

- PIZZAS -		
All pizza sizes are 12"		
CHEESY GARLIC		20/22
Fresh herbs and mozzarella ▼		
MARGHERITA		21/24
Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil ▼		
HAWAIIAN PIZZA		23/26
Napoli base, mozzarella cheese, ham and pineapple		
VEGETARIAN PIZZA		23/26
Napoli base, mozzarella cheese, mushroom, capsicum, black olives, Spanish onion, spinach and cherry tomato ▼		
THE ITALIAN STALLION		23/26
Pepperoni, napoli base and shredded mozzarella		
MEAT LOVERS		24/27
Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic		
SUPREME		25/28
Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs		
CHICKEN & AVOCADO		25/28
Grilled chicken, bacon, avocado, napoli base, capsicum, red onion and sriracha aioli		
FIERY PRAWN		26/29
Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli		
PERI PERI CHICKEN		26/29
Marinated grilled chicken breast, bacon, camembert, roasted peppers, cherry tomatoes, red onion and ranch sauce		
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 GFO Chicken strips and crunchy fries Grilled chicken with steamed vegetables GF Twirl bolognaise topped with parmesan cheese GFO		
- DESSERTS -		
CHOCOLATE FONDANT PUDDING		12/14
Soft centred served with king island double cream		
INDIVIDUAL STICKY DATE PUDDING		12/14
Served with warm butterscotch sauce and vanilla bean ice cream		
TIRAMISU SLICE		9/11
Espresso coffee layers with a rich sweet mascarpone, topped with cocoa powder		
ORANGE & ALMOND CAKE		9/11
With rose buttercream GF		
NUTELLA PIZZA		21/24
Nutella base, strawberries, vanilla bean ice cream and icing sugar		

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	
GARLIC PRAWNS Cauliflower and parmesan cake, fried eschalot, chopped chilli, garlic cream sauce	24 / 27	
HAWAIIAN CHICKEN WINGS Grilled wings marinated in tangy sweet sauce, served with corn and pineapple salsa GFO	19 / 21	
HERB CRUSTED TUNA CRUDO Sunomono salad, garlic baguette crisps topped with yuzu and basil vinaigrette	24 / 27	
GRILLED HALOUMI Sumac spiced labneh, chargrilled shaved zucchini, toasted pine nuts, preserved lemon and pitta bread v, GFO	22 / 24	
- BURGER BAR -		
All burgers served on a milk bun with crunchy fries		
CLASSIC CHEESEBURGER Beef pattie, lettuce, tomato, cheese and tomato sauce GFO	21 / 23	
STICKY BEEF BURGER Pattie basted in sticky bbq sauce, crispy fried eschalot, tomato, lettuce, grilled bacon and American liquid cheese GFO	25 / 28	
CHICKEN & SLAW BURGER Chargrilled marinated chicken, red cabbage, sliced green pepper and carrot slaw topped with yoghurt sauce GFO	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 -		
SALMON AND PRAWN RISOTTO Creamy dill risotto cooked with salmon, asparagus and green peas topped with curried grilled prawns, lemon crème fraîche	28 / 31	
TUSCAN CHICKEN ORZO Pan-fried with preserved lemon, cherry tomatoes, basil, asparagus spears and bell pepper oil GFO	26 / 29	
CHILLI PRAWN SPAGHETTI Pan-fried tiger prawns with semi-dried tomato, sautéed spinach, lemon pangritata and anchovy butter sauce GFO	28 / 31	

- CHAR CHAR CHAR -		
MEDITERRANEAN LAMB SKEWER Served with pitta bread, breaded fetta, smoked hummus, sumac, pickled red onion, radish and confit tomato topped with basil infused olive oil GFO	32 / 36	
Our Beef is produced from carefully selected cattle and farms, ensuring consistent quality and flavour. The beef is primarily for the foodservice industry and is distributed through foodservice partners. 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 Victorian pasture fed beef, Poowong Victoria GF	43 / 46	
RUMP STEAK 300 GRAMS Grain-fed True North rump. The cattle are raised on Stanbroke’s vast properties in the Gulf region of Queensland, Australia GF	33 / 36	
NEW YORK PREMIUM 300 GRAMS 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	45 / 49	
All steaks served with crunchy fries and house salad		
OPTIONAL ADD ONS Two Australian king prawns GF	+14 / 16	
CHOICE OF GLUTEN FREE SAUCES GF Creamy mushroom / Béarnaise / Pink peppercorn / Red wine gravy / Creamy roast garlic sauce / Creamy diane / Sticky barbeque	+2 / 3	
- SIGNATURES -		
PORK BELLY Kumera and apple purée, sautéed kale and lardon, braised red cabbage, pork cracker, cranberry and port wine jus GF	36 / 39	
SALMON MEDALLION AND PRAWNS Served with cauliflower cake, purée, grilled asparagus, za’atar and dill cream sauce	34 / 38	
FLATHEAD FILLETS Pan-fried flathead fillets served with buttermilk potato purée, sautéed garlic beans, charred corn, topped with lemon thyme cream sauce GF	34 / 38	
CONFIT DUCK BREAST Marinated in five spice served with creamy potato purée, sautéed greens and plum sauce GF	37 / 39	
LEMON THYME CHICKEN ROULADE Pea purée, charred asparagus, confit potato, prosciutto crumb, lemon and tarragon sauce GF	29 / 32	

- FROM THE GARDEN -		
CAESAR SALAD Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and housemade creamy dressing	21 / 24	
CHOPPED GREEK SALAD Traditional Greek salad with chopped cucumber, olives, red onion, tomato and Greek feta, housemade lemon dressing GF, v	21 / 24	
COMPRESSED MELON & PROSCIUTTO Cantaloupe, dew & watermelon, arugula, pecan nuts, crumbled fetta and aged balsamic vinaigrette GF	24 / 26	
OPTIONAL ADD ONS Poached chicken GF Smoked salmon GF Chilled king prawns (4) GF	+7 / 8 +10 / 11 +12 / 14	
- CLASSICS -		
CHICKEN SCHNITZEL 300 grams served with crunchy fries, house salad and gravy	26 / 29	
JUNIOR CHICKEN SCHNITZEL 150 grams served with crunchy fries, house salad and gravy	20 / 22	
MAKE YOUR SCHNITZEL A PARMIGIANA With napoli sauce, ham and mozzarella cheese	+5 / 6	
MARKET BATTERED FISH Served with crunchy fries, house salad and tartare sauce	27 / 30	
GRILLED FISH OF THE DAY Served with dressed house salad, crunchy fries, lemon and tartare sauce GF	29 / 31	
SALT AND PEPPER SQUID Spiced squid served with house salad, crunchy fries and garlic mayonnaise	28 / 31	
CHICKEN AND PRAWN SCALLOPINI Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce GF	29 / 32	
<p>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.</p> <p>Price = Members/Visitors V = Vegetarian VG = Vegan GF = Gluten Free GFO = Gluten Free Option Additional charges may apply</p> <p>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.</p>		