

## Breads and Starters

MINI BAGUETTE  
M 5.5 NM 6.5  
pepe sayer butter

GARLIC CRONUT  
M 5.8 NM 6.9  
garlic flavoured croissant-donut pastry, whipped garlic butter

BBQ SPLIT MOOLOOLABA KING PRAWNS (3) (GF)  
M 19.5 NM 23  
sesame, peanut, green chilli paste, E.V.O

BEEF CHEEK CIGARS  
M 16.5 NM 19.5  
wrapped in brik pastry, celeriac and horseradish slaw

X SALT AND PEPPER SOUTHERN CALAMARI  
M 16.5 NM 19.5  
lemon cheek, saffron aioli

X CRUDO OF HIRAMASA KINGFISH (GF)  
M 17.5 NM 20.6  
macadamia nuts, micro herbs, finger lime caviar

CRUMBED POACHED EGG  
M 15 NM 17.7  
miso almond butter, new season asparagus

WAGYU BEEF CARPACCIO - JAPANESE STYLE (GF)  
M 17.5 NM 20.6  
radish, carrot, apple salad, soy and mirin dressing

CONFIT DUCK TACOS  
M 19.5 NM 23  
shredded lettuce, sour cream, cheese, soft tacos, guacamole, salsa

## Oysters (regional and seasonal)

NATURAL (GF)  
each M 3 NM 3.6  
cheek of lemon, american cocktail sauce

KILPATRICK (GF)  
each M 3.5 NM 4.2  
crisp bacon, north carolina BBQ sauce

CHAMPAGNE MORNAY  
each M 3.5 NM 4.2  
baked champagne cream and cheese sauce

## Steaks and Ribs

All our beef is grass fed - no added hormones. All steaks served with chunky chips and olive oil tossed greens

EYE FILLET 200G MBS1 (GF)  
M 32 NM 37.7

SIRLOIN 250G MBS2 (GF)  
M 31.5 NM 37.1

X STEAK DIANNE MBS1 (GF)  
M 29 NM 34.2  
brandy, worcestershire, cream, parsley

RUMP 250G (GF)  
M 22.5 NM 26.5

RUMP 400G MBS1 (GF)  
M 26.5 NM 31.2

RIB EYE ON THE BONE 350G MBS3+ (GF)  
M 44 NM 51.8

FILLET MIGNON 200G MBS1  
(wrapped in bacon) (GF)  
M 33.5 NM 37.7



RACK OF USA PORK RIBS (GF)  
M 32 / 37.7 NM 36 / 42.4  
half or full, tequila BBQ sauce

## Enhancements

MUSHROOM SAUCE, PEPPER SAUCE, RED WINE JUS, DIANNE SAUCE, BÉARNAISE SAUCE (all GF)

## Mains

X CONE BAY BARRAMUNDI (GF)  
M 30 NM 35.3  
chilled king prawns, avocado, pumpkin butter, green curry cream sauce

PRAWN TAGLIATELLE  
M 29 NM 34.2  
citrus zest, crisp prosciutto crumbs, chilli, garlic, parsley

CHICKEN KIEV (do you remember)  
M 26 NM 30.6  
english spinach mash, pickled cherry tomatoes

PARMESAN CRUSTED FOUR POINT RACK OF LAMB  
M 36 NM 42.4  
cracked and crispy chat potatoes, baby pea mash, mint bearnaise

BOXED BATTERED FISH AND CHIPS  
M 27 NM 31.8  
chunky chips, “the best homemade tartare”, lemon (grilled available)

## Sharing / Social Dining

These dishes are designed to share with each other or friends

TODAYS MARKET FRESH WHOLE FISH  
M 69 NM 81.2  
summer greens, boiled baby potatoes, lemon cheeks, caper, parsley butter

PORTUGESE BONELESS WHOLE ROASTED CHICKEN (GF) M 59 NM 69.5  
charred corn, peppers, fat potatoes, asparagus spears

X 12 HOUR SLOW COOKED LAMB SHOULDER (GF) M 65 NM 76.5  
pomegranate syrup, fragrant herb tabouleh, grilled flatbread, sheeps milk labneh

