

STARTERS & SHARING PLATES

	M	N
GARLIC BREAD	9	10
Add cheese +4.00 Add cheese and bacon +7.00 Gluten free bread is available upon request +1.00		
SOUP OF THE DAY GFO	11	12
Served with garlic 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		
ROASTED PUMPKIN AND MASCARPONE CHEESE DIP V GFO	17	18
Roasted pumpkin and mascarpone cheese dip with warm Turkish bread, and sumac, red onion and cucumber salad		
	EXTRA BREAD +4.00	
LIME PEPPER FRIED CALAMARI NF GFO DF I	17	18
Lightly dusted with semolina, served with papaya salad, pickled chilli, fresh lemon, and confit garlic aioli		
TRUFFLE AND MUSHROOM ARANCINI NF V	18	20
Served with aged Gruyère cheese and truffle aioli. Three per serve		
PORK BELLY BAO DF	20	22
Crispy bourbon pork belly, sriracha mayonnaise, cabbage slaw, honey hoisin, sesame seeds and crushed peanuts. Three per serve		
STRACCIATELLA BRUSCHETTA NF V VEO GFO	20	22
Onion, tomato, basil mix, and stracciatella cheese on Turkish bread, topped with extra virgin olive oil and balsamic glaze. Four 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		
TIGER PRAWNS GF I	23	25
Grilled prawns with muhammara sauce, pico de gallo and lemon		
NACHOS GF V VEO NF	20	22
Corn chips topped with cheddar cheese sauce, chunky tomato salsa, sour cream, guacamole, salsa picante, mozzarella cheese and pico de gallo		

ADD GRILLED BEEF STRIPS +8.00
ADD GRILLED CHICKEN +10.00



I Imported Seafood	A Australian Seafood
GF Gluten Free	NF Nut Free
GFO Gluten Free Option Available	V Vegetarian
DF Dairy Free	VE Vegan
DFO Dairy Free Option Available	VEO Vegan Option Available

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

Menu

All our food is cooked fresh to order with great care by professional chefs. Alterations to the order may cause delays in food delivery. Many of our dishes are available as gluten free, however gluten free products are cooked in an environment within close proximity to other products containing gluten. A separate fryer is used to cook gluten free products, and kept as separate as possible.

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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 bolognese sauce with basil, served with Parmigiano Reggiano cheese

VEGETARIAN SAUCE V VEO NFO DFO 26 28

Eggplant, capsicum, green beans, zucchini caponata and Napoli sauce, 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 M A I 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 A 33 35

Fresh salmon cubes fried in garlic, onion, chilli, sage, capers, fresh mussels, butter, white wine, cooking cream and cherry tomato, finished with pistachio pangrattato crumb

TRUFFLE AND MUSHROOM RISOTTO V VEO GF DFO 28 30

Seasonal Victorian mushrooms, wild dry mushroom, arborio rice, cream and butter. Served with Gruyère 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, pumpkin seeds, onion, garlic, spinach. Served with stracciatella cheese and pistachio pangrattato crumb

ADD CHICKEN +6.00 ADD CHORIZO +6.00

SEAFOOD RISOTTO GF NF DFO A I 33 35

Selection of prawns, calamari, scallops, barramundi, arborio rice, a hint of chilli, and sun-dried tomato. Served with Grana Padano cheese



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PARMAS

	M	N
CHICKEN SCHNITZEL NF Crumbed chicken schnitzel served with chips, salad, gravy and lemon	27	29
CLASSIC CHICKEN PARMA NF Chicken schnitzel topped with Napoli sauce, ham, and mozzarella cheese. Served with chips and salad	29	31
HAWAIIAN CHICKEN PARMA NF Chicken schnitzel topped with Napoli sauce, ham, mozzarella cheese, pineapple, and bourbon BBQ sauce. Served with chips and salad	32	34
MEXICAN CHICKEN PARMA NF Chicken schnitzel topped with Napoli sauce, mozzarella cheese, sour cream, guacamole, pico de gallo, and salsa picante. Served with chips and salad	32	34
EGGPLANT PARMA V VEO NF DFO GF Herbs crumbed eggplant topped with Napoli sauce, roasted red pepper, mozzarella cheese, sour cream, guacamole and salsa picante. Served with chips and salad	26	28

