

PIZZA

- Cheesy garlic** Fresh herbs and mozzarella v 16/18
- Margarita** Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil v 16/18
- Funghi** Napoli base, swiss browns, oyster, black fungi, bocconcini and mozzarella v 17/19
- Hawaiian** Leg ham, pineapple and mozzarella 18/20
- Capricciosa** Tomato, mozzarella, artichokes, Italian ham and oregano 18/20
- Italian Meat Lovers** Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic 19/21
- The Italian Stallion** Pepperoni, napoli base and shredded mozzarella 19/21
- Parmigiana** Tomatoes, eggplant, chicken schnitzel, hot soppressata, Parmigiano Reggiano and fresh basil 19/21
- Supreme Italiano** Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs 19/21
- Buffalo Chicken** Tomato base, mozzarella, red onion, capsicum, spicy marinated chicken and aioli 19/21
- The Mexican** Chorizo, pepperoni, jalapeno, chilli, Spanish onion, capsicum, mozzarella, roast garlic aioli 19/21
- Chicken & Avocado** Grilled chicken, bacon, avocado, Napoli base, capsicum, red onion and sriracha aioli 21/23
- Fiery Prawn** Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato & sriracha aioli 21/23
- Beef Wagyu** Napoli base, mozzarella cheese, bocconcini, kalamata olives, fresh artichoke, wild rocket, wagyu beef bresaola and black truffle aioli 22/24
- Nutella** Nutella base, strawberries, vanilla bean ice cream and icing sugar v 14/16
- Gluten free base gf** 3

CHILDREN'S MEALS

- 12 YEARS AND UNDER** 12/13
 - Battered fish fillets with chips
 - Mini cheeseburger served with fries
 - Dinosaur chicken nuggets and chips
 - Grilled chicken with steamed vegetables gf
 - Rigatoni bolognese topped with parmesan cheese
- KIDS MEALS INCLUDE A FREE CHEFS CHOICE ICE CREAM**

PLANT BASED & VEGAN

- Plant-Based Cheese Burger**
Plant-based beef pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo v 18/20
- Vegan Shroom Burger**
Rocket, lettuce, vegan cheese, garlic marinated portobello mushroom, roasted pepper, basil pesto and herbed vegan mayonnaise v 17/19
- Silver Pin Noodles**
Stir fried silver pin noodles, king brown mushrooms, pearl mushrooms, oyster mushrooms, hoisin sauce and Australian truffle oil v 27/29

DESSERTS

- Chocolate lava pudding** chocolate fudge sauce and vanilla bean ice cream 12/13
- Jumbo churros** coated in cinnamon sugar served with chocolate and caramel fudge dipping sauce, fresh strawberries 15/16
- Warm individual sticky date pudding** butterscotch sauce and vanilla bean ice cream 12/13
- Trio of gelato and sorbet** served with almond biscotti 10/11

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.

TO PLACE YOUR ORDER

PLEASE PROCEED TO CASHIER WITH YOUR TABLE NUMBER, PLACE YOUR ORDER AND OUR FRIENDLY STAFF WILL DELIVER YOUR MEAL TO YOUR TABLE.

TRADING HOURS

- Lunch:** Monday - Sunday 11.30am - 2.30pm
- Dinner:** Sunday - Thursday 5.30pm - 9.00pm
Friday - Saturday 5.30pm - 9.30pm

SOCIAL
Kitchen

GRAZE

Continental loaf toasted with garlic butter v	7/8
Bowl of crispy steakhouse fries with aioli	7/8
Continental loaf toasted with garlic butter and mozzarella cheese v	9/11
Bowl of sweet potato fries ranch sauce	12/13
Hand cut black truffle chips topped with grilled haloumi and truffle aioli v	17/19
Crispy chicken rib dippers , smoky BBQ sauce, liquid cheese and buffalo sauce	16/18
Housemade salt & pepper squid , sweet chilli aioli	17/19
Soft fish taco (3) with tempura flathead fillet, wild rocket, coleslaw, roast garlic and lemon aioli and wasabi fly fish roe	18/20
Seared scallops (6) wrapped in prosciutto with spiced corn puree, chorizo, black bean and charred corn salsa	22/24

FROM THE GARDEN

Caesar salad with baby cos lettuce, crispy bacon, garlic croutons, soft boiled egg and shaved parmesan	16/18
Watermelon and feta salad with baby cos leaves, cucumber, red onion, candied walnuts and fresh citrus mint dressing	17/19
Roast vegetable and pearl cous cous salad Spanish onion, pumpkin, cauliflower, rocket, cherry tomatoes, Danish feta and balsamic glaze v	17/19
Vegan power bowl roasted sweet potato, avocado, peas, shallots, mesclun, red quinoa, hemp seeds, toasted sunflower seeds and lemon tahini dressing v	18/20
Pimp Your Salad	
King prawns (4) gf	9/10
Poached chicken gf	7/8
Smoked salmon gf	7/8
Wagyu beef bresaola gf	7/8

