



**Monday to Thursday**

*5pm to Midnight*

**Friday to Sunday**

*2:30pm to Midnight*

## **WANT TO SHARE**

	<u>Member</u>	<u>Non-Member</u>
<b>WEDGES</b> <i>Sour cream &amp; sweet chilli</i>	<b>9.5</b>	11.2
<b>CHUNK CHIPS</b> <i>Choose Aioli or Tomato Sauce (\$2 extra gets you both)</i>	<b>8</b>	9.5
<b>TATA TOTS</b> <i>Choose Aioli or Tomato Sauce (\$2 extra gets you both)</i>	<b>8</b>	9.5
<b>TRUFFLE &amp; PARMESAN POPCORN</b> <i>Popped in Flame, infused with truffle butter &amp; aged parmesan</i>	<b>9</b>	10.6
<b>MUNCHSKINS</b> <i>Potato skins, melted cheese, bacon bits, sour cream</i>	<b>14.5</b>	17.1

## **SOMETHING DIFFERENT**

	<u>Member</u>	<u>Non-Member</u>
<b>COWBOY JAFFLE</b> <i>Sliced double smoked ham, cheddar cheese, baked beans</i>	<b>8.5</b>	10
<b>DUCK TACOS</b> <i>Slow cooked shredded duck, lettuce, tomato &amp; cheese, soft taco, guacamole side</i>	<b>16</b>	18.9
<b>NIBBLES – “bits &amp; pieces”</b> <i>S &amp; P calamari, wedges, spring rolls, samosas, mini meat balls, sweet chili &amp; sour cream</i>	<b>20</b>	23.6

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*All items may be purchased using Ambassador Reward points*



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## **BURGERS & SANDWICHES**

***All burgers served in a soft milk bun  
with tata tots***

	<u>Member</u>	<u>Non- Member</u>
<b>ANGUS PLAIN BEEF BURGER</b> <i>100% angus beef burger, shredded lettuce, sliced tomato, tomato relish</i>	<b>18</b>	21.2
<b>ANGUS BEEF &amp; CHEESE BURGER</b> <i>100% angus beef burger, shredded lettuce, sliced tomato, sliced cheese, tomato relish</i>	<b>18.5</b>	21.8
<b>ANGUS BEEF &amp; BACON BURGER</b> <i>100% angus beef burger, shredded lettuce, sliced tomato, bacon rasher, tomato relish</i>	<b>19</b>	22.4
<b>DOUBLE ANGUS BEEF, DOUBLE BACON &amp; DOUBLE CHEESE BURGER</b> <i>2 x 100% angus beef burgers, shredded lettuce, sliced tomato, double cheese, double bacon, tomato relish</i>	<b>21</b>	24.8
<b>FRIED CHICKEN SANDWICH</b> <i>chicken schnitzel, shredded lettuce, sliced tomato, whole egg mayonnaise</i>	<b>18</b>	21.2
<b>STEAK SANDWICH</b> <i>BBQ angus rib fillet, shredded lettuce, sliced tomato, caramelised onion, aioli, BBQ sauce</i>	<b>18.5</b>	21.8
<b>B&amp;E ROLL</b> <i>Maple bacon, free range egg, cheddar cheese, house made bbq sauce on a soft milk bun</i>	<b>8.5</b>	10
<b>BARRA BURGER</b> <i>Tempura barra burger, shredded lettuce, sliced tomato, shaved pickled cucumber, sriracha - mustard - honey mayo</i>	<b>17</b>	20



