

From the Bar....

Beers on Tap

	Member		Non Member	
	Pot	Schooner	Pot	Schooner
Carlton Draught	\$4.80	\$6.20	\$5.20	\$6.90
Victorian Bitter	\$4.80	\$6.20	\$5.20	\$6.90
Cascade Premium Light	\$3.70	\$4.60	\$4.10	\$5.10
Mercury Cider	\$4.80	\$6.10	\$5.20	\$6.60

Beers in the Bottle

Local

	Member	Non Member
Coopers Pale Ale	\$6.60	\$7.10
Crown Lager	\$6.90	\$7.60
Fat Yak Pale Ale	\$6.70	\$7.20
Melbourne Bitter	\$6.00	\$6.50
Pure Blonde	\$5.70	\$6.30

Imported

	Member	Non Member
Corona	\$7.30	\$8.10
Peroni	\$7.30	\$8.10
Guinness	\$7.30	\$8.10
Asahi	\$7.30	\$8.10

Ciders in the Bottle

Strongbow Classic/ Sweet/ Dry	\$5.60	\$6.20
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Non Alcoholic

Soft Drink	Pot	\$3.50	\$3.90	Mount Franklin		
	Jug	\$12.50	\$13.90	Lightly Sparkling	\$3.80	\$4.00

Fruit Juices:

Orange/Apple				
Pineapple/Tomato	\$4.20	\$4.70		

From the Café

Coffees

Latte	\$3.00	\$3.50
Flat White	\$3.00	\$3.50
Cappuccino	\$3.00	\$3.50
Mochachino	\$3.00	\$3.50
Macchiato	\$3.00	\$3.50

Teas

Earl Grey	\$3.00	\$3.50
English Breakfast	\$3.00	\$3.50
Peppermint	\$3.00	\$3.50
Green Tea	\$3.00	\$3.50
Chamomile	\$3.00	\$3.50

From the Vine....

	Glass		Bottle	
	Member	Non Member	Member	Non Member
Sparkling				
Yellow glen Yellow Piccolo			\$7.50	\$7.90
Moore's Creek Sparkling			\$20.90	\$22.90
Tyrrells Pinot Noir Chardonnay Brut			\$37.90	\$39.90

White Wine

Old Winery Traminer Riesling	\$6.30	\$7.00	\$27.80	\$30.90
Moore's Creek Sauvignon Blanc	\$5.50	\$6.00	\$20.90	\$22.90
Trout Valley Sauvignon Blanc	\$7.90	\$8.50	\$34.50	\$38.90
Mc Pherson Moscato	\$6.00	\$6.50	\$20.90	\$23.90
Trout Valley Pinot Gris			\$34.50	\$38.90
Lost Block Chardonnay			\$31.50	\$34.90
Moore's Creek Chardonnay	\$5.50	\$6.00	\$20.90	\$22.90

Red Wine

Old Winery Pinot Noir			\$27.80	\$31.90
Old Winery Cabernet Merlot	\$6.30	\$7.00	\$27.80	\$31.90
Lost Block Merlot			\$31.50	\$34.90
Moore's Creek Shiraz	\$5.50	\$6.00	\$20.90	\$22.90
Rufus Stone Heathcote Shiraz	\$7.90	\$8.50	\$39.50	\$43.90
Moore's Creek Cabernet Sauvignon	\$5.50	\$6.00	\$20.90	\$22.90
Lost Block Cabernet Sauvignon			\$31.50	\$34.90

Something Small....

Garlic Bread

\$6.50

Add cheese \$0.50

Soup of the Day (gf)

\$6.50

Home made from fresh market ingredients

Small Soup (gf)

\$4.00

Home made from fresh market ingredients

Salt and Pepper Calamari (gfa)

\$10.50

Tender calamari dusted in a mild spice blend

served on mixed leaves with sweet chilli mayonnaise

Thai Prawn Spring Rolls

\$8.50

Served with sweet chilli sauce

Arancini (v)

\$8.50

Homemade pumpkin and parmesan arancini served with aioli

Vegetable Dim Sims (v)

\$8.50

Served with sweet soy sauce

(v) – vegetarian (gf) – gluten free (gfa) gluten free available

A Bit Larger....

