

STARTERS & SHARING PLATES

	M	N
GARLIC BREAD	9	10
Add cheese +4.00 Add cheese & bacon +7.00 Gluten free bread is available upon request +1.00		
SOUP OF THE DAY	11	12
Served with rosemary focaccia bread		
MOUNT ZERO MARINATED OLIVES V VE NF DF GF	11	12
Green Cerignola, Manzanilla, Kalamata and Arbequina olives marinated in house with herbs and spices. Served warm		
BOWL OF CHIPS V VE NF DF GF	9	10
Served with tomato sauce		
SWEET POTATO WEDGES V VEO GF NF DFO	16	17
Sweet potato wedges served with sour cream and sweet chilli sauce		
FOCACCIA WITH CAPSICUM AND CREAM CHEESE DIP V	17	18
Homemade rosemary focaccia with capsicum and cream cheese dip, with sliced red onion crunchy chickpea, kalamata olives and sumac salad		
EXTRA BREAD +4.00		
LIME PEPPER FRIED CALAMARI NF GFO DF	17	18
Lightly dusted with semolina, served with papaya salad, pickled chilli, fresh lemon, and confit garlic aioli		
STICKY GLAZED PORK BELLY GF DF	20	22
Maple, soy and balsamic vinegar glazed pork belly with apple and yellow peach relish, and peanut and fried shallot dukkha		
TRUFFLE AND MUSHROOM ARANCINI NF V	18	20
Served with aged gruyère cheese and aioli. Three per serve		
STRACCIATELLA BRUSCHETTA NF V VEO GFO	20	22
Onion, tomato, basil, and stracciatella cheese on homemade rosemary focaccia bread, topped with extra virgin olive oil and balsamic glaze. Three per serve		
CHICKEN WINGS NF GF	23	25
Marinated chicken wings served with your choice of buffalo or original flavour. Comes with celery sticks and blue cheese sauce		
NACHOS GF V VEO NF	20	22
Corn chips topped with three cheese sauce, five beans salsa, sour cream, guacamole, salsa picante and pico de gallo		
ADD GRILLED CHICKEN +10.00		
GRILLED GREEN TIGER PRAWN GF	23	25
Marinated whole green tiger prawns with muhammara sauce, sliced red onion, crunchy chickpea, kalamata olive and sumac salad, finished with puffed black rice and charred lemon		



FROM THE PAN

M N

PASTA

YOUR CHOICE OF PASTA

SPAGHETTI, RIGATONI, POTATO & PARMESAN GNOCCHI, GLUTEN FREE PENNE

CLASSIC CARBONARA NF DFO	26	28
Crispy bacon, onion, garlic, egg yolk, cooked in cream, served with Parmigiano Reggiano cheese		
	ADD CHICKEN +6.00	
BOLOGNAISE NF DFO	30	32
Classic pork and veal bolognaise sauce with basil, served with Parmigiano Reggiano cheese		
VEGETARIAN SAUCE V VEO NFO DFO	26	28
Pomodoro sauce, eggplant, pumpkin, olives, red pepper, capers, parsley, served with stracciatella cheese and pistachio pangrattato crumb		
BEEF RAGU NF DFO	30	32
Slow braised beef with tomato, herbs and spices, served with Parmigiano Reggiano cheese		
MARINARA SAUCE NF DFO	33	35
Pan fried calamari, scallops, mussels, prawns, barramundi, chilli, cherry tomatoes and basil, cooked with white wine and Napoli sauce. Served with Parmigiano Reggiano cheese		
SALMON PASTA SAUCE NFO DFO	33	35
Fresh salmon cubes fried in garlic, onion, chilli, sage, capers, fresh mussels, butter, white wine and cherry tomato, finished with pistachio pangrattato crumb and stracciatella cheese		