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## **HAND STRETCHED PIZZA**

*We use the finest mozzarella cheese and slow cooked Napoli sauce*

	<u>Member</u>	<u>Non-Member</u>
<b>MAPLE BACON &amp; PINEAPPLE</b> <i>Maple glazed bacon, pineapple pieces</i>	<b>18</b>	21.2
<b>MEAT LOVERS</b> <i>Double smoked ham, pepperoni, cabanossi, bacon</i>	<b>21</b>	24.8
<b>VEGETARIAN</b> <i>Roast pumpkin, basil, caramelized onion, pine nuts, pomegranate molasses</i>	<b>17.5</b>	20.6
<b>SUPREME PIZZA</b> <i>Mushroom, ham, cabanossi, pepperoni, green capsicum, olives, bacon, pineapple</i>	<b>21</b>	24.8
<b>SMOKED SALMON</b> <i>Smoked salmon, avocado, sour cream, red onion, fresh herbs, lemon</i>	<b>21</b>	24.8
<b>CHICKEN PARMI PIZZA</b> <i>Chicken schnitzel strips, double smoked ham, napoli, mozzarella</i>	<b>19</b>	22.4
<b>THE PRAWN STAR</b> <i>Sliced garlic prawns, roasted red peppers, hint of chilli, ricotta, parsley</i>	<b>21</b>	24.8



## SPARKLING



150ml



250ml



750ml




<i>Tyrrell's Moores Creek Premium Brut</i>	<b>6.2</b> 7.3		<b>23.8</b> 28.0	Member Non Member
<i>Dunes &amp; Green Chardonnay Pinot (*187ml Piccolo)</i>			<b>11.7*</b> 13.8*	
<i>Warburn Estate Rumours Pink Moscato</i> <i>(Lower Alcohol 5%)</i>	<b>7.1</b> 8.4	<b>11.7</b> 13.8	<b>29.3</b> 34.5	
<i>Fiore Moscato (Spritzig)</i>	<b>7.6</b> 9.0	<b>12.5</b> 14.8	<b>30.4</b> 35.8	
<i>T'Gallant Prosecco</i>			<b>35.7</b> 42.0	
<i>Veuve D'argent NV (France)</i>	<b>8.3</b> 9.8		<b>32.6</b> 38.4	
<i>Croser By Petaluma NV</i>			<b>43.6</b> 51.3	
<i>Marquis De La Tour Sparkling Rose (France)</i>	<b>8.6</b> 10.2		<b>36.5</b> 43	
<i>Moët &amp; Chandon NV (France)</i>			<b>109.2</b> 128.5	

## WHITES

<i>Wolf Blass Eaglehawk Riesling</i>	<b>6.0</b> 7.1	<b>10.0</b> 11.8	<b>25.5</b> 30.0	
<i>The Vines Pinot Grigio</i>	<b>6.3</b> 7.5	<b>10.5</b> 12.4	<b>26.5</b> 31.2	
<i>T'Gallant Juliet Pinot Grigio</i>	<b>7.6</b> 9.0	<b>12.5</b> 14.8	<b>30.4</b> 35.8	
<i>Pasqua Pinot Grigio (Italy)</i>	<b>7.9</b> 9.3	<b>13.1</b> 15.5	<b>31.5</b> 37.1	
<i>Matakana Pinot Gris (New Zealand)</i>	<b>8.2</b> 9.7	<b>13.7</b> 16.2	<b>32.1</b> 37.8	
<i>Truvée Pinot Gris</i>	<b>8.9</b> 10.5	<b>14.7</b> 17.3	<b>36.5</b> 43	
<i>Molly's Cradle Verdelho</i>	<b>8.2</b> 9.7	<b>13.7</b> 16.2	<b>32.1</b> 37.8	
<i>Tyrrell's Moore's Creek House White</i>	<b>5.9</b> 7.0	<b>9.8</b> 11.6	<b>22.0</b> 25.9	
<i>McWilliam's Markview Chardonnay</i>	<b>6.1</b> 7.2	<b>10.2</b> 12.0	<b>26.0</b> 30.6	






