

- PIZZAS -

All pizza sizes are 12"

CHEESY GARLIC Fresh herbs and mozzarella v	20/22
MARGHERITA Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil v	21/24
HAWAIIAN PIZZA Napoli base, mozzarella cheese, ham and pineapple	23/26
VEGETARIAN PIZZA Napoli base, mozzarella cheese, mushroom, capsicum, black olives, Spanish onion, spinach and cherry tomato v	23/26
THE ITALIAN STALLION Pepperoni, napoli base and shredded mozzarella	23/26
MEAT LOVERS Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic	24/27
SUPREME Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs	25/28
CHICKEN & AVOCADO Grilled chicken, bacon, avocado, napoli base, capsicum, red onion and sriracha aioli	25/28
FIERY PRAWN Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli	26/29
PERI PERI CHICKEN Marinated grilled chicken breast, bacon, camembert, roasted peppers, cherry tomatoes, red onion and ranch sauce	26/29
GLUTEN FREE BASE GF	+3/4

YOU CAN ALSO ORDER ITEMS FROM
'WOK O'CLOCK'



- CHILDREN'S MEALS -

12 years & under: Includes a free chef's choice ice cream 14/16

Battered fish fillets with crunchy fries
Mini cheeseburger served with crunchy fries **GF**
Chicken strips and crunchy fries
Grilled chicken with steamed vegetables **GF**
Twirl bolognaise topped with parmesan cheese **GF**

- DESSERTS -

CHOCOLATE FONDANT PUDDING Soft centred served with vanilla bean ice cream	12/14
INDIVIDUAL STICKY DATE PUDDING Served with warm butterscotch sauce and vanilla bean ice cream	12/14
RASPBERRY AND PISTACHIO ENTREMET Pistachio mousse, raspberry inclusions and crunchy pistachio finish	14/16
ORANGE & ALMOND CAKE With rose buttercream GF	9/11
NUTELLA PIZZA Nutella base, strawberries, vanilla bean ice cream and icing sugar	21/24

LUNCH

MONDAY - SATURDAY
11:30AM - 2:30PM

DINNER

MONDAY - THURSDAY
5:30PM - 8:30PM

FRIDAY - SATURDAY
5:30PM - 9PM

SUNDAY
11:30AM - 8:30PM

Ingredients for our food are sourced as locally and organically as possible. Selected for flavour and sustainability and prepared with minimum fuss, so that their natural quality shines through.



- GRAZE -

CONTINENTAL LOAF TOASTED

With garlic butter **v**
With garlic butter and mozzarella cheese **v**

8/9
10/11

ZUCCHINI FRIES

Lightly battered zucchini batons, crumbled fetta, mint leaves and garlic mayonnaise **v**

18/20

GRILLED PRAWN OKONOMIYAKI

Pan-fried cabbage cake, scallion, teriyaki sauce, mayo, shaved bonito flakes

24/27

HARISSA & MAPLE CHICKEN WINGS

Marinated chicken wings served with pickled vegetable salsa **GF**

19/21

PINK PEPPERCORN TUNA

Avocado & blood lime crème fraîche, pickled fennel & celery salad, toasted almonds, ponzu dressing **GF**

26/29

PANKO CRUSTED HALOUMI

Smoked aubergine purée, pickled carrot, lemon-thyme infused olive oil **v**

23/25

- BURGER BAR -

All burgers served on a milk bun with crunchy fries

CLASSIC CHEESEBURGER

Beef patty, lettuce, tomato, cheese and tomato sauce **GFO**

21/23

BEEF & CORN BURGER

Wagyu beef patty, corn fritter, bacon, lettuce, tomato, barbeque prego, American cheese

25/28

KARAAGE CHICKEN BURGER

Marinated fried chicken, slaw, tomato, furikake, teriyaki sauce, melted cheese

25/28

MISO BURGER

Miso, black bean and sweet potato burger, jacks cheese, pickles, tomato and onion salsa, lettuce and roasted garlic mayonnaise **GFO, v**

19/21

- PAN TO PLATE -

PULLED SHORT RIB PAPPARDELLE

Slow-cooked short rib ragout, confit tomato, zesty crème fraîche, gremolata **GFO**

28/31

PRAWN SPAGHETTI AL LIMONE

Spaghetti tossed in lemon butter & extra virgin olive oil with prawns and rocket, finished with parmesan and citrus crumb **GFO**