Salt and Pepper Calamari (gfa)

\$19.90

Dusted in a mild spiced flour and flash fried, resting on a crisp garden salad, with a side of sweet chilli mayonnaise

Arancini Salad (v)

\$17.90

Homemade pumpkin and parmesan arancini with a salad of mixed leaves, fetta, mushrooms, cashews, tomato, green peas, spring onions, cucumber, balsamic dressing, aioli

Caesar Salad (gfa)

\$16.90

Baby cos lettuce, honeyed bacon, croutons, parmesan cheese, classic dressing and a poached egg

With Chicken

\$21.90

With Prawns

\$23.50

Prawn Salad (gf)

\$19.90

Tiger prawns tossed with a fresh garden salad, dressed with lemon and olive oil served with a classic cocktail sauce

Mediterranean Vegetable Stack (v) (gf)

\$16.90

Layers of eggplant, zucchini and sweet potato, finished with tomato Napoli sauce and melted Egmont cheese

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Club Classics

Porterhouse Steak (gfa)	\$28.90
300 grams of prime aged porterhouse cooked to your liking served with chips and salad or vegetables, with your choice of mushroom sauce, pepper sauce, gravy, or garlic butter	
Pie of the Day	\$16.90
House made pie served with chips and salad or vegetables	
Fish and Chips (gfa, with grilled only)	\$18.50
Battered or grilled fish fillets with homemade tartare sauce	
Chicken Schnitzel	\$17.50
Crumbed chicken breast served with chips and salad or vegetables	
Chicken Parmigiana	\$18.50
Crumbed chicken breast topped with ham, napolitana sauce and melted Egmont Cheese served with chips and salad or vegetables	
Bangers and Mash	\$18.90
Thick lamb and rosemary sausages, creamy mash, green peas, fried onions, gravy	
Angus Burger	\$17.90
Angus beef patty, cheese, tomato, bacon, egg, lettuce, tomato chilli jam, toasted flour bun, chips	
Grilled Barramundi (gfa)	\$21.90
Dusted in seasoned flour and brushed with butter then grilled. served with chips and salad or seasonal vegetables	

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Chef's Suggestions

Pulled Beef Burger	\$18.90
Slow roasted Asian spiced beef, coleslaw with wasabi mayonnaise toasted flour bun, chips	
Nasi Goreng (v)	\$20.50
Stir fried Asian vegetables, garlic, chilli, soy sauce, rice, fried egg	
Nasi Goreng with Prawns	\$25.50
Stir fried Asian vegetables, tiger prawns, garlic, chilli, soy sauce, rice, fried egg	
Asian Spiced Beef Salad	\$17.90
Slow roasted Asian spiced beef, fresh herbs, cashews, mixed leaves, peas, cucumber spring onions, coriander chilli lime dressing, crispy noodles	
B. L. T. Focaccia	\$16.90
Roasted honeyed bacon, tomato chilli jam, lettuce, tomato, cheese and mayonnaise toasted herb focaccia roll, chips	
Chicken Focaccia	\$16.90
Shredded chicken breast, guacamole, lettuce, tomato, cheese and mayonnaise toasted herb focaccia roll, chips	
Chicken pasta (v,a)	\$16.90
Shredded chicken breast, mushrooms, spinach, tomato napolitana sauce, fusilli pasta, parmesan cheese	

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Seniors Menu \$15

Senior Garlic Bread

\$3.50

Add cheese \$0.50

Senior Soup of the Day (gf)

\$2.00

Home made from fresh market ingredients

Fish & Chips (g.f.a with grilled only)

Battered or grilled, served with chips and salad or vegetables

Chicken Schnitzel or Parmigiana

Served with chips and salad or vegetables

Roast of the Day (gf)

Served with roast chat potato vegetables and gravy

Lambs Fry and Bacon (gf)

Served on mash potato with gravy and vegetables

Banger and Mash

Thick lamb and rosemary sausage with mash, onions, peas and gravy

Prawn salad (gfa)

Tiger prawns, garden salad, classic dressing

Warm Chicken Cashew Salad (gfa)

Grilled chicken breast, tossed salad, croutons, toasted cashews, honey mustard dressing

Chicken pasta (v,a)

Chicken, mushrooms, spinach, tomato napolitana sauce, fusilli pasta, parmesan cheese

Lambs Brains

Crumbed and fried, served with bacon, vegetables and gravy

(v/va) – Vegetarian (gf) – gluten free (gfa) gluten free available

Something Sweet....

Sticky Date Pudding \$5.00 \$2.50(S)
Homemade pudding served warm with a hot caramel sauce and cream

Pancakes
Buttermilk pancakes served with maple syrup and cream \$5.00 \$2.50(S)

Berry Sundae (gf) \$5.00 \$2.50(S)
Mixed berries ice-cream and cream

Mini Pavlova (gf) \$5.00
With mixed berries and cream

Panna cotta (gf) \$5.00
Vanilla panna cotta served with fruit coulis and cream

(S) Senior price only available with purchase of Senior Main Meal
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