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Beef Mignon Medallion (300grams) of beef wrapped in bacon, served with sauté potato, broccolini and red wine gravy **GF** 29 31

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

STEAKS & SIDES

Your choice of two sides from the following: chips, house salad, vegetables or potato puree

Angus rump steak (300grams) **GF** 25 27

Prime scotch fillet (300grams) **GF** 29 31

New York (500grams) **GF** 39 41
Riverine Premium MSA, 100 days Grain Fed

Pimp your steak:
with two Australian King Prawns 12 14

Choice of housemade sauces: 2 4

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

DESSERT

AVAILABLE FROM THE CAFÉ ALL DAY

Chocolate Lava Pudding warm self-saucing chocolate pudding served with ice cream 12 14

Sticky Date Pudding served warm with butter scotch sauce & ice cream 12 14

Kanafeh with rose water syrup, toasted pistachios and caramel fudge 16 18

Mahalabia with chocolate ganache, salted caramel sauce & housemade vanilla bean ice cream 13 16

KIDS 12 YRS & UNDER \$10 M / \$12 V

Battered fish fillets with chips

Mini cheeseburger served with fries

Dinosaur chicken nuggets, chips and sauce

Grilled chicken with steamed vegetables **GF**

Spaghetti bolognese topped with parmesan cheese

Kids meals include a free "chef's choice" ice cream

THE PIZZA

ALL
12
INCH

Cheesy Garlic 16 18

Fresh herbs and mozzarella **V**

Margarita 16 18

Mozzarella, fresh basil and oregano **V**

Bruschetta Pizza 16 18

Roma tomato and fresh basil with olive oil and balsamic **V**

Hawaiian 18 20

Leg ham, pineapple and mozzarella

Antipasto 18 20

Sundried tomato, olives, artichokes, roast capsicum, wild rocket, Napoli and mozzarella **V**

Wild Mushroom 18 20

Napoli, mozzarella, marinated mushrooms, bocconcini and shallots **V**

The Italian Stallion 19 21

Pepperoni, Napoli and shredded mozzarella

Hot and Spicy 19 21

Pepperoni, Spanish salami, jalapeno, peppers, onion and chilli

Supreme 19 21

Ham, pepperoni, salami, pineapple, mushrooms, capsicum, onion and olives

Buffalo Chicken 19 21

Tomato base, mozzarella, red onion, capsicum, spicy marinated chicken and aioli

Meat Lovers 18 20

Ground beef, ham, pepperoni, bacon, cabanossi and barbeque sauce

The Mexican 19 21

Chorizo, pepperoni, jalapeno, chilli, Spanish onion, capsicum, mozzarella and roast garlic aioli

Chicken and Avocado 21 23

Grilled chicken, bacon, avocado, Napoli, capsicum, red onion and sriracha aioli

Firey Prawn 21 23

King prawns, bacon, shallots, chilli flakes, red onion, cherry tomato and sriracha aioli

BBQ Pulled Pork 19 21

Barbeque sauce base, mozzarella, cherry tomatoes, red onions, shallots and aioli

Marinara 21 23

Selection of fresh seafood, prawn, mussels, squid, barramundi, wild rocket, onion, mozzarella and cherry tomatoes

Nutella 14 16

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

Gluten Free Base (add) 3

V
VEGETARIAN

GF
GLUTEN FREE

M — Member
V — Visitor

If you have any serious allergies, please talk to us and we will try our best to serve you up something delicious.

THE OVEN

OPENING HOURS

MONDAY - SUNDAY
LUNCH
12:00pm to 3:00pm

MONDAY - SUNDAY
DINNER
5:30pm to 9:00pm

- CLUB -
PARRAMATTA

Open since 10am



GRAZE

GRAZE	M	V
Garlic Turkish bread V	4	5
Garlic cheese bread V	5	6
Bruschetta with Roma tomato, fresh basil on organic sourdough with olive oil and balsamic V	12	14
Crumbed haloumi chips served with honey aioli V	18	20
Meze Piato with grilled haloumi, chorizo, zaatar chicken skewers, baby octopus, marinated olives, garlic dip, beetroot hummus and pita bread	25	27
Karaage chicken with pickled ginger, slaw, coconut boa and sriracha aioli	15	17
Tuscan seasoned chips with your choice of sauce V	7	8
Housemade salt and pepper squid with sweet chilli aioli	18	20
Garlic prawns served in herb butter with cardamom and turmeric rice GF	18	20