## Table Sides to Share

M 8.5 NM 10  
CHUNKY CHIPS  
STEAMED SEASONAL VEGETABLES (V) (GF)  
ROASTED CAULIFLOWER WITH KALE PESTO (V) (GF)  
CHAR-GRILLED CORN ON THE COB WITH SMOKED PAPRIKA BUTTER (V) (GF)  
TOSSED LEAVES WITH GODDESS DRESSING (V)  
OVEN ROAST PUMPKIN WITH RICOTTA AND SAGE (V) (GF)  
BUTTER MASH POTATO

## Vegetarian and Vegan

ENTREE: M 14 NM 16.5 | MAIN: M 19 NM 22.4  
VEGAN AND GLUTEN FREE CAESAR SALAD (GF) (VEGAN)  
facon crisps  
X CAULIFLOWER, CHICKPEA AND COCONUT CURRY (GF) (VEGAN)  
wilted spinach, steamed rice  
ZUCCHINI FRITTERS (GF) (VEGAN)  
tomato and coriander salsa, spinach, caramelised onion

## Kids

M 12 NM 14.2  
CHICKEN STRIPS  
chips, salad  
FISH AND CHIPS  
grilled or battered  
STEAK AND CHIPS  
100g rib fillet  
HAM AND PINEAPPLE PIZZA

## Dessert

M 12.5 NM 14.8

X STICKY DATE PUDDING  
caramel sauce, banana ice-cream on a stick

BANOFFEE COCONUT CHIA PUDDINGS (V) (GF)  
toffee bananas

COFFEE CARAMEL CRÈME BRÛLÉE (GF)  
marscapone cream, chocolate brownie

ICED VOVO ICE-CREAM CAKE  
raspberry sauce

CHEESE M 15 NM 17.7  
ask for today's selection - dried fig jam, water crackers

M = Member | NM = Non-Member

(V) VEGETARIAN (GF) GLUTEN FREE. MENU ITEMS & PRICES SUBJECT TO CHANGE. CAKEAGE 2.5PP  
WE ARE ABLE TO CATER FOR MOST DIETARY REQUIREMENTS - PLEASE ADVISE YOUR SERVER

05-3



ALL TIME FLAME FAVOURITES

*Cocktails*

43 <sup>RD</sup> SIN - Tropical mix of licor 43, lychee liquor, triple sec, splashes of cranberry, pineapple juice & aromatic passionfruit	<b>15</b>	17.7
FRUIT TINGLE - Blue curaçao liqueur built over ice with Smirnoff vodka & finished off with lemonade & a raspberry float	<b>12</b>	14.2
LONG ISLAND ICE TEA - Cuervo tequila, Smirnoff vodka, Gordon's gin, Bacardi rum & Grand Marnier, lemon juice & coke	<b>16</b>	18.9
MOJITO - Fresh mint & limes crushed with Bacardi rum then shaken vigorously & topped off with club soda	<b>16</b>	18.9
LIQUID ECSTASY - Midori melon liqueur, Bacardi white rum & blue curaçao shaken with fresh lemon & pineapple juice	<b>14</b>	16.5
MARGARITA - Cuervo tequila, triple sec & lime juice, shaken with ice & poured into a salt-rimmed glass	<b>14</b>	16.5
ESPRESSO MARTINI - A creamy mix of fresh espresso, Kahlua & vodka, a special treat for the coffee lovers	<b>16</b>	18.9
SPICED MOJITO - Crushed fresh mint, limes & Sailor Jerry spiced rum, topped up with ice & ginger beer	<b>16</b>	18.9
MASH PASSION - A summer crush of strawberry liqueur, Smirnoff vodka, fresh passionfruit & oranges	<b>14</b>	16.5
TOBLERONE - Frangelico, Kahlua & Baileys with fresh cream, shaken & poured into a chocolate & honey coated glass	<b>14</b>	16.5

*Tap Beer*

KIRIN, LITTLE CREATURES PALE ALE, KOSCIUSZKO PALE ALE, PERONI, HAHN SUPER DRY, JAMES SQUIRE 150 LASHES PALE ALE, JAMES SQUIRES ORCHARD CRUSH (CIDER), TOOHEYS NEW, CARLTON DRAUGHT, VB, TOOHEYS OLD, COOPERS	<b>FROM 4.7</b>	5.6
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*Bottled Beer*

<b>LOCAL</b>	<b>FROM 5.3</b>	6.3
PURE BLONDE, HAHN SUPER DRY, COOPERS SESSION ALE, TOOHEYS EXTRA DRY		
<b>IMPORTED</b>	<b>FROM 7.3</b>	8.6
HEINEKEN, PERONI, CORONA, GUINNESS		
<b>CIDER</b>	<b>FROM 6.5</b>	7.7
5 SEEDS CRISP APPLE, SOMERSBY APPLE, SOMERSBY PEAR, SOMERSBY WATERMELON, SOMERSBY BLACKBERRY		

