in a creamy white wine sauce, served with spinach and feta, ossed in a creamy white wine sauce, served with spinach and feta herbs  Middle Eastern Spice Marinated Junee Lamb Shoulder Served with laby spinach and feta, tossed in a creamy white wine sauce, served with baby spinach and feta, organize Or Pollo a la Brasa with Aji Verde Peruvian style grilled free-range chicken with green sauce  — Wenthers Price  — No Members Price  — Sides  Sides  PA S T A & R I S O T T O  M/NM  Fugazza (V)  Focaccia-style baked bread with fresh organo and aged provolone cheese  — Sides with aloit (GFO)  Arisan ravioli filled with spinach and feta, tossed in a creamy white wine sauce, served with hardwood Food Company's white wine sauce, served with hardwood Food Company's white wine sauce, served with baby spinach and feta herbs  Middle Eastern Spice Marinated Junee Lamb Shoulder		26.5/31.5			
Southbound Chilli Dog 26.5/31.5 Served with creamy pepper sauce intredded cheese, diced red onion and tomato. Sides Crilled broccollini with butter (CF, V) Seasonal trio of vegetables (CF, V) Chips with aioli (CFO)  Wonth more? Choose your add-ons!  Wooddo 3 Bacon 4 BANQUET B M/NM Price per person 85/102  Minimum of eight people  PASTA & RISOTTO M/NM Fugazza (V) Focaccia-style baked bread with fresh oregano and aged provolone cheese provolone cheese Mariated Heirloom Tomatoes and Stracciatella Cheese (CFO)  Artisan ravioli filled with spinach and feta, cossed in a creamy white wine sauce, baby spinach and fresh herbs  Spinach and Feta Ravioli (V) Sinsan ravioli filled with spinach and feta, cossed in a creamy white wine sauce, baby spinach and fresh herbs  Spinach and Feta Ravioli cost of the spinach and feta, cossed in a creamy white wine sauce, baby spinach and fresh herbs  Marialdine Pasta (DFO)  Vogetarian (CF) Cluten Free (VE) Vegan (DF) Dairy Free (O) Optional and the surchorge opplies on Sundoys and public holidoys.  Sides  Sides  Crilled broccolini with butter (CF, V)  Seasonal trio of vegetables (CF, V)  Chips with aioli (CFO)  Seasonal trio of vegetables (CF, V)					
Sides opped with mayo. Served in a hot dog roll pepper, thredded cheese, diced red onion and tomato.  Add GF Bun 2/3 Seasonal trio of vegetables (GF, V) Chips with aioli (GFO)  Nont more? Choose your add-ons!  Woocado 3 Bacon 4 BANQUET B M/NM Cheese 1 Pickle 2 PASTA & RISOTTO M/NM Fugazza (V) Force per person 85/102  PASTA & RISOTTO M/NM Fugazza (V) Force per person 85/102  PASTA & RISOTTO M/NM Fugazza (V) Force per person 85/102  PASTA & RISOTTO M/NM Fugazza (V) Force per person 85/102  PASTA & RISOTTO M/NM Fugazza (V) Force per person 85/102  PASTA & RISOTTO M/NM Fugazza (V) Force per person 85/102  PASTA & RISOTTO M/NM Fugazza (V) Force per person 85/102  PASTA & RISOTTO M/NM Fugazza (V) Force per person 85/102  PASTA & RISOTTO M/NM Fugazza (V) Force per person 85/102  PASTA & RISOTTO M/NM Fugazza (V) Force per person 85/102  PASTA & RISOTTO M/NM Fugazza (V) Force per person 85/102  PASTA & RISOTTO M/NM Fugazza (V) Force per person 85/102  PASTA & RISOTTO M/NM Fugazza (V) Force per person 85/102  PASTA & RISOTTO M/NM Fugazza (V) Force per person 85/102  PASTA & RISOTTO M/NM Fugazza (V) Force per person 85/102  PASTA & RISOTTO M/NM Fugazza (V) Force per person 85/102  PASTA & RISOTTO M/NM Fugazza (V) Force per person 85/102  M/Intitute (GF, V) Force per person 85/102  M/Intitute (GF) Force per person 85/102  M/Intitute (GF) Force per person 85/102  M		00 5 10 1 5			