TRUFFLE AND MUSHROOM RISOTTO V VEO GF DFO	28	30
Seasonal Victorian mushrooms, wild dry mushroom, arborio rice, cream and butter. Served with gruyere cheese and truffle oil		
	ADD CHICKEN +6.00	ADD CHORIZO +6.00
CHICKEN AND CHORIZO RISOTTO GF NF DFO	31	33
Chicken breast, chorizo, arborio rice, onion, garlic, peas, and sun-dried tomato. Served with Grana Padano cheese and olive oil		
BUTTERNUT PUMPKIN RISOTTO V GFO DFO	26	28
Roast butternut pumpkin, arborio rice, peas, onion, garlic, spinach. Served with stracciatella cheese and pistachio pangrattato crumb		
	ADD CHICKEN +6.00	ADD CHORIZO +6.00
SEAFOOD RISOTTO GF NF DFO	33	35
Selection of prawns, calamari, scallops, barramundi, arborio rice, a hint of chilli, and sun-dried tomato. Served with Grana Padano cheese		



GF Gluten Free **NF** Nut Free
V Vegetarian **NFO** Nut Free Option Available
DFO Dairy Free Option Available **VEO** Vegan Option Available

M Member Price **N** Non Member Price
 10% SURCHARGE ON PUBLIC HOLIDAYS

Menu



PARMAS

	M	N
CHICKEN SCHNITZEL NF DF	26	28
Crumbed chicken schnitzel served with chips, salad and lemon		
CLASSIC CHICKEN PARMA NF DFO	28	30
Chicken schnitzel topped with Napoli sauce, ham, and mozzarella cheese. Served with chips and salad		
HAWAIIAN CHICKEN PARMA NF DFO	32	34
Chicken schnitzel topped with Napoli sauce, ham, mozzarella cheese, pineapple, and bourbon BBQ sauce. Served with chips and salad		
MEXICAN CHICKEN PARMA NF DFO	32	34
Chicken schnitzel topped with Napoli sauce, mozzarella cheese, sour cream, guacamole, pico de gallo, and salsa picante. Served with chips and salad		
EGGPLANT PARMA V VEO NF DFO	26	28
Herbs crumbed eggplant topped with Napoli sauce, roasted red pepper, mozzarella cheese, sour cream, guacamole and romesco sauce. Served with chips and salad		

BURGERS & RIBS

	M	N
WAGYU CHEESEBURGER	20	22
Milk bun topped with wagyu beef patty, burger cheese, house cucumber pickle, and chef's signature sauce. Served with chips		
ULTIMATE WAGYU BEEF BURGER	24	26
Milk bun topped with wagyu beef patty, green coral lettuce, tomato, fig and bacon jam, bacon, and burger cheese. Served with chips		
GRILLED CHICKEN BURGER	24	26
Milk bun topped with marinated grilled chicken breast fillet, chefs' signature sauce, green coral lettuce, tomato, bacon, fig and bacon jam, and burger cheese. Served with chips		
PORK RIBS		
	HALF RACK	28
	FULL RACK	40
Bourbon BBQ spiced 12-hour slow cooked pork ribs served with slaw, house pickles, bourbon BBQ sauce and chips		

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CHEF'S SPECIALITY

	M	N
GRILLED CHICKEN SKEWERS GF	31	33
Two chicken, capsicum and onion skewers served with saffron rice pilaf, garden salad, romesco sauce and charred lemon		
ADD ONE EXTRA SKEWER +11.00		
LAMB CUTLETS GFO DFO	33	35
Marinated grilled lamb cutlets served with Mediterranean caponata, mint tzatziki, charred lemon, pomegranate molasses and pitta bread		
OVEN BAKED GNOCCHI V NFO	28	30
Potato and parmesan gnocchi with creamy rose sauce, fried sage, and pistachio pangrattato crumb, topped with stracciatella cheese		
GREEK LAMB SHOULDER GF	33	35
Slow braised Greek spiced lamb shoulder, cooked with apricot, sultanas, almond, and tomato. Served with saffron rice pilaf		
CHICKEN SCALLOPINI GF	33	35
Thinly sliced chicken breast fillet, onion and mushroom lightly fried with garlic, white wine and cream, served with creamy garlic and nutmeg potato mash, fresh spinach, and spring onions		
12 HR BRAISED BEEF BRISKET GF	33	35
Slow braised beef brisket with bacon, creamy garlic and nutmeg potato mash, asparagus, red wine jus, and crispy pancetta		
VICTORIAN LAMB SHANK GF	33	35
Slow cooked Victorian lamb shank with creamy garlic and nutmeg potato mash, seasonal vegetables, crispy sweet potato and gremolata		

