

Entrée

Soup of the day - chef's homemade soup with a ciabatta roll (gf)	\$7
House marinated Mount Zero olives with sliced French baquette (v,V)	\$7
Baked garlic butter cob loaf (v)	\$7
Grilled Saganaki served with dressed rocket leaves and lemon (gf,v)	\$8
Lime pepper fried calamari with fresh chilli, dressed salad leaves, gremolata and aioli (gf)	\$15

Bruschetta

Smoked salmon, pickled red onion, chive cream cheese, fried capers and dill	\$13
OR	
Hot cacciatore sausage, Sobrassada, shallots, celery ricotta and pomegranate	\$13
The GM's Wings – Fried wings how you like them, all served with blue cheese dip and fresh crisp celery (<i>we also have a hotter sauce if you would like</i>)	\$16

- Naked– Fried and salted crispy wings (gf)
- BBQ – fried wings coated in chef's own BBQ sauce
- Honey soy – fried chicken wings coated in pure peninsula honey and soy sauce
- Buffalo – fried wings coated in franks hot sauce (the original and the best)

Tomato risotto with torn bocconcini, fresh Roma tomato and basil (v,gf)	\$14/\$24
Herb and potato gnocchi with local mussel meat, cherry tomatoes, celery infused ricotta and fried parsley	\$16/\$26

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

Salad

\$16.00

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

Snow pea tendrils, shaved fennel, orange segments, fried chickpeas, radish, all dressed in olive oil and sat on house made hummus (V,v,gf)

Char grilled asparagus, Roma tomatoes, Danish feta, rocket, Kalamata olives and roasted capsicum all dressed in a lemon and oregano dressing (v)

Add some protein for \$6.00

Roasted chicken tenderloin (gf)

Smoked salmon

Roasted field mushrooms with thyme and garlic (gf,v,V)

Lime pepper and chilli calamari (gf)

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

Sides

\$6.00

Creamy mash potato (v, gf)

House Salad dressed in Dijon dressing

Seasonal vegetables in garlic butter (v, gf)

Steakhouse fries with aioli

Golden roasted potatoes (v, gf)

From the grill

All grills come with your choice of the following sides

- *House Salad or garlic buttered seasonal vegetables*
- *Steakhouse fries or creamy mash potato or roasted potatoes*

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

- *Mushroom gravy*
- *Creamy pepper sauce*
- *Garlic butter (gf)*
- *Gravy*
- *Onion and herb gravy*

MEATS (all gf)

400gms Gamekeepers premium grass fed rib eye on the bone (Otway's region, VIC)	\$39
300gm John Dee 100-day aged grass fed scotch fillet (Southern Queensland region, QLD)	\$33
200gm Gamekeepers grass fed angus eye fillet (Otway's region, VIC)	\$34
Lemon and thyme marinated corn fed grilled chicken – grilled and roasted half chook (Blue Mountains, NSW)	\$34

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

Mains

Fish of the day – see our wait staff for today’s special Market price

Sweet and sour pork – our play on this iconic dish. Grilled pork fillet served medium, sat on a bed of green pawpaw, rice noodles, chilli, coriander, bean shoots and roasted peanuts all dressed in Nuoc Cham dressing served with our home made pineapple sweet and sour sauce \$29

Chicken mignon – Grilled chicken breast wrapped in bacon and topped with garlic butter served with scallop potatoes, grilled asparagus and caramelized shallots \$29

Mussels – locally sourced mussels cooked in a leek, cherry tomato and herb broth served with grilled baguette and aioli \$26

Shitake mushroom Congee – Rice and shitake soup served with marinated tofu, bean shoots, fried Tempe, chilli, wakame and pickled vegetables (V,v) \$24

Spicy lamb curry – Northern style lamb curry spiced with pepper, cardamom and cloves and served with rice, flat bread, mint chutney and a herb and cucumber Riata \$28

Linguine Prima Vera – broccoli, peas, broad beans and zucchini tossed with ricotta and garlic olive oil and finished with basil almond pesto and shaved parmesan (v) \$24

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

Club Meals

Schnitzel – panko and herb crumbed chicken schnitzel served with steakhouse fries, lemon wedge 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	\$23
Beer battered flat head – beer battered flat head fillets served with steakhouse fries, dressed salad leaves, house made pickled onions and chefs tartare	\$21
Bangers and mash – Peter G Bouchier’s stunning beef snags served with creamy mash potato, buttered peas smothered in herb and onion gravy	\$20
Linguine carbonara -the traditional Aussie pub classic. Bacon, mushrooms and onion all cooked in a creamy garlic and white wine sauce finished with shaved parmesan	\$20
Cheese burger – 150gm angus beef, double USA burger cheese, bacon, house made pickles, chefs BBQ sauce, cos lettuce and tomato all served with steak fries and aioli	\$22
THE BEHEMOTH!! – double beef, double cheese, double bacon, hash brown, fried egg, fried onion rings, pickles, jalapenos, chilli con carne all served on brioche bun with steakhouse fries and aioli. * <i>Served with a schooner of beer</i>	\$35
<u>*Members price - \$2 discount per item</u>	

Dessert

Sticky date pudding, vanilla bean ice cream, gooey butterscotch sauce	\$12
Affogato-espresso coffee, vanilla bean ice cream and your choice of Bailey's or Frangelico	\$13
Apple and rhubarb crème Brulee with boysenberry ice cream (gf)	\$12
Neapolitan – Rich chocolate ganache tart, vanilla bean anglaise, strawberry ice cream and candied hazelnuts	\$12
Cheese board – ask your waiter for our current selection, served with muscatels, crisp bread and warmed fruit loaf	\$20

Kids

\$12.00

(served with a soft drink, frog in a pond or ice cream and topping/sprinkles)

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

Party pies and sausage rolls with chips, trees and sauce

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

Seniors

\$13.00

Lambs fry and bacon served with veggies 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 veggies with gravy

Bangers and mash with herb and onion gravy

Corned beef and mash with mustard sauce and carrots

Caesar salad with crisp prosciutto, shaved parmesan, hardboiled egg and croutons

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

Seniors desserts

\$4.00

House cake and cream with coulis

Fruit salad and ice cream

Ice cream and topping – ask our wait team about the flavors we offer

Jelly and ice cream