shredded cheese, diced red onion and tomato.  opped with mayo. Served in a hot dog roll  Add GF Bun  Z/3  Seasonal trio of vegetables (GF, V) Chips with aioli (GFO)  Want more? Choose your add-ons!  Wancado 3 Bacon 4 Cheese 1 Pickle 2  PASTA & RISOTTO  M/NM  Price per person 85/102  Minimum of eight people  PASTA & RISOTTO  M/NM  Pragaza (V) Focaccia-style baked bread with fresh oregano and aged provolone cheese  - Want Linguini - Handmade linguini tossed with tiger prawns Handmade linguini tossed with roasted very tomatoes, rocket and Grana Padano  Roasted Pumpkin and Green Pea Risotto (V) - Carnaroll rice gently cooked with roasted - Wantinated Heirloom Tomatoes and Stracciatella Cheese (GFO) - Artisan cheese served with marinated heirloom tomatoes, fresh basil, mint and charred sliced baguette - Lamb Kofta - Hand rolled lamb kofta cooked over our wood-fired parrilla grill served with pita bread and tzatziki  Chorizo (GFO, DF) -			-		
Oppled with mayo. Served in a hot dog roll  Add GF Bun  2/3  Seasonal trio of vegetables (GF, V) Chips with aioli (GFO)  Want more? Choose your add-ons!  Avocado  3 Bacon 4 BANQUET B M/NM Price per person Minimum of eight people  PASTA & RISOTTO  M/NM  Price per person PASTA & RISOTTO  PASTA & RISOTTO  PASTA & RISOTTO  PASTA & RISOTTO  M/NM  Price per person Minimum of eight people  Paste person Minimum of eight people  Paste person Mini			Sides		
Chips with aioli (GFO)  Want more? Choose your add-ons/ Avocado 3 Bacon 4 Pickle 2 PASTA & RISOTTO  PASTA & RISOTTO  M/NM Fugazza (V) Focaccia-style baked bread with fresh oregano and aged Prawn Linguini Handmade linguini tossed with tiger prawns. Haved garlic, chilli, cherry tomatoes, rocket and Grana Padano Roasted Pumpkin and Green Pea Risotto (V) Carnaroli rice gently cooked with roasted Kent pumpkin, peas and butter. Served With Grana Padano and fresh herbs  Spinach and Feta Ravioli (V) Spinach and Feta Ravioli (V) Spinach and fresh herbs  Spinach and fresh herbs  Spinach and fresh herbs  Lamb Ragu with Braidwood Food Company's Mafaldine Pasta (DFO)  Lently cooked lamb shoulder tossed in a creamy Domodoro sauce, finished with Grana Padano and Tresh herbs  Middle Eastern Spice Marinated Junee Lamb Shoulder Served with Jaineh, lemon couscous, roasted carrots and pomegranate Or Past A & RISOTTO  M/NM Fugazza (V) Fugazza (V) Focaccia-style baked bread with fresh oregano and aged Privacy (Focaccia-style baked bread with fresh oregano and aged Privacy (Normal Padano Tomatoes and Stracciatella Cheese (GFO) Artisan cheese served with marinated heirloom tomatoes, fresh basil, mint and charred sliced baguette  Lamb Kofta Hand rolled lamb kofta cooked over our wood-fired parrilla gril served with pita bread and tzatziki  Chorizo grilled over the fire, served with chimichurri  — Spinach and Feta Ravioli (V) Artisan ravioli filled with spinach and feta, tossed in a creamy white wine sauce, served with baby spinach and fresh herbs  Middle Eastern Spice Marinated Junee Lamb Shoulder Served with labneh, lemon couscous, roasted carrots and pomegranate Or Pollo a la Brasa with Aji Verde Peruvian style grilled free-range chicken with green sauce  — Sides Chips with aioli (GFO) Seasonal trio of vegetables (CF, V)					
Avocado 3 Bacon 4 Pickle 2 BANQUET B M/NM 85/102  PASTA & RISOTTO M/NM Fugazza (V) Focaccia-style baked bread with fresh oregano and aged provolone cheese prov	' Add GF Bun	2/3	Seasonal trio of vegetables (GF, V)		