## **WHITES** (cont.)

	 150ml	 250ml	 750ml	
<i>Tyrrell's Hunter Valley Chardonnay</i>	<b>8.8</b> 10.4	<b>14.7</b> 17.3	<b>36.4</b> 42.9	Member Non Member
<i>3 Stones Sauvignon Blanc</i>	<b>8.4</b> 9.9	<b>14.1</b> 16.6	<b>33.1</b> 39.0	
<i>Vidal Sauvignon Blanc</i>	<b>8.6</b> 10.2	<b>14.2</b> 16.8	<b>34.3</b> 40.4	
<i>Wild Oats Sauvignon Blanc</i>	<b>8.8</b> 10.4	<b>14.6</b> 17.2	<b>35.3</b> 41.6	
<i>Tyrrell's Vat One Semillon</i>			<b>109.2</b> 128.5	

## **REDS**

<i>Deep Woods Rosé</i>	<b>8.7</b> 10.3	<b>14.3</b> 16.9	<b>34.8</b> 41.0	
<i>La Vielle Ferme Côte Du Ventoux Rosé</i>	<b>9.2</b> 10.9	<b>15.4</b> 18.2	<b>37.1</b> 43.7	
<i>Taylors Pinot Noir Rosé</i>	<b>9.6</b> 11.3	<b>15.9</b> 18.8	<b>39.2</b> 46.2	
<i>Chain Of Fire Pinot Noir</i>	<b>7.3</b> 8.6	<b>12.0</b> 14.2	<b>28.7</b> 33.8	
<i>Scotchman's Hill Swan Bay Pinot Noir</i>	<b>9.6</b> 11.3	<b>15.9</b> 18.8	<b>39.2</b> 46.2	
<i>Tyrrell's Moore's Creek Shiraz</i>	<b>5.9</b> 7.0	<b>9.8</b> 11.6	<b>22.0</b> 25.9	
<i>Molly's Cradle Estate Shiraz</i>	<b>8.6</b> 10.2	<b>14.2</b> 16.8	<b>34.3</b> 40.4	
<i>Robert Oakley Pocketwatch Shiraz</i>	<b>8.7</b> 10.3	<b>14.3</b> 16.9	<b>34.8</b> 41.0	
<i>Wild Oats Shiraz</i>	<b>8.8</b> 10.4	<b>14.6</b> 17.2	<b>35.3</b> 41.6	
<i>D'arenberg The Footbolt Shiraz</i>			<b>43.1</b> 50.8	
<i>McWilliam's Markview Cabernet Merlot</i>	<b>6.1</b> 7.2	<b>10.2</b> 12.0	<b>26.0</b> 30.6	



				
	150ml	250ml	750ml	
<b>REDS</b> (cont.)				
<i>Hartog's Plate Cabernet Merlot</i>	<b>6.3</b> 7.5	<b>10.5</b> 12.4	<b>26.5</b> 31.2	Member Non Member
<i>Chateau Tahbilk One Million Cuttings Merlot</i>	<b>8.8</b> 10.4	<b>14.6</b> 17.2	<b>35.3</b> 41.6	
<i>Taylor's Promised Land Cabernet Shiraz</i>	<b>8.9</b> 10.5	<b>14.7</b> 17.3	<b>36.5</b> 43.0	
<i>Richland Cabernet Sauvignon</i>	<b>7.6</b> 9.0	<b>12.5</b> 14.8	<b>30.4</b> 35.8	
<i>Rymill Dark Horse Cabernet Sauvignon</i>	<b>9.2</b> 10.9	<b>15.4</b> 18.2	<b>37.1</b> 43.7	
<i>Taylor's Heritage Cabernet Sauvignon</i>	<b>9.8</b> 11.6	<b>16.1</b> 19.0	<b>39.7</b> 46.8	
<i>Taylor's BDX CabSau/Merlot/Malbec/CabFranc</i>			<b>45.0</b> 53.0	
<i>Wirra Wirra Church Block Cab/Sauv/Shir/Merlot</i>			<b>46.5</b> 54.8	
<i>Tyrrell's Vat 9 Shiraz 2016 (97 Points)</i>			<b>69</b> 81.2	
<i>Penfolds Bin 389 Cabernet Shiraz (96 Points)</i>			<b>109</b> 128.3	
<i>Penfolds Bin 95 Grange 1994 (97 Points)</i>			<b>980</b> 1153	
<i>Penfolds Bin 95 Grange 2012 (100 Points)</i>			<b>1100</b> 1294.2	
<i>Penfolds Bin 95 Grange 2014 (98 Points)</i>			<b>1100</b> 1294.2	

