



# The Pizza

**ALL PIZZA SIZES ARE 12"**

<b>Cheesy Garlic</b> Fresh herbs and mozzarella <b>v</b>	16/18
<b>Margarita</b> Mozzarella, fresh basil & oregano on a tomato base <