

- PIZZAS -

All pizza sizes are 12"

GLUTEN FREE BASE GF	+4/5
CHEESY GARLIC Fresh herbs and mozzarella v	21/23
MARGHERITA Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil v	22/25
HAWAIIAN Napoli base, mozzarella cheese, ham and pineapple	24/27
VEGETARIAN Napoli base, mozzarella cheese, mushroom, capsicum, black olives, Spanish onion, spinach and cherry tomato v	24/27
THE ITALIAN STALLION Pepperoni, napoli base and shredded mozzarella	24/27
MEAT LOVERS Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic	25/28
SUPREME Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs	26/29
CHICKEN & AVOCADO Grilled chicken, bacon, avocado, napoli base, capsicum, red onion and sriracha aioli	26/29
FIERY PRAWN Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli i	27/30
PERI PERI CHICKEN Marinated grilled chicken breast, bacon, camembert, roasted peppers, cherry tomatoes, red onion and ranch sauce	27/30

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 i
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 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	22/25

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

SPICY MISO & GARLIC CREAM PRAWNS

Served with cabbage cake, confit tomato, and crispy shallots **i**

25/28

GRILLED CHICKEN RIBS

Sticky ginger glaze, lime yoghurt, and chopped shallots

19/21

CHARGRILLED BABY SQUID

Garlic, lemon & black pepper marinade, sautéed bamboo shoots, citrus salad **GF, I**

21/23

BEEF WITH TRUFFLE POLENTA

12-hour slow-cooked beef, truffle-infused creamy polenta, mushroom duxelles **GF**

24/27

- 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

SMASHED BEEF BURGER

Slow-cooked beef, gremolata slaw, pickled baby cucumber, smoked cheese **GFO**

26/29

TEX-MEX FRIED CHICKEN BURGER

Jalapeño, tomato and corn salsa, guacamole, harissa maple mayo, served with coleslaw **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 -

LAMB RIGATONI

Mushroom, spinach, citrus ricotta, fried basil, lemon zest and confit tomato **GFO**

32/35

PRAWN, CHORIZO & BISQUE TAGLIATELLE

Seafood bisque, confit tomato, chargrilled lemon-marinated prawns and chorizo crumb **GFO, M**

34/38

SPICY CHICKEN ARRABBIATA LINGUINE

Pan-fried chicken, house-made tomato sauce, parsley, lemon crème fraîche, herb crust **GFO**

28/31

- CHAR CHAR CHAR -

MEDITERRANEAN LAMB SKEWERS (2)

32/36

Served with smoked hummus, sumac, pickled red onion, marinated zucchini, lemon pearl couscous, garlic yoghurt and warm pitta **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.

ANGUS PLATINUM MB+2 SCOTCH FILLET 250 GRAMS

48/52

Murray Valley region of Victoria. Guaranteed world class MSA grading **GF**

RUMP STEAK 300 GRAMS

35/38

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

47/51

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, I**

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 -

GOCHUJANG PORK BELLY

37/41

Kimchi slaw, crispy smashed potatoes, crackling **DF**

GARLIC BLACK BEAN SALMON

36/40

Crispy skin salmon glazed with honey and garlic black bean sauce, smashed potatoes, butter beans **M**

CRISPY SKIN BARRAMUNDI

36/40

Harissa carrot purée, cauliflower floret, spiced crispy lentils, mint yoghurt **I**

GARLIC & HERB-CRUSTED LAMB SHOULDER

39/43

Burnt leek, potato purée, charred baby carrots, sautéed spinach, garlic and spiced yoghurt **GF**

CHICKEN ROULADE

31/33

Herb chicken roulade served with warm Moroccan-spiced couscous, roasted almonds, raisins, grilled Dutch carrots and chicken jus

- FROM THE GARDEN -

CAESAR SALAD

21/24

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

MEXICAN POKE BOWL

22/25

Brown rice topped with sweet corn, black beans, tomato, crisp lettuce, cheese, avocado, fresh coriander, and a zesty lime dressing **GF, V**

PUMPKIN & SAGE BROWN BUTTER SALAD

24/27

Honey-glazed pumpkin, toasted walnuts, baby spinach, lemon crème fraîche, balsamic reduction **GF, V**

OPTIONAL ADD ONS

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

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

- CLASSICS -

CHICKEN SCHNITZEL

27/29

300 grams served with crunchy fries, house salad and gravy

JUNIOR CHICKEN SCHNITZEL

22/24

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

29/31

Served with crunchy fries, house salad and tartare sauce **I**

GRILLED FISH OF THE DAY

31/33

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

SALT AND PEPPER SQUID

29/31

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

CHICKEN AND PRAWN SCALLOPINI

31/33

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

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 DF = Dairy Free GF = Gluten Free
GFO = Gluten Free Option Additional charges may apply

Seafood Origin
A = Australia I = Imported M = Mixed

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.