



LUNCH

MONDAY-SATURDAY
11:30AM-2:30PM

DINNER

MONDAY-THURSDAY
5:30PM-8:30PM

FRIDAY-SATURDAY
5:30PM-9PM

SUNDAY
11:30AM-8:30PM

DRY AGED MEAT CABINET

Dry ageing meat causes moisture to evaporate through a process called desiccation. This process enhances greater concentrations of beef flavour and results in a delicious rich finish.

The meat is sold at market price depending on where it was sourced and the time it's aged. We generally age our meat between 24 and 36 days.

Price = Members/Non-Members
V = Vegetarian VG = Vegan
GF = Gluten Free GFO = Gluten Free Option
Some dishes may contain traces of nuts

- PLANT-BASED & VEGAN -

- PLANT-BASED BEETROOT BURGER** 18/20
Vegan beetroot pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo **VG, GF**
- PLANT-BASED MUSHROOM BURGER** 18/20
Vegan mushroom pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo **VG, GF**
- VEGAN INDIAN CURRY** 25/27
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**

- 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 **GFO**
 - Optional Add Ons (Milk Bar Burger)**
Add a slow cooked beef rib 20/22
 - GRILLED FISH BURGER** 24/26
Grilled fish fillet, cilantro ranch, cheddar cheese, lettuce, Spanish onion and sweet chilli mayonnaise **GFO**

- DESSERTS -

- CHOCOLATE LAVA PUDDING** 12/13
Chocolate fudge sauce and vanilla bean ice cream
- JUMBO CHURROS** 15/16
Coated in cinnamon sugar and served with chocolate and caramel fudge dipping sauce, fresh strawberries
- WARM INDIVIDUAL STICKY DATE PUDDING** 12/13
Butterscotch sauce and vanilla bean ice cream
- TRIO OF GELATO & SORBET** 10/11
Served with almond biscotti

- CHILDREN'S MEALS -

- 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 topped with Parmesan cheese **GFO**



- GRAZE -

CONTINENTAL LOAF TOASTED

with garlic butter **v**
+ mozzarella cheese **v**

7/8
9/11

CHARGRILLED CHICKEN WINGS

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 **GF**

54/56

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- PAN TO PLATE -

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

- CLASSICS -

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

- THE PIZZA KITCHEN -

All pizza sizes are 12"

MARGHERITA

Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil **v**

17/19

THE ITALIAN STALLION

Pepperoni, Napoli base and shredded mozzarella

20/22

FIERY PRAWN

Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli

22/24

NUTELLA

Nutella base, strawberries, vanilla bean ice cream and icing sugar **v**

15/17

GLUTEN FREE BASE

3

- CHAR CHAR CHAR -

SIGNATURE PRESSED COAL GRILL & JOSPER OVEN

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

All steaks served with crunchy steakhouse chips and wedge salad consisting of ranch sauce, crispy beef bacon, cherry tomatoes and crispy onions.

RUMP STEAK 300 GRAMS GF

28/30

PRIME SCOTCH FILLET 300 GRAMS GF

42/44

NEW YORK PREMIUM 400 GRAMS GF

46/48

OPTIONAL ADD ONS

Two Australian king prawns **GF**

14/16

CHOICE OF GLUTEN FREE SAUCES

Creamy mushroom / Béarnaise / Pink peppercorn / Sticky barbeque rib Merlot and port wine jus / Creamy roast garlic sauce / Creamy Dianne

2/4

- 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 AND 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

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