## DESSERT

<i>De Bortoli Deen Vat 5 Botrytis Semillon</i>	<b>7.2<sup>†</sup></b>	<b>31.9*</b>
( <sup>†</sup> 60ml   <sup>*</sup> 375ml)	8.5 <sup>†</sup>	37.6*

## FORTIFIED WINES & COGNAC

<i>Tyrrell's Special Aged Port (60ml)</i>	<b>6.1</b> 7.2
<i>Hennessey XO Cognac (30ml)</i>	<b>15.8</b> 18.6



***From 5:30pm***

	<u>Member</u>	<u>Non-Member</u>
<p><b>43<sup>RD</sup> SIN</b>  <i>Tropical mix of Licor 43, lychee liqueur, triple sec, splashes of cranberry, pineapple juice &amp; aromatic passionfruit</i></p>	<b>15</b>	17.7
<p><b>FRUIT TINGLE</b>  <i>Enjoy the fresh taste of blue curaçao liqueur built over ice with Smirnoff vodka &amp; finished off with lemonade &amp; a raspberry float</i></p>	<b>12</b>	14.2
<p><b>LONG ISLAND ICED TEA</b>  <i>Caribbean cool, this is a great mix of Cuervo tequila, Smirnoff vodka, Gordon's gin, Bacardi rum &amp; Grand Marnier, finished with lemon juice &amp; topped with coke</i></p>	<b>16</b>	18.9
<p><b>MOJITOS</b>  <i>Have it your way, choose from:</i></p> <ul style="list-style-type: none"> <li>• Original</li> <li>• Spiced</li> <li>• Pineapple and Coconut</li> <li>• Lychee</li> </ul>	<b>16</b>	18.9
<p><b>LIQUID ECSTASY</b>  <i>The name says it all, Midori melon liqueur, Bacardi white rum &amp; blue curaçao shaken with fresh lemon &amp; pineapple juice</i></p>	<b>14</b>	16.5
<p><b>MARGARITA</b>  <i>A citrus blend of Cuervo tequila, triple sec and lime juice, shaken with ice and poured into a salt-rimmed glass.</i></p>	<b>14</b>	16.5
<p><b>ESPRESSO MARTINI</b>  <i>Kickstart your night with this creamy mix of fresh espresso, Kahlua and Absolut vanilla vodka, a special treat for the coffee lovers</i></p>	<b>16</b>	18.9
<p><b>MASH PASSION</b>  <i>A summer crush of strawberry liqueur, smirnoff vodka, fresh passionfruit &amp; oranges</i></p>	<b>14</b>	16.5
<p><b>TOBLERONE</b>  <i>Delicious creamy blend of Frangelico, Kahlua &amp; Baileys with fresh cream, shaken &amp; poured into a chocolate &amp; honey coated glass</i></p>	<b>14</b>	16.5



*From 5:30pm*

	<u>Member</u>	<u>Non-Member</u>
<b>CIDER SANGRIA</b> <i>Blueberry syrup, Sailor Jerry, cranberry juice, lime wedges, topped with cider</i>	<b>17</b>	20
<b>BELVEDERE BLISS</b> <i>Belvedere vodka, cranberry, lime juice, blueberry syrup, topped with lemonade</i>	<b>18</b>	21.2
<b>BLOODY MARY</b> <i>Smirnoff vodka, tomato juice, horseradish cream Tabasco and Worcestershire sauce</i>	<b>15</b>	17.7
<b>ALL MOCKTAILS</b> • <i>Virgin Mojito</i> • <i>Virgin Mash Passion</i> • <i>Berry Bliss</i> • <i>Virgin Bloody Mary</i>	<b>7.5</b>	8.9