

the pizza

All pizza sizes are 12"		m/v
Gluten free base	GF	+ 3
Cheesy Garlic		17/19
Fresh herbs and mozzarella v		
Margherita		17/19
Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil v		
Funghi		18/20
Napoli base, swiss browns, oyster, black fungi, bocconcini and mozzarella v		
Meat Lovers		19/21
Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic		
The Italian Stallion		20/22
Pepperoni, Napoli base and shredded mozzarella		
Supreme		20/22
Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs		
Chicken & Avocado		22/24
Grilled chicken, bacon, avocado, Napoli base, capsicum, red onion and sriracha aioli		
Fiery Prawn		22/24
Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli		
Nutella		15/17
Nutella base, strawberries, vanilla bean ice cream and icing sugar v		

burger bar

All burgers served on a milk bun with crunchy steakhouse fries

Milk Bar Burger	18/20
200gram beef, shredded lettuce, tomato, beetroot, caramelised onion, smoky bacon, free range egg, cheese and ketchup GF	
Optional Add Ons (Milk Bar Burger)	20/22
+ Add a slow cooked beef rib	
Chicken Katsu Burger	18/20
Katsu chicken thigh burger, apple slaw, wasabi mayo	

PRICE = MEMBERS/NON-MEMBERS
V = VEGETARIAN VG = VEGAN GF = GLUTEN FREE GFO = GLUTEN FREE OPTON

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.

children’s menu

12 YEARS & UNDER:
INCLUDES A FREE CHEF’S
CHOICE ICE CREAM

12/13

- Battered fish fillets with chips
- Mini cheeseburger served with chips GFO
- Dinosaur chicken nuggets and chips
- Grilled chicken with steamed vegetables GF
- Twirl bolognaise with Parmesan cheese GFO

c.

menu.

MONDAY - SUNDAY
11:30am to 3pm

SUNDAY - THURSDAY
5.30pm to 9pm

FRIDAY AND SATURDAY
5.30pm to 10pm

c.



graze

	m/v
Continental loaf toasted with garlic butter v + mozzarella cheese v	7/8 9/11
Ghargrilled Chicken Wings (6) Gochujang sauce and fermented kimchi GF	16/18
Dynamite Prawn Taco (3) Soft shell tacos with crunchy lettuce, spicy prawns, spring onion, sesame seeds and housemade dynamite dressing	19/21
Truffle & Porcini Arancini (5) Truffle aioli and shaved Pecorino cheese v	17/19
Grilled Haloumi with blistered tomatoes, kalamata olives, labneh, pomegranate and toasted pita bread v, GFO	22/24
Seared Half Shell Scallops (4) Served with lemon zest and smoky anchovy butter sauce, lemon segment and house salad GF	19/21

signatures

Pork Belly Roast Slow roasted pork belly, Yorkshire pudding, zucchini, Dutch carrots, crispy potato, apple compote and red wine jus GFO	27/29
Slow Cooked Lamb Rump Slow cooked baby lamb rump served with buttered herbed potatoes, braised witlof, cabernet jus and mint gel GF	32/34
Grilled Barramundi Fillet Lemon and garlic marinated barramundi served with roasted aubergine caponata, sweet potato purée and baby carrots GF	32/34
Pan Fried Mackerel Marinated mackerel served with sautéed potato, Moroccan spiced buckwheat, red bell pepper topped with mango salsa and chermoula GF	32/34
Duck Confit Twice cooked duck confit served with kumara purée, asparagus and topped with fig and apricot compote GF	29/31
Grilled Seafood Plate Grilled barramundi, king prawns, chargrilled marinated baby octopus and seared scallops served with garden salad and crunchy chips GF	47/49
Australian Slipper Lobster (2) with bechamel and Gruyère cheese, Parmesan crust and served with crushed potatoes and asparagus spears	54/56

classics

	m/v
Chicken Schnitzel 300grams served with chips, house salad and gravy	24/26
Make Your Schnitzel A Parmigiana with Napoli sauce, ham and mozzarella cheese	5/6
Housemade Lemon And Lime Beer Battered Market Fish Served with chips, house salad and tartare sauce	27/29
Housemade Salt & Pepper Squid Greek salad, chips and aioli	28/30
Chicken And Prawn Scallopini Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, garlic mash potato and porcini cream sauce GF	27/29

from the garden

Caesar Salad Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved Parmesan and housemade creamy dressing	18/20
Arugula, Strawberry & Grape Salad Strawberries, crushed pistachio, grapes, arugula tossed with poppy seed lemon vinaigrette and crumbled Danish fetta v, GF	21/23
Heirloom Tomato, Avocado & Blue Cheese Salad Chopped avocado, cherry heirloom tomatoes and walnuts mixed and drizzled with Green Goddess dressing v, GF	21/23
Beetroot Salad Roasted beetroot, rocket, walnuts, caramelised onion, crispy kale, bocconcini, horseradish and honey dressing v, GF	19/21
Optional Add Ons Poached chicken GF Smoked salmon GF Chilled king prawns (4) GF	7/8 9/10 9/10

plant based & vegan

Plant-Based Beetroot Burger Vegan beetroot pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo vG, GF	18/20
Plant-Based Mushroom Burger Vegan mushroom pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo vG, GF	18/20
Vegan Indian Curry Slow cooked flavoursome curry with chickpeas, silverbeet leaves, fresh basil, garlic, carrots, celery and yellow curry served with steamed brown rice and pappadum vG, GF	25/27

char-char-char

	m/v
Marinated Lamb Souvlaki Served with Greek salad, chips, tzatziki and pita bread GFO	32/34
Slow Cooked Ebony Black Angus Beef Rib (600g) Marinated in red wine, rosemary and garlic served with garlic mash, broccolini, roasted carrots and cooking reduction GF	54/56
Spicy Grilled Chicken Skewers Served with crispy crushed potatoes, creamy slaw, pita bread and cilantro ranch GFO	27/29
Ebony Black Angus <i>All steaks served with crunchy steakhouse chips and wedge salad consisting of ranch sauce, crispy beef bacon, cherry tomatoes and crispy onions</i>	
Rump steak 300 grams GF Prime scotch fillet 300 grams GF New York Premium 400 grams GF	28/30 42/44 46/48
Optional Add Ons Two Australian king prawns GF	14/16
Choice Of Gluten Free Sauces GF Creamy mushroom / Béarnaise / Pink peppercorn / Sticky barbeque rib / Merlot and port wine jus / Creamy roast garlic sauce / Creamy Dianne	2/4

Our fresh pasta is made with premium local ingredients: 100% Australian Durum Semolina milled to order in Tamworth NSW, free range eggs, 100% Australian grown vegetables and cheese from Australia and Italy.

Italian Sausage Casarecce Casarecce pasta with butternut squash, Italian sausages, bacon and heirloom tomato tossed in pesto and arugula GFO	27/29
Crab & Balmain Bug Ravioli Queensland ocean prawn and blue swimmer crab ravioli, cherry tomato, garlic, chilli, parsley in a light cream sauce topped with shaved Grana Padano	28/30
Creamy Mushroom Linguine Porcini and button mushrooms, prosciutto, wilted rocket leaves and grated Grana Padano GFO	27/29

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