BURGERS & RIBS

	M	N
WAGYU CHEESEBURGER GFO Milk bun topped with wagyu beef patty, burger cheese, house cucumber pickle, and signature sauce. Served with chips	22	24
ULTIMATE WAGYU BEEF BURGER GFO Milk bun topped with wagyu beef patty, green coral lettuce, tomato, fig and bacon jam, bacon, signature sauce and burger cheese. Served with chips	26	28
GRILLED CHICKEN BURGER GFO Milk bun topped with marinated grilled chicken breast fillet, chef's signature sauce, green coral lettuce, tomato, bacon, fig and bacon jam, and burger cheese. Served with chips	26	28
PORK RIBS GF DF NF		
	HALF RACK	30
	FULL RACK	42
Bourbon BBQ spiced 12-hour slow-cooked pork ribs served with slaw, house pickles, bourbon BBQ sauce and chips	30	32
	42	44



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CHEF'S SPECIALITY

	M	N
PORK FILLET SKEWER GF	28	30
Asian spice marinated pork fillet skewer served with Lebanese rice, slaw, sriracha mayonnaise, honey hoisin and peanut and fried shallot crumb. One skewer per serve ADD ONE EXTRA SKEWER +12.00		
LAMB CUTLETS GF DF	33	35
Marinated grilled lamb cutlets served with duck fat roasted potato, seasonal vegetables, truffle parsnip puree and mint sauce		
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		
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		
THAI CHICKEN RED CURRY	26	28
Tender chicken breast fillet, cooked with a Thai red curry base and served with Lebanese rice, coriander, spring onions, pappadum, naan bread and mango chutney		

FROM THE GRILL

	M	N
300G MB 2+ SCOTCH FILLET GF DFO NF	46	48
400G MB 8/9+ TAJIMA WAGYU RUMP GF DFO NF	53	55
Chef recommends medium rare		
250G MB2+ PORTERHOUSE GF DFO NF	30	32
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, béarnaise sauce, garlic butter		



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FROM THE OCEAN

	M	N
FISH AND CHIPS GFO NF DF I	27	29
Beer battered or grilled barramundi fillet with tartare sauce, chips, salad and a lemon wedge		
PAN-FRIED SALMON FILLET NF DFO A	36	38
Tasmanian salmon fillet served with truffle parsnip puree, grilled asparagus, duck fat roasted potato, olive tapenade, béarnaise sauce and a lemon wedge		
LIME AND PEPPER CALAMARI GFO NF DF I	26	28
Crispy lime and pepper calamari served with chips, salad, aioli and fresh lemon		
GARLIC PRAWNS NF I	30	32
Tiger prawns cooked on onion, garlic, white wine and cream. Served with Lebanese rice, house garden salad, prawn crackers, peanut and fried shallot crumb and lemon. Six prawns per serve		

SALADS

	M	N
PORK BELLY SALAD GF DF	26	28
Crispy bourbon BBQ glazed pork belly, spiced pickled watermelon, Chinese cabbage, Spanish onion, watermelon radish, yellow peach, coriander, cucumber, cherry tomato, a fresh lemon wedge, peanut and fried shallot dukkha, and lime sweet chilli dressing		
WBC SUMMER TWIST SALAD VO GF NFO	20	22
Cos lettuce, char corn, pineapple, cherry tomato, cucumber, red onion, pumpkin seeds, watermelon radish, grilled beef strips, a fresh lemon wedge and sriracha mayonnaise dressing		
ROCKET AND BEETROOT SALAD V VEO GF NFO DFO	18	20
Stone baked beetroot, red onion, wild rocket, walnut, parmesan cheese and balsamic dressing		
ADD FRIED CALAMARI +8.00		ADD GRILLED BEEF STRIPS +8.00
		ADD GRILLED CHICKEN +10.00
GARDEN SALAD V VEO GF NF DF	15	16
Mixed leaf salad, julienne carrot, sliced red onion, cucumber cubes, tomato, and honey mustard dressing		
ADD FRIED CALAMARI +8.00		ADD GRILLED BEEF STRIPS +8.00
		ADD GRILLED CHICKEN +10.00

SIDES

GRILLED ASPARAGUS	10	SEASONAL SAUTÉD VEGETABLES	8
with garlic toum, almond, raisin and Grana Padano		BOWL OF CHIPS	6
CREAMY GARLIC AND NUTMEG POTATO MASH	8	SWEET POTATO WEDGES	10
SIDE SAUCES	3	LEBANESE RICE	5
Confit garlic aioli, mayonnaise, peppercorn sauce, mushroom sauce, gravy, béarnaise sauce, signature sauce, buffalo sauce, blue cheese sauce		ADD ONS	2
		Homemade cucumber pickle, fig and bacon jam, celery sticks, a lemon wedge, dairy free cheese	



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