

The BROAD WATER

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.

LUNCH

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

DINNER

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

FRIDAY 5:30PM-9PM

SATURDAY 11:30AM-9PM

SUNDAY 11:30PM-8:30PM

CAFE

Open all day from 10am

KID'S MENU

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**

12 years & under: Includes a free chef's choice ice cream

THE PIZZA

All pizza sizes are 12"

M/NM

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	
<i>Gluten free base</i> GF	3

GRILL

MARINATED LAMB SOUVLAKI	32/34
Served with Greek salad, chips, tzatziki and pita bread GFO	
SLOW COOKED EBONY BLACK ANGUS BEEF RIB (600G)	54/56
Marinated in red wine, rosemary and garlic served with garlic mash, broccolini, roasted carrots and cooking reduction GF	
SPICY GRILLED CHICKEN SKEWERS	27/29
Served with crispy crushed potatoes, creamy slaw, pita bread and cilantro ranch GFO	
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	28/30
PRIME SCOTCH FILLET 300 GRAMS GF	42/44
NEW YORK PREMIUM 400 GRAMS GF	46/48
OPTIONAL ADD ONS	14/16
Two Australian king prawns GF	
CHOICE OF GLUTEN FREE SAUCES	2/4
Creamy mushroom / Béarnaise / Pink peppercorn / Sticky barbeque rib / Merlot and port wine jus / Creamy roast garlic sauce / Creamy Dianne	

The BROAD WATER

TO GRAZE

M/NM

CONTINENTAL LOAF TOASTED
with garlic butter **V** 7/8
+ mozzarella cheese **V** 9/11

CHARGRILLED CHICKEN WINGS (6), 16/18
Gochujang sauce and fermented kimchi **GF**

DYNAMITE PRAWN TACO (3) 19/21
Soft shell tacos with crunchy lettuce, spicy prawns, spring onion, sesame seeds and housemade dynamite dressing

TRUFFLE & PORCINI ARANCINI (5) 17/19
Truffle aioli and shaved Pecorino cheese **V**

GRILLED HALOUMI 22/24
with blistered tomatoes, kalamata olives, labneh, pomegranate and toasted pita bread **V, GFO**

SEARED HALF SHELL SCALLOPS (4) 19/21
Served with lemon zest and smoky anchovy butter sauce, lemon segment and house salad **GF**

SIGNATURES

PORK BELLY ROAST 27/29
Slow roasted pork belly, Yorkshire pudding, zucchini, Dutch carrots, crispy potato, apple compote and red wine jus **GFO**

SLOW COOKED LAMB RUMP 32/34
Slow cooked baby lamb rump served with buttered herbed potatoes, braised witlof, cabernet jus and mint gel **GF**

GRILLED BARRAMUNDI FILLET 32/34
Lemon and garlic marinated barramundi served with roasted aubergine caponata, sweet potato purée and baby carrots **GF**

PAN FRIED MACKEREL 32/34
Marinated mackerel served with sautéed potato, Moroccan spiced buckwheat, red bell pepper topped with mango salsa and chermoula **GF**

DUCK CONFIT 29/31
Twice cooked duck confit served with kumara purée, asparagus and topped with fig and apricot compote **GF**

GRILLED SEAFOOD PLATE 47/49
Grilled barramundi, king prawns, chargrilled marinated baby octopus and seared scallops served with garden salad and crunchy chips **GF**

AUSTRALIAN SLIPPER LOBSTER (2) 54/56
with bechamel and Gruyère cheese, Parmesan crust and served with crushed potatoes and asparagus spears

Price = Members/Non-Members

V = Vegetarian VG = Vegan

GF = Gluten Free GFO = Gluten Free Option

Some dishes may contain traces of nuts

PAN TO PLATE

M/NM

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 27/29
Casarecce pasta with butternut squash, Italian sausages, bacon and heirloom tomato tossed in pesto and arugula **GFO**

CRAB & BALMAIN BUG RAVIOLI 28/30
Queensland ocean prawn and blue swimmer crab ravioli, cherry tomato, garlic, chilli, parsley in a light cream sauce topped with shaved Grana Padano

CREAMY MUSHROOM LINGUINE 27/29
Porcini and button mushrooms, prosciutto, wilted rocket leaves and grated Grana Padano **GFO**

FROM THE GARDEN

CAESAR SALAD 18/20
Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved Parmesan and housemade creamy dressing

ARUGULA, STRAWBERRY & GRAPE SALAD 21/23
Strawberries, crushed pistachio, grapes, arugula tossed with poppy seed lemon vinaigrette and crumbled Danish feta **V, GF**

HEIRLOOM TOMATO, AVOCADO AND BLUE CHEESE SALAD 21/23
Chopped avocado, cherry heirloom tomatoes and walnuts mixed and drizzled with Green Goddess dressing **V, GF**

BEETROOT SALAD 19/21
Roasted beetroot, rocket, walnuts, caramelised onion, crispy kale, bocconcini, horseradish and honey dressing **V, GF**

OPTIONAL ADD ONS

Poached chicken **GF** 7/8
Smoked salmon **GF** 9/10
Chilled king prawns (4) **GF** 9/10

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

M/NM

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

CHICKEN KATSU BURGER 18/20
Katsu chicken thigh burger, apple slaw, wasabi mayo

AUSTRALIAN SALT BUSH LAMB BURGER 22/24
Pure lamb mince pattie, salt bush herb, gremolata, lettuce, tomato, garlic aioli, tzatziki **GFO**

GRILLED FISH BURGER 24/26
Grilled fish fillet, cilantro ranch, cheddar cheese, lettuce, Spanish onion and sweet chilli mayonnaise **GFO**

CLASSICS

CHICKEN SCHNITZEL 24/26
300grams served with chips, house salad and gravy

MAKE YOUR SCHNITZEL A PARMIGIANA 5/6
with Napoli sauce, ham and mozzarella cheese

HOUSEMADE LEMON AND LIME BEER BATTERED MARKET FISH 27/29
Served with chips, house salad and tartare sauce

HOUSEMADE SALT & PEPPER SQUID 28/30
Greek salad, chips and aioli

CHICKEN AND PRAWN SCALLOPINI 27/29
Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, garlic mash potato and porcini cream sauce **GF**

DESSERT

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