GARDEN

FROM THE GARDEN	M	V
Caesar salad with baby cos lettuce, crispy bacon, garlic croutons, egg and shaved parmesan	16	18
Roast pumpkin and feta salad with wild rocket, red onion, pumpkin seeds, roasted beetroot and pomegranate dressing V GF	17	19
Barbequed baby octopus with traditional Greek salad with lemon vinaigrette and balsamic glaze GF	20	22
Lamb and haloumi salad with spinach, rocket, cherry tomato, capsicum, Spanish onion, beetroot and pomegranate dressing GF	21	23
Avocado and pistachio salad with nashi pears, cherry tomatoes, feta, pistachios, capsicum, baby spinach, wild rocket and pomegranate dressing V GF	17	19
PIMP YOUR SALAD and add one of the following:		
Hot smoked salmon GF	7	8
Grilled marinated chicken GF	7	8
Rosemary marinated lamb skewer GF	7	8
BBQ baby octopus GF	7	8

SIGNATURES

SIGNATURES	M	V
Twice roasted half duck with crispy potatoes, caramelised eschallots, broccolini and merlot jus GF	29	31
Slow roasted 12hr lamb shoulder marinated with zaatar and pomegranate molasses served with spiced rice, pistachio, mint, dried cranberry salad and homemade labneh GF	39	41
Grilled seafood plate; cone bay barramundi fillet, king prawns, baby octopus, squid, crunchy chips and Greek salad	38	40
Barramundi fillet wrapped in pancetta served with pea and parmesan risotto GF	28	30
Grilled salmon fillet marinated in chimichurri served with creamy mash potatoes, spicy tomato, garlic sauce and sautéed baby spinach GF	28	30
Crispy 8hr pork belly with pea puree, caramelised onion and celeriac mash, seared scallops with a merlot jus GF	31	33

BURGERS

SERVED WITH FRIES

BURGER BAR	M	V
Jumbo chicken schnitzel burger on garlic Turkish bread with cos, coleslaw, cheese and garlic aioli. Not for the light hearted!	18	20
New Yorker burger with Angus beef pattie, jacks' cheese, cos lettuce, smokey bacon, pickled mustard, ketchup, aioli and crunchy chips	18	20
Vego burger with a falafel pattie, cos, cucumber, tomato, jacks' cheese, hummus and baba ganoush V	18	20
Philly Burger with steak burger with jacks' cheese, caramelised onion, sautéed mushrooms wild rocket and black pepper aioli	19	21
Karaage chicken burger with iceberg lettuce, pickled ginger and cabbage, jacks' cheese and sriracha aioli	18	20

CLASSICS

CLASSICS	M	V
Chicken schnitzel served with chips and house salad <i>Make your schnitzel a parmigiana</i>	20	22
Housemade beer battered fish served with chips and house salad	3	4
Housemade salt and pepper squid with Greek salad, chips and sweet chilli aioli	22	24
Housemade salt and pepper squid with Greek salad, chips and sweet chilli aioli	28	30
Seafood basket from the fryer with a selection of fish, squid, prawns, chips and house salad	28	30
Whole grilled lemon sole, fries, house salad and garlic lemon butter	27	29
Gourmet thick beef bangers, creamy potato mash, peas, gravy and bacon jam	25	27
Chunky beef and mushroom pie with creamy mash potato and peas	22	24

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PAN TO PLATE

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Chilli prawn and chorizo gnocchi with baby spinach, cherry tomato, Spanish onion, basil and capsicum in a creamy white wine tomato sauce	28	30
Linguini boscaiola with chicken, bacon, swiss brown mushrooms and shallots in a rich cheesy cream sauce	26	28
Duck and pear ravioli with wild watercress, walnuts and creamy pesto topped with wild rocket, pecorino and dried pear salad	27	29
Potato gnocchi with baby beets, roast pumpkin, broad beans, swiss brown mushrooms and creamy pesto sauce V	25	27
Butter chicken with spiced rice, fried onion, mint yoghurt, mango chutney and pappadam	25	27
Spaghetti bolognese with pure beef mince, Napoli sauce and shaved parmesan	25	27

PLATE