*Sparkling Wine*

	150ml	250ml	750ml	150ml	250ml	750ml
TYRRELL'S MOORES CREEK PREMIUM BRUT Hunter Valley, NSW	<b>6.2</b>		<b>23.8</b>	7.3		28.0
DUNES & GREEN CHARDONNAY PINOT (187ML PICCOLO) SA			<b>11.7</b>			13.8
WARBURN ESTATE RUMOURS PINK MOSCATO (Lower Alcohol 5%)	<b>7.1</b>	<b>11.7</b>	<b>29.3</b>	8.4	13.8	34.5
FIORE MOSCATO (SPRITZIG) Mudgee, NSW	<b>7.6</b>	<b>12.5</b>	<b>30.4</b>	9.0	14.8	35.8
T'GALLANT PROSECCO Mornington Peninsula, VIC			<b>35.7</b>			42.0
VEUVE D'ARGENT NV Ingrandes-Sur-Loire, France	<b>8.3</b>		<b>32.6</b>	9.8		38.4
CROSER BY PETALUMA NV Adelaide Hills, SA			<b>43.6</b>			51.3
MARQUIS DE LA TOUR SPARKLING ROSÉ Loire Valley, France	<b>8.6</b>		<b>36.5</b>	10.2		43
MOET & CHANDON BRUT IMPERIAL NV Champagne, France			<b>109.2</b>			128.5

*White Wine*

WOLF BLASS EAGLEHAWK RIESLING South Eastern Australia	<b>6.0</b>	<b>10.0</b>	<b>25.5</b>	7.1	11.8	30.0
THE VINES PINOT GRIGIO Griffith, NSW	<b>6.3</b>	<b>10.5</b>	<b>26.5</b>	7.5	12.4	31.2
T'GALLANT JULIET PINOT GRIGIO Mornington Peninsula, VIC	<b>7.6</b>	<b>12.5</b>	<b>30.4</b>	9.0	14.8	35.8
PASQUA PINOT GRIGIO Verona, Italy	<b>7.9</b>	<b>13.1</b>	<b>31.5</b>	9.3	15.5	37.1
MATAKANA PINOT GRIS Marlborough, NZ	<b>8.2</b>	<b>13.7</b>	<b>32.1</b>	9.7	16.2	37.8
TRUVEE PINOT GRIS South Eastern Australia	<b>8.9</b>	<b>14.7</b>	<b>36.5</b>	10.5	17.3	43.0
MOLLY'S CRADLE VERDELHO Hunter Valley, NSW	<b>8.2</b>	<b>13.7</b>	<b>32.1</b>	9.7	16.2	37.8
TYRRELL'S MOORE'S CREEK HOUSE WHITE Hunter Valley, NSW	<b>5.9</b>	<b>9.8</b>	<b>22.0</b>	7.0	11.6	25.9
McWILLIAM'S MARKVIEW CHARDONNAY Hunter Valley, NSW	<b>6.1</b>	<b>10.2</b>	<b>26.0</b>	7.2	12.0	30.6
TYRRELL'S HUNTER VALLEY CHARDONNAY Hunter Valley, NSW	<b>8.8</b>	<b>14.7</b>	<b>36.4</b>	10.4	17.3	42.9
3 STONES SAUVIGNON BLANC Marlborough, NZ	<b>8.4</b>	<b>14.1</b>	<b>33.1</b>	9.9	16.6	39.0
VIDAL SAUVIGNON BLANC Marlborough, NZ	<b>8.6</b>	<b>14.2</b>	<b>34.3</b>	10.2	16.8	40.4
WILD OATS SAUVIGNON BLANC Margaret River & Pemberton, WA	<b>8.8</b>	<b>14.6</b>	<b>35.3</b>	10.4	17.2	41.6
TYRRELL'S VAT ONE SEMILLON Hunter Valley, NSW			<b>109.2</b>			128.5