Avocado 3 Bacon 4 Pickle 2 Pickle 2 Pickle 2 PASTA & RISOTTO M/NM Fugazza (V) Focaccia-style baked bread with fresh oregano and aged provolone cheese Indimum of eight people PASTA & RISOTTO M/NM Fugazza (V) Focaccia-style baked bread with fresh oregano and aged provolone cheese Indimum of eight people Prawn Linguini Indiandmade linguini tossed with tiger prawns.  Shaved garlic, chilli, cherry tomatoes, rocket and Grana Padano Arisan cheese served with marinated heirloom tomatoes, fresh basil, mint and charred sliced baguette  Lamb Rofta Lamb Kofta  Hand rolled lamb kofta cooked over our wood-fired parrilla gril served with pita bread and tzatziki  Spinach and Feta Ravioli (V) 31.5/38.5  Spinach and Feta Ravioli (W) Artisan ravioli filled with spinach and feta, ossed in a creamy white wine sauce, baby spinach and fresh herbs  Spinach and Feta Ravioli (W) Artisan ravioli filled with spinach and feta, ossed in a creamy white wine sauce, baby spinach and fresh herbs  Spinach and Feta Ravioli (V) Artisan ravioli filled with spinach and feta, ossed in a creamy white wine sauce, baby spinach and feta Ravioli (IV) Artisan ravioli filled with spinach and feta, ossed in a creamy white wine sauce, baby spinach and feta herbs  Spinach and Feta Ravioli (V) Artisan ravioli filled with spinach and feta, ossed in a creamy white wine sauce, served with baby spinach and fresh herbs  Spinach and Feta Ravioli (V) Artisan ravioli filled with spinach and feta, tossed in a creamy white wine sauce, served with baby spinach and fresh herbs  Spinach and Feta Ravioli (V) Artisan ravioli filled with spinach and feta, tossed in a creamy white wine sauce, served with baby spinach and fresh herbs  Spinach and Feta Ravioli (V) Artisan ravioli filled with spinach and feta, tossed in a creamy white wine sauce, served with baby spinach and fresh herbs  Middle Eastern Spice Marinated Junee Lamb Shoulder Served with labneh, lemon couscous, roasted carrots and pomegranate  Or  Pollo a la Brasa with Aji Verde  Peruvian style grilled free-range chick			Chips with aioli (GFO)		
PASTA & RISOTTO  M/NM  Fugazza (V) Focaccia-style baked bread with fresh oregano and aged provolone cheese  1					
PASTA & RISOTTO  M/NM  Fugazza (V) Focaccia-style baked bread with fresh oregano and aged Prawn Linguini  Handmade linguini tossed with tiger prawns, shaved garlic, chilli, cherry tomatoes, rocket And Grana Padano  Roasted Pumpkin and Green Pea Risotto (V)  Accisarnaroli rice gently cooked with rossted Went pumpkin, peas and butter. Served With Grana Padano and fresh herbs  Spinach and Feta Ravioli (V)  Artisan ravioli filled with spinach and feta. Ossed in a creamy white wine sauce, baby spinach and fresh herbs  Spinach and Feta Ravioli (V)  Artisan ravioli filled with spinach and feta. Ossed in a creamy white wine sauce, baby spinach and fresh herbs  Spinach and Feta Ravioli (V)  Artisan ravioli filled with spinach and feta, Ossed in a creamy white wine sauce, baby spinach and feta Ravioli (V)  Artisan ravioli filled with spinach and feta, Ossed in a creamy white wine sauce, baby spinach and Feta Ravioli (V)  Artisan ravioli filled with spinach and feta, tossed in a creamy white wine sauce, served with baby spinach and fresh herbs  Middle Eastern Spice Marinated Junee Lamb Shoulder Served with labneh, lemon couscous, roasted carrots and pomegranate  Or  Pollo a la Brasa with Aji Verde Peruvian style grilled free-range chicken with green sauce  -  Sides  Chips with aioli (CFO) Seasonal trio of vegetables (CF, V)			BANQUET B	M/NM	