FROM THE GRILL

	M	N
300G MB 2+ SCOTCH FILLET	46	48
350G MB8/9+ TAJIMA WAGYU RUMP	53	55
Chef recommends medium rare		
250G MB2+ PORTERHOUSE	28	30
CHOICE OF TWO SIDES		
Chips, garden salad, seasonal steamed vegetables, creamy garlic and nutmeg potato mash		
CHOICE OF ONE SAUCE		
Gravy, peppercorn sauce, mushroom sauce, red wine sauce, garlic butter		



FROM THE OCEAN

	M	N
FISH AND CHIPS GFO NF DF	27	29
Beer battered or grilled barramundi fillet with tartare sauce, chips, salad and a lemon wedge		
PAN-FRIED SALMON FILLET NF DFO	36	38
Tasmanian salmon fillet served with mediterranean caponata, lyonnaise potato, olive tapenade, fetta, pomegranate molasses and a lemon wedge		
LIME AND PEPPER CALAMARI GFO NF DF	26	28
Crispy lime and pepper calamari served with chips, salad, aioli and fresh lemon		

SALADS

	M	N
ASIAN SALAD GF DF	18	20
Crunchy green papaya, julienne cucumber, carrot, been shoots, Vietnamese mint, coriander, fried shallots, pepitas, lemon and Asian dressing		
ADD FRIED CALAMARI +8.00 ADD GRILLED CHICKEN +10.00		
ADD ASIAN FLAVOURED GRILLED BEEF STRIPS +10.00		
WBC SUPER SALAD V VE GFO NFO DF	20	22
Three colour quinoa, edamame beans, broccoli, roast pumpkin, avocado, alfalfa, romesco sauce, lemon and pistachio pangrattato crumb		
ADD FRIED CALAMARI +8.00 ADD GRILLED CHICKEN +10.00		
ADD ASIAN FLAVOURED GRILLED BEEF STRIPS +10.00		
ROCKET AND BEETROOT SALAD V VEO GF NFO DFO	17	18
Stone baked beetroot, red onion, wild rocket, walnut, parmesan cheese and balsamic dressing		
ADD FRIED CALAMARI +8.00 ADD GRILLED CHICKEN +10.00		
ADD ASIAN FLAVOURED GRILLED BEEF STRIPS +10.00		
GARDEN SALAD V VE GF NF DF	14	15
Mixed leaf salad, julienne carrot, sliced red onion, cucumber cubes, tomato, and honey mustard dressing		
ADD FRIED CALAMARI +8.00 ADD GRILLED CHICKEN +10.00		
ADD ASIAN FLAVOURED GRILLED BEEF STRIPS +10.00		
BED OF ICEBERG SALAD V GFO DF	11	12
Crunchy iceberg lettuce, pistachio pangrattato, gouda cheese and honey mustard dressing		
ADD FRIED CALAMARI +8.00 ADD GRILLED CHICKEN +10.00		
ADD ASIAN FLAVOURED GRILLED BEEF STRIPS +10.00		

SIDES

GRILLED ASPARAGUS	10	SEASONAL SAUTÉD VEGGIES	8
With garlic toum, almond, raisin and Grana Padano		BOWL OF CHIPS	6
CREAMY GARLIC AND NUTMEG POTATO MASH	8	SWEET POTATO WEDGES	10
		SAFFRON RICE PILAF	8



CHURCH
EAT • DRINK • PLAY

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DF Dairy Free

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VE Vegan

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GF Gluten Free

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