

Entrée

Soup of the day – chef’s homemade soup with a crusty ciabatta (GF Available)	\$8
Baked garlic butter cob loaf (V)	\$7
Calamari – lime pepper calamari with dressed salad leaves, gremolata and aioli (GF)	\$16/\$26
Grilled Saganaki served with rocket leaves and lemon cheek (GF,V)	\$8
Bruschetta of goats cheese, prosciutto, green pear and toasted walnuts	\$12
The GM’s Wings – Fried wings how you like them, all served with Blue cheese dip and fresh crisp celery	\$16
<ul style="list-style-type: none">• Naked– Fried and salted crispy wings (GF)• BBQ – fried wings coated in chef’s own BBQ sauce• Buffalo – fried wings coated in franks hot sauce (the original and the best)• Suicide – fried wings coated in Australian made Diemen’s hot stinger sauce (the GM’s Favorite)	
Crispy prawn taco, red cabbage slaw, chipotle mayo	Each - \$6
Potato gnocchi, tomato sugo, gruyere and fresh basil (V)	\$16/\$26
Spinach risotto, herb salad, baked goats cheese, toasted almonds (V)	\$16/\$26

**Members price - \$1 discount per item*

Salads

\$16.00

Caesar – garlic croutons, crisp prosciutto and shaved Grana Padano mixed through cos lettuce with a traditional dressing and poached egg

Waldorf – our take on this classic salad of roasted walnuts, green apple, radicchio lettuce, celery and cherry tomatoes dressed in a seeded mustard and honey dressing (perfect with the pulled ham!!) (V,GF)

Vegetable - Roasted pumpkin, house made semi dried tomato, roasted seed mix, spinach and rocket mix with pickled onions and a lemon olive oil dressing (V,GF)

Add some meat for \$5.00

Smoked chicken

Smoked salmon

Prosciutto crudo

Slow cooked Pulled leg ham

**Members price - \$1 discount per item*

Sides

\$6.00 or 3 for \$15.00

Creamy mash potato (V,GF)

Garden Salad dressed in Dijon dressing (V)

Seasonal vegetables in garlic butter (V,GF)

Steakhouse fries with aioli

Golden roasted potatoes (V,GF)

Pumpkin mash with whipped burnt butter (V)

Mains

Parmesan and thyme crusted pork schnitzel served with potato and bacon salad, green beans and lemon and caper butter	\$24
The bacon double cheese burger – double bacon, double cheese, double Pattie, southern fried chicken, our home-made BBQ sauce, lettuce, and tomato on a brioche bun (not for the health conscious)	\$24
Fish of the day – see our wait staff for today’s special	Market price
Angel hair spaghetti with prosciutto, peas, Chili, swiss brown mushrooms and pane gratato	\$22
Crispy skinned pork belly, French onion puree, roasted sweet potato and blistered cherry tomatoes drizzled with balsamic glaze and parsley oil	\$28
Chicken and prosciutto roulade stuffed with bocconcini, basil and pistachio served with butternut pumpkin mash, whipped burnt butter & broccolini (GF)	\$29
Mushroom and pea fricassee with fried polenta cake, crispy sage and balsamic glaze (V)	\$24
Linguine marinara – fish, prawns, scallops, calamari, and mussels pan tossed through a light chili olive oil and fresh tomato, finished with gremolata and pane gratato	\$29

**Members price - \$2 discount per item*

Grill

All grills come with your choice of the following sides

- *Salad or veg*
- *Steakhouse fries or creamy mash potato or roasted potatoes*

And your choice of sauces (extra sauce \$3.00)

- *Red wine jus (GF)*
- *Mushroom gravy*
- *Creamy pepper sauce*
- *Garlic butter (GF)*
- *Add a surf to your turf option:
2 QLD tiger prawns in creamy garlic sauce (GF)*

MEATS (All meats are GF)

400gms gamekeepers premium grass fed rib eye on the bone (Gippsland region, Victorian)	\$39
250gms John Dee 100-day aged grass fed scotch fillet (New England region, NSW)	\$32
250gm great southern grass fed lamb rump (Victorian)	\$32
200gm Otway ranges grass fed angus eye fillet (Otway’s region, Victoria)	\$34

**Members price - \$2 discount per item*

Club Meals

Schnitzel – panko and herb crumbed chicken schnitzel served with steakhouse fries and salad	\$21
Chicken Parma – our schnitzel covered in rich Napoli, Peter G Bouchier’s famous house smoked ham and mozzarella served with steakhouse fries and salad	\$23
Roast of the day – our daily roast served with all the trimmings and topped with gravy	\$24
Beer battered flat head – beer battered flat head fillets served with steakhouse fries, dressed salad leaves, house made pickled onions and chefs tartare	\$21
Slow cooked silverside – brined and braised corned beef with creamy mash potato, honeyed carrots, buttered broccoli and creamy mustard sauce	\$22
Lambs fry and bacon served with mash potato, green peas and gravy	\$19
Bangers and mash – Peter G Bouchier’s daily sausage served with creamy mash potato and buttered peas smothered in gravy	\$19
Linguine carbonara – al dente Spaghetti served the “traditional” way with bacon and mushroom in a creamy garlic sauce finished with parmesan	\$19
Spaghetti meat balls – beef and pork meat balls cooked in a rich tomato coulis finished with fresh basil and parmesan	\$19

**Members price - \$2 discount per item*

Dessert

\$10.00

Sticky date pudding served with vanilla bean ice cream and gooey butterscotch sauce

House made chocolate brownie filled with white chocolate and raspberries, vanilla bean ice cream and warm chocolate ganache

Eton mess – raspberry compote, fresh Strawberries, double cream, broken meringue, strawberry ice cream

Key lime pie – the traditional Florida Keys dessert of biscuit base and baked lime custard, double cream and raspberry coulis

Kids

\$12.00

(Served with frog in a pond or ice cream and topping/sprinkles) (Glass of soft drink also included)

Dino nuggets with chips, trees and sauce

Ham and pineapple pizza

Spaghetti with trees, tomato sauce and cheese

Grilled or fried fish with chips, trees and sauce

Bangers and mash with veggies and tomato sauce

Party pies and sausage rolls with chips, trees and sauce

**Ice-Cream toppings available: Chocolate, lime, vanilla, caramel, banana, strawberry & blue heaven*

**Members price - \$1 discount per item*

Seniors

\$13.00

Lambs fry and bacon served with vegies and potatoes

Schnitzel and chips with lemon wedge and salad

Parma and chips served with salad

Roast of the day

Fish and chips served with tartare and salad

Steak, potato and vegies with gravy

Banger and mash with gravy

Corned beef and mash with mustard sauce and carrots

**Members price - \$1 discount per item*

Senior Dessert options

\$3.50

Ice – cream with topping

Fruit Salad with ice-cream

Cake of the day with fresh cream