Focaccia-style baked bread with fresh oregano and aged provolone cheese  - Indumate linguini tossed with tiger prawns, shaved garlic, chilli, cherry tomatoes, rocket and Grana Padano  - Artisan cheese served with marinated heirloom tomatoes, fresh basil, mint and charred sliced baguette  - Artisan cheese served with marinated heirloom tomatoes, fresh basil, mint and charred sliced baguette  - Lamb Kofta	Lheese 1 Pickle			85/102	
Focaccia-style baked bread with fresh oregano and aged provolone cheese  Industrial indu	PASTA & RISOTTO	M/NM	Fugazza (V)		
Anamomade linguini tossed with tiger prawns. Anamomade linguini tossed with roasted very properties of the properties of very large and butter. Served with roasted very particular of the properties of the prope				gano and aged	
Marinated Heirloom Tomatoes and Stracciatella Cheese (GFO) Artisan cheese served with marinated heirloom tomatoes, fresh basil, mint and charred sliced baguette  Lamb Kofta  Hand rolled lamb kofta cooked over our wood-fired parrilla gril served with pita bread and tzatziki  Spinach and Feta Ravioli (V)  Artisan ravioli filled with spinach and feta, cossed in a creamy white wine sauce, baby  Spinach and fresh herbs  And aldine Pasta (DFO)  Cently cooked lamb shoulder tossed in a creamy comodoro sauce, finished with Grana Padano and resh herbs  Middle Eastern Spice Marinated Junee Lamb Shoulder Served with Jiverde  Peruvian style grilled free-range chicken with green sauce  Members Price		31.5/38.5	provolone cheese		
Artisan cheese served with marinated heirloom tomatoes, fresh basil, mint and charred sliced baguette  Lamb Kota  Lamb Kota  Hand rolled lamb kofta cooked over our wood-fired parrilla gril served with pita bread and tzatziki  Spinach and Feta Ravioli (V)  Artisan ravioli filled with spinach and feta, ossed in a creamy white wine sauce, baby  Spinach and fresh herbs  Lamb Kofta  Hand rolled lamb kofta cooked over our wood-fired parrilla gril served with pita bread and tzatziki  Chorizo (GFO, DF)  Chorizo (GFO, DF)  Chorizo grilled over the fire, served with chimichurri  Spinach and Feta Ravioli (V)  Artisan ravioli filled with spinach and feta, tossed in a creamy white wine sauce, served with baby spinach and fresh herbs  Mafaldine Pasta (DFO)  Cently cooked lamb shoulder tossed in a creamy comodoro sauce, finished with Grana Padano and resh herbs  Middle Eastern Spice Marinated Junee Lamb Shoulder  Served with labneh, lemon couscous, roasted carrots and pomegranate  Or  Pollo a la Brasa with Aji Verde  Peruvian style grilled free-range chicken with green sauce  Sides  Chips with aioli (GFO)  Seasonal trio of vegetables (CF, V)			– Marinated Heirloom Tomatoes and Stracci	atella Cheese (GFO)	
basil, mint and charred sliced baguette  basil, mint and charred sliced baguette  Lamb Kofta  Lamb Kofta  Hand rolled lamb kofta cooked over our wood-fired parrilla gril served with grana Padano and fresh herbs  Spinach and Feta Ravioli (V)  Artisan ravioli filled with spinach and feta, cossed in a creamy white wine sauce, baby spinach and fresh herbs  Spinach and Feta Ravioli (V)  Artisan ravioli filled with spinach and feta, cossed in a creamy white wine sauce, baby spinach and fresh herbs  Spinach and Feta Ravioli (V)  Artisan ravioli filled with spinach and feta, tossed in a creamy white wine sauce, served with baby spinach and feta, tossed in a creamy white wine sauce, served with baby spinach and fresh herbs  Mafaldine Pasta (DFO)  Gently cooked lamb shoulder tossed in a creamy pornodoro sauce, finished with Grana Padano and fresh herbs  Middle Eastern Spice Marinated Junee Lamb Shoulder  Served with labneh, lemon couscous, roasted carrots and pomegranate  Or  Pollo a la Brasa with Aji Verde  Peruvian style grilled free-range chicken with green sauce  -  Sides  Chips with aioli (GFO)  Seasonal trio of vegetables (GF, V)					
Carnaroli rice gently cooked with roasted  Kent pumpkin, peas and butter. Served with Grana Padano and fresh herbs  Spinach and Feta Ravioli (V) Artisan ravioli filled with spinach and feta, ossed in a creamy white wine sauce, baby spinach and fresh herbs  Chorizo (GFO, DF)  Chorizo grilled over the fire, served with chimichurri  Spinach and fresh herbs  Chorizo grilled over the fire, served with chimichurri  Spinach and fresh herbs  Lamb Ragu with Braidwood Food Company's Wafaldine Pasta (DFO)  Cently cooked lamb shoulder tossed in a creamy white wine sauce, served with baby spinach and fresh herbs  Comodoro sauce, finished with Grana Padano and resh herbs  Widdle Eastern Spice Marinated Junee Lamb Shoulder  Served with labneh, lemon couscous, roasted carrots and pomegranate  Or  Pollo a la Brasa with Aji Verde  Peruvian style grilled free-range chicken with green sauce  -  Sides  Chips with aioli (CFO) Seasonal trio of vegetables (GF, V)		21 F /20 F	basil, mint and charred sliced baguette		
Hand rolled lamb kofta cooked over our wood-fired parrilla gril served with Grana Padano and fresh herbs  Spinach and Feta Ravioli (V) Artisan ravioli filled with spinach and feta, ossed in a creamy white wine sauce, baby spinach and fresh herbs  Spinach and fresh herbs  Artisan ravioli filled with Braidwood Food Company's  Mafaldine Pasta (DFO) Cently cooked lamb shoulder tossed in a creamy comodoro sauce, finished with Grana Padano and resh herbs  Middle Eastern Spice Marinated Junee Lamb Shoulder  Served with labneh, lemon couscous, roasted carrots and pomegranate  Or  Pollo a la Brasa with Aji Verde Peruvian style grilled free-range chicken with green sauce  -  Sides  Chorizo (GFO, DF) Chorizo grilled over the fire, served with chimichurri  -  Spinach and Feta Ravioli (V) Artisan ravioli filled with spinach and feta, tossed in a creamy white wine sauce, served with baby spinach and fresh herbs  Middle Eastern Spice Marinated Junee Lamb Shoulder  Served with labneh, lemon couscous, roasted carrots and pomegranate  Or  Pollo a la Brasa with Aji Verde  Peruvian style grilled free-range chicken with green sauce  -  Sides  Chips with aioli (GFO)  Seasonal trio of vegetables (CF, V)		31.5/30.5	Lamb Kofta		
Spinach and Feta Ravioli (V)  Artisan ravioli filled with spinach and feta, ossed in a creamy white wine sauce, baby spinach and fresh herbs  Amb Ragu with Braidwood Food Company's  Mafaldine Pasta (DFO)  Cently cooked lamb shoulder tossed in a creamy comodoro sauce, finished with Grana Padano and fresh herbs  Altisan ravioli filled with spinach and feta, tossed in a creamy white wine sauce, served with baby spinach and fresh herbs  Middle Eastern Spice Marinated Junee Lamb Shoulder Served with labneh, lemon couscous, roasted carrots and pomegranate  Or  Pollo a la Brasa with Aji Verde  Peruvian style grilled free-range chicken with green sauce  -  Sides  Chorizo (GFO, DF)  Chorizo (GFO, DF)  Chorizo grilled over the fire, served with chimichurri  -  Spinach and Feta Ravioli (V)  Artisan ravioli filled with spinach and feta, tossed in a creamy white wine sauce, served with baby spinach and fresh herbs  Middle Eastern Spice Marinated Junee Lamb Shoulder  Served with labneh, lemon couscous, roasted carrots and pomegranate  Or  Pollo a la Brasa with Aji Verde  Peruvian style grilled free-range chicken with green sauce  -  Sides  Chips with aioli (GFO)  Seasonal trio of vegetables (GF, V)			Hand rolled lamb kofta cooked over our w	ood-fired parrilla gril	