*Red Wine*

DEEP WOODS ROSÉ Margaret River, WA	<b>8.7</b>	<b>14.3</b>	<b>34.8</b>	10.3	16.9	41.0
LA VIELLE FERME CÔTES DU VENTOUX ROSÉ Southern Rhone, France	<b>9.2</b>	<b>15.4</b>	<b>37.1</b>	10.9	18.2	43.7
TAYLORS PINOT NOIR ROSÉ Adelaide Hills, SA	<b>9.6</b>	<b>15.9</b>	<b>39.2</b>	11.3	18.8	46.2
CHAIN OF FIRE PINOT NOIR Mudgee, NSW	<b>7.3</b>	<b>12.0</b>	<b>28.7</b>	8.6	14.2	33.8
SCOTCHMAN'S HILL SWAN BAY PINOT NOIR Bellarine Peninsula, VIC	<b>9.6</b>	<b>15.9</b>	<b>39.2</b>	11.3	18.8	46.2
TYRRELL'S MOORE'S CREEK SHIRAZ Hunter Valley, NSW	<b>5.9</b>	<b>9.8</b>	<b>22.0</b>	7.0	11.6	25.9
MOLLY'S CRADLE ESTATE SHIRAZ Mudgee, NSW	<b>8.6</b>	<b>14.2</b>	<b>34.3</b>	10.2	16.8	40.4
ROBERT OATELY POCKETWATCH SHIRAZ Central Ranges, VIC	<b>8.7</b>	<b>14.3</b>	<b>34.8</b>	10.3	16.9	41.0
WILD OATS SHIRAZ Central Ranges, NSW	<b>8.8</b>	<b>14.6</b>	<b>35.3</b>	10.4	17.2	41.6
D'ARENBERG THE FOOTBOLT SHIRAZ McLaren Vale, SA			<b>43.1</b>			50.8
McWILLIAM'S MARKVIEW CABERNET MERLOT Hunter Valley, NSW	<b>6.1</b>	<b>10.2</b>	<b>26.0</b>	7.2	12.0	30.6
HARTOG'S PLATE CABERNET MERLOT Margaret River, WA	<b>6.3</b>	<b>10.5</b>	<b>26.5</b>	7.5	12.4	31.2
CHATEAU TAHBILK ONE MILLION CUTTINGS MERLOT Nagambie Lakes, VIC	<b>8.8</b>	<b>14.6</b>	<b>35.3</b>	10.4	17.2	41.6
TAYLORS PROMISED LAND CABERNET SHIRAZ Clare Valley, SA	<b>8.9</b>	<b>14.7</b>	<b>36.5</b>	10.5	17.3	43.0
RICHLAND CABERNET SAUVIGNON Riverina, NSW	<b>7.6</b>	<b>12.5</b>	<b>30.4</b>	9.0	14.8	35.8
RYMILL THE DARK HORSE CABERNET SAUVIGNON Coonawarra, SA	<b>9.2</b>	<b>15.4</b>	<b>37.1</b>	10.9	18.2	43.7
TAYLOR'S HERITAGE CABERNET SAUVIGNON Clare Valley, SA	<b>9.8</b>	<b>16.1</b>	<b>39.7</b>	11.6	19.0	46.8
TAYLOR'S BDX CAB SAUV/MERLOT/MALBEC/CAB FRANC Clare Valley, SA			<b>45.0</b>			53.0
WIRRA WIRRA CHURCH BLOCK CAB/SAUV/SHIR/MERLOT McLaren Vale, SA			<b>46.5</b>			54.8
TYRRELL'S VAT 9 SHIRAZ Hunter Valley, NSW 2016 (97 points)			<b>69.0</b>			81.2
PENFOLDS BIN 389 CABERNET SHIRAZ SA (96 points)			<b>109.0</b>			128.3
PENFOLDS BIN 95 GRANGE SA 1994 (97 points)			<b>980.0</b>			1153.0
PENFOLDS BIN 95 GRANGE SA 2012 (100 points)			<b>1100</b>			1294.2
PENFOLDS BIN 95 GRANGE SA 2014 (98 points)			<b>1100</b>			1294.2

*Fortified Wine & Cognac*

TYRRELL'S SPECIAL AGED PORT (60ML)	<b>6.1</b>					7.2
GALWAY PIPE PORT (60ML)	<b>9.5</b>					11.2
HENNESSEY XO COGNAC (30ML)	<b>15.8</b>					18.6

*Dessert Wine*

DE BORTOLI DEEN VAT 5 BOTRYTIS SEMILLON (60ML*   +375ML) Riverina, VIC	<b>7.2*</b>	<b>31.9†</b>		8.5*		37.6†
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