ASIAN CORNER

Singapore noodle stir fry with Ebony Black Angus beef Asian vegetables, egg, bean sprouts, soy sauce, curry and sliced chilli peppers	15/17
Crispy and tender sweet & sour pork peppers, onion and pineapple served with steamed rice	15/17
Nasi Goreng with prawns, shallots, carrot, snow peas, Chinese cabbage and fried egg	18/20
Wok fried sweet lemongrass pork belly with fresh bamboo shoot, shallots, snow peas and peppers	19/21
Wok tossed chicken kung-pao toasted cashews, carrot, snow peas, capsicum and Chinese broccoli	19/21
Sauteed Ebony Black Angus beef and black bean snow peas, capsicum, shallots and bean sprouts	22/24

MEMBERS/NON MEMBERS

v vegetarian | **gf** gluten free | some dishes may contain traces of nuts

BURGER BAR

All burgers served with crunchy steakhouse fries

New Yorker Angus beef pattie, jacks' cheese, cos lettuce, smoky bacon, pickled mustard, ketchup and aioli	18/20
Beef & Rib Wagyu beef pattie, slow cooked beef rib, maple bacon, hi-melt cheese and ranch sauce	25/27
Famous chicken schnitzel burger served on house baked continental loaf, crispy bacon, cos lettuce, tomato, American jacks' cheese, tomato relish and garlic aioli	18/20
Ebony Black Angus beef and truffle burger with cos lettuce, crispy maple bacon, pickled onion, spiced pickles, American jacks' cheese and truffle aioli	20/22

CLUB FAVOURITES

\$15M \$17NM

ALL DAY, EVERY DAY

Chicken schnitzel 250 grams served with chips, house salad and gravy
Make your schnitzel a parmigiana with Napoli sauce and mozzarella cheese
Tempura battered flathead fillets served with chips, house salad and tartare sauce
Ebony Black Angus beef stroganoff served with pilaf rice, crispy bacon, creamy mushrooms and buttered green beans
Florida Burger 200 gram Angus beef pattie, jacks' cheese, cos lettuce, tomato and chips
Panko crumbed calamari rings (5) with house salad chips & tartare sauce
Traditional Greek salad cos lettuce, cucumber, tomato, red onion, kalamata olives, feta cheese and balsamic vinaigrette v, gf

PAN TO PLATE

Linguine boscaiola with pan fried chicken breast, bacon, swiss brown mushrooms and shallots in a rich cheesy cream sauce	22/24
Rigatoni bolognese pure beef, Napoli sauce and shaved parmesan	19/21
Homemade sweet potato gnocchi with honey roasted butternut pumpkin, baby spinach, sunflower seed pesto, crumbled Danish feta and toasted sunflower seeds v	22/24
Chilli prawn spaghetti , king prawns, fresh chilli, garlic, shallots, basil, cherry tomatoes, wild rocket, extra virgin olive oil and pecorino cheese v	23/25

CHAR-CHAR-CHAR

Marinated lamb souvlaki served with Greek salad, chips, tzatziki and pita bread 27/29

Ebony Black Angus

We exclusively use Ebony Black Angus across our menu, which is produced from carefully selected prime quality Black Angus cattle and grain finished for 100 days – delivering a perfectly marbled product that is juicy, tender and brimming with flavour.

To ensure beautiful eating qualities, all meat featuring on our menu is aged for a minimum of 28 days.

Texan sticky baby back beef ribs, charred corn, ranch sauce and crunchy steak house chips 36/38

Steaks served with a choice of two sides from the following; Chips, house salad, vegetables or potato puree.

Rump steak 300 grams **gf** 25/27

Prime scotch fillet 300 grams **gf** 31/33

New York Premium 500 grams **gf** 39/41

Pimp your steak; two Australian king prawns 12/14

Choice of Gluten Free Sauces; 2/4

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

SIGNATURES

Slow cooked crispy pork knuckle 1 kg creamy mash potato, sauerkraut and stout gravy 39/41

Seven hour sous vide pink peppercorn kangaroo loin with a lavender soft herb crust, caramelized sweet potato, sauteed spinach, poached leek, juniper dust and red wine jus 28/30

Grilled Tasmanian salmon fillet with creamy potato puree, broccolini, Australian king prawn and béarnaise sauce **gf** 29/31

Grilled barramundi fillet with a zesty lemon, thyme and parsley herb crust, roast garlic and pea puree, roast baby beets, caramelized sweet potato, poached leeks and champagne cream sauce 28/30

Barbequed Australian king prawns (5) topped with white wine, shallot and garlic cream sauce accompanied by fluffy pilaf rice 33/35

OUR FOOD IS COOKED TO ORDER, YOUR PATIENCE IS APPRECIATED. DURING BUSY PERIODS, WE ARE UNABLE TO VARY THE MENU. FOR ANY ADDITIONAL SPECIAL DIETARY REQUIREMENTS, PLEASE MENTION AT THE TIME OF ORDERING.