Artisan ravioli filled with spinach and feta, ossed in a creamy white wine sauce, baby spinach and fresh herbs  Lamb Ragu with Braidwood Food Company's 38.5/46.5  Mafaldine Pasta (DFO)  Gently cooked lamb shoulder tossed in a creamy comodoro sauce, finished with Grana Padano and fresh herbs  Middle Eastern Spice Marinated Junee Lamb Shoulder Served with labneh, lemon couscous, roasted carrots and pomegranate  Or  Pollo a la Brasa with Aji Verde Peruvian style grilled free-range chicken with green sauce  Sides  Chorizo grilled over the fire, served with chimichurri  Artisan ravioli filled with spinach and feta, tossed in a creamy white wine sauce, served with baby spinach and fresh herbs  Middle Eastern Spice Marinated Junee Lamb Shoulder  Served with labneh, lemon couscous, roasted carrots and pomegranate  Or  Pollo a la Brasa with Aji Verde  Peruvian style grilled free-range chicken with green sauce  Sides  Chips with aioli (GFO)  Seasonal trio of vegetables (GF, V)	with Grana Padano and fresh herbs		served with pita bread and tzatziki		
Spinach and fresh herbs  Spinach and Feta Ravioli (V)  Artisan ravioli filled with spinach and feta, tossed in a creamy white wine sauce, served with baby spinach and fresh herbs  Mafaldine Pasta (DFO)  Cently cooked lamb shoulder tossed in a creamy comodoro sauce, finished with Grana Padano and fresh herbs  Middle Eastern Spice Marinated Junee Lamb Shoulder  Served with labneh, lemon couscous, roasted carrots and pomegranate  Or  Pollo a la Brasa with Aji Verde  Peruvian style grilled free-range chicken with green sauce  —  Members Price  Me Non Members Price  Sides  Chips with aioli (GFO)  Seasonal trio of vegetables (GF, V)	Spinach and Feta Ravioli (V)	31.5/38.5	Chorizo (GFO, DF)		
Spinach and Feta Ravioli (V)  Artisan ravioli filled with spinach and feta, tossed in a creamy white wine sauce, served with baby spinach and fresh herbs  Mafaldine Pasta (DFO)  Gently cooked lamb shoulder tossed in a creamy comodoro sauce, finished with Grana Padano and fresh herbs  Middle Eastern Spice Marinated Junee Lamb Shoulder  Served with labneh, lemon couscous, roasted carrots and pomegranate  Or  Pollo a la Brasa with Aji Verde  Peruvian style grilled free-range chicken with green sauce  -  M = Non Members Price  M = Non Members on Sundays and public holidays.  Spinach and Feta Ravioli (V)  Artisan ravioli filled with spinach and feta, tossed in a creamy white wine sauce, served with baby spinach and fresh herbs  Middle Eastern Spice Marinated Junee Lamb Shoulder  Served with labneh, lemon couscous, roasted carrots and pomegranate  Or  Pollo a la Brasa with Aji Verde  Peruvian style grilled free-range chicken with green sauce  -  Sides  Chips with aioli (GFO)  Seasonal trio of vegetables (GF, V)			Chorizo grilled over the fire, served with ch	nimichurri	
Artisan ravioli filled with spinach and feta, tossed in a creamy white wine sauce, served with baby spinach and fresh herbs  Mafaldine Pasta (DFO) Gently cooked lamb shoulder tossed in a creamy comodoro sauce, finished with Grana Padano and fresh herbs  Middle Eastern Spice Marinated Junee Lamb Shoulder Served with labneh, lemon couscous, roasted carrots and pomegranate  Or Pollo a la Brasa with Aji Verde Peruvian style grilled free-range chicken with green sauce  = Members Price  M = Non Members Price  M = Non Members on Sundays and public holidays.  Chips with aioli (GFO) Seasonal trio of vegetables (GF, V)			- Spinster and Fata Revial: ()()		