31/34

TRUFFLE CHICKEN LINGUINE

Seared chicken breast, portobello mushrooms, spinach in creamy garlic sauce, truffle, Reggiano cheese **GFO**

24/27

- CHAR CHAR CHAR -

MEDITERRANEAN LAMB SKEWER

32/36

Served with pitta bread, breaded fetta, smoked hummus, sumac, pickled red onion, radish and confit tomato topped with basil infused olive oil **GFO**

Our Beef is produced from carefully selected cattle and farms, ensuring consistent quality and flavour. The brands we use are known for reliable quality, and the beef is praised for its taste, tenderness, and marbling. Our producers entire process, from raising the cattle to processing, ensuring quality and consistency.

PASTURE FED SCOTCH FILLET 250 GRAMS

43/46

Victorian pasture fed beef, Poowong Victoria **GF**

RUMP STEAK 300 GRAMS

33/36

Grain-fed True North rump. The cattle are raised on Stanbroke's vast properties in the Gulf region of Queensland, Australia **GF**

NEW YORK PREMIUM 300 GRAMS

45/49

A minimum 100-day grain-fed beef with a guaranteed marble score of 2+. It is produced from carefully selected Angus cattle, ensuring consistent quality and flavour **GF**

All steaks served with crunchy fries and house salad

OPTIONAL ADD ONS

+14/16

Two Australian king prawns **GF**

CHOICE OF GLUTEN FREE SAUCES **GF**

+2/3

Creamy mushroom / Béarnaise / Pink peppercorn / Red wine gravy / Creamy roast garlic sauce / Creamy diane / Sticky barbeque

- SIGNATURES -

HONEY & BLACK PEPPER PORK BELLY

36/39

Roasted potato, tempura oyster mushroom, sautéed gai lan, shallot ribbon & chilli

SALMON MEDALLION

36/39

Lemon & dill crab mousse, root vegetable purée, grilled asparagus, cabbage cake and lemon butter sauce **GF**

PAN-FRIED FLATHEAD

34/38

Creamy mash, burnt eschalot, green peas, broccolini, coconut & lemongrass cream sauce **GF**

BEEF SHORT RIBS

41/45

Slow-cooked in red wine served with truffle-infused mashed potato, mushroom ragout and charred onion **GF**

CHICKEN ROULADE

29/32

Butternut squash purée, wild mushrooms fricassée, Dutch carrots, truffle chicken jus **GF**

- FROM THE GARDEN -

CAESAR SALAD

21/24

Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and house-made creamy dressing

SUPERFOOD BOWL

21/24

Honey-glazed carrot, celery, chickpeas, kale, sunflower seeds, crushed walnuts and tahini-lemon dressing **GF, v**

POACHED PEAR SALAD

24/26

Buffalo mozzarella cheese, jamón serrano, chorizo crumb, arugula, aged balsamic, hazelnut dressing **GF**

OPTIONAL ADD ONS

Poached chicken **GF**
Smoked salmon **GF**
Chilled king prawns (4) **GF**

+7/8
+10/11
+12/14

- CLASSICS -

CHICKEN SCHNITZEL

26/29

300 grams served with crunchy fries, house salad and gravy

JUNIOR CHICKEN SCHNITZEL

20/22

150 grams served with crunchy fries, house salad and gravy

MAKE YOUR SCHNITZEL A PARMIGIANA

+5/6

With napoli sauce, ham and mozzarella cheese

MARKET BATTERED FISH

27/30

Served with crunchy fries, house salad and tartare sauce

GRILLED FISH OF THE DAY

29/31

Served with dressed house salad, crunchy fries, lemon and tartare sauce **GF**

SALT AND PEPPER SQUID

28/31

Spiced squid served with house salad, crunchy fries and garlic mayonnaise

CHICKEN AND PRAWN SCALLOPINI

29/32

Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce **GF**

Our food is cooked to order, your patience is appreciated. During busy periods we are unable to vary the menu. For any additional special dietary requirements please mention at the time of ordering.

Price = Members/Visitors
V = Vegetarian VG = Vegan
GF = Gluten Free GFO = Gluten Free Option
Additional charges may apply

Some dishes may contain traces of nuts. If you have any serious allergies, please let us know and we will try our best to serve you something delicious.