Mafaldine Pasta (DFO)  Gently cooked lamb shoulder tossed in a creamy comodoro sauce, finished with Grana Padano and fresh herbs  Middle Eastern Spice Marinated Junee Lamb Shoulder Served with labneh, lemon couscous, roasted carrots and pomegranate  Or  Pollo a la Brasa with Aji Verde  Peruvian style grilled free-range chicken with green sauce  = Members Price  M = Non Members Or Sundays and public holidays.  Chips with aioli (GFO)  Seasonal trio of vegetables (GF, V)	spinach and fresh herbs			tossed in a creamy	
Served with labneh, lemon couscous, roasted carrots and pomegranate  Or  Pollo a la Brasa with Aji Verde Peruvian style grilled free-range chicken with green sauce  = Members Price  M = Non Members Price  M = Non Members Price  Sides  10% surcharge applies on Sundays and public holidays.  Served with labneh, lemon couscous, roasted carrots and pomegranate  Or  Pollo a la Brasa with Aji Verde Peruvian style grilled free-range chicken with green sauce  -  Sides  Chips with aioli (GFO) Seasonal trio of vegetables (GF, V)		38.5/46.5	white wine sauce, served with baby spinad	ch and fresh herbs	
pomegranate Or Pollo a la Brasa with Aji Verde Peruvian style grilled free-range chicken with green sauce  = Members Price M = Non Members Price Sides  10% surcharge applies on Sundays and public holidays. Chips with aioli (GFO) Seasonal trio of vegetables (GF, V)					
Or Pollo a la Brasa with Aji Verde Peruvian style grilled free-range chicken with green sauce  = Members Price M = Non Members Price Sides  10% surcharge applies on Sundays and public holidays.  Chips with aioli (GFO) Seasonal trio of vegetables (GF, V)				ted carrots and	
Pollo a la Brasa with Aji Verde Peruvian style grilled free-range chicken with green sauce  = Members Price M = Non Members Price Sides  10% surcharge applies on Sundays and public holidays.  Chips with aioli (GFO) Seasonal trio of vegetables (GF, V)	resit tierus				
= Members Price  ### Sides  10% surcharge applies on Sundays and public holidays.  Seasonal trio of vegetables (GF, V)	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\		Pollo a la Brasa with Aji Verde		
10% surcharge applies on Sundays and public holidays.  Chips with aioli (GFO)  Seasonal trio of vegetables (GF, V)		e (O) Optional	Peruvian style grilled free-range chicken w	ith green sauce	
Seasonal trio of vegetables (GF, V)	M = Non Members Price				
	10% surcharge applies on Sundays and public holiday				
	· · · · · · · · · · · · · · · · · · ·	OUND CLUB		y bacon (CE)	



## SOUTH

CLUBHOUS

## PARRILLA

ENTRÉE	M/NM
Arancini (V) Hand-rolled arancini stuffed with mozzarella cheese and fresh herbs	16.5/20.5
/ Add San Daniele Prosciutto	7/8
Roasted Mediterranean Vegetable Salad (V, GF, DF) Wood-fired vegetables marinated in fresh herbs and olive oil, tossed with wild rocket and balsamic dressing	25.5/31.5
Marinated Heirloom Tomatoes and Stracciatella Cheese (GFO) Artisan cheese served with marinated heirloom tomatoes, fresh basil, mint and charred sliced baguette	19.5/23.5
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	21.5/26.5
Lamb Kofta Hand rolled lamb kofta cooked over our parrilla wood-fired grill served with pita bread and tzatziki	25.5/31.5
Chorizo (GFO, DF) Two chorizo grilled over the fire and served with chimichurri and toasted bread	20.5/25.5
TO SHARE	

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	37.5/45.5
Bread and Dips (V) Artisan breads served with three house-made dips	17.5/21.5
Mount Zero Olives (V, GF, DF)  Marinated with confit garlic and fresh herbs	11.5/14.5

## 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.

		All dishes fro	om the grill ca	n be served as GF on request	
<b>GRILL</b> All steaks are served with a choice of sauce, chips or mash and a choice of salad or seasonal vegetables		M/NM	FAMILY STYLE  Serves 2-4 people  Be sure to add some sides and sauces, they're	M/NM	
Pinnacle Black Angus Ru	ımp Gras	ss-Fed 230g	33.5/40.5	available to order separately	
Great Southern Fillet Mi Eye fillet wrapped in bar / Regular 240g	gnon	C	45.5/55.5	Signature In House Dry Aged Steaks  Pure Black Angus - 42 days dry aged, Yambinya Reserve, from Yambinya Station in NSW	
/ Petite 140g			35.5/43.5	Yambinya Reserve T-Bone 500g	94.5/113.5
Dry Aged Pork Cutlet 30	00g		37.5/45.5	Yambinya Reserve Rib Eye 800g	123.5/151.5
/ Make it Surf and Turf,	_	wns	7	Yambinya Reserve Rib Sirloin 400g	49.5/59.5
SIDES				XL Grilled King Prawns (in shell) Garlic butter, chips and tossed salad leaves	53.5/64.5
Chips with Aioli / Gluten Free Option			11.5/14.5 2/3	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	45.5/54.5
Seasonal Trio of Vegetal	oles (GF,	V)	7/8	chutney, tossed salad leaves and lemon	
Sweet Potato Wedges (GF, VEO) Served with guacamole and sour cream Wedge Salad (GF)		15.5/19.5 15.5/19.5	Middle Eastern Spice Marinated Junee Lamb Shoulder Served with labneh, lemon couscous, roasted carrots and pomegranate	85.5/102.5	
With ranch dressing and crispy bacon  Corn Ribs (V, GF, DF)  Crispy corn ribs seasoned with spicy lemon, pepper and lime		15.5/18.5	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  / Half Chicken	35.5/43.5	
SAUCES				/ Full Chicken	45.5/55.5
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	(V) Vegetarian (GF) Gluten Free (VE) Vegan (DF) Dairy Free (O)	Optional
Red Wine Sauce (GF, DF	5) 5/6			M = Members Price NM = Non Members Price	
		Sal		A 10% surcharge applies on Sundays and public holidays.	
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RAW BAR	M/NM
Seasonal Oysters (GF, DF) Half dozen rock oysters served with champagne mignonette and lemon wedge	34.5/41.5
Cured Tassie Salmon (GFO) House-cured Tassie salmon served with Crème Fraîche, pickled onions, capers and toasted croutons	25.5/31.5
Australian Seafood Platter (GF, DF) Fresh oysters, Tassie smoked salmon, bugs, and Queensland prawns served with traditional condiments and lemon	99.5/119.5
/ Add Half Lobster / Add Full Lobster	49/59 89/107
CLASSICS	
Chicken Schnitzel Premium chicken breast schnitzel rolled in panko breadcrumbs served with thick-cut chips, tossed salad and gravy	27.5/33.5
/ Make it a Parmi (Napoli Sauce, Ham, Cheese)	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	
/ Petite / Large	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,	29.5/35.5

tossed salad leaves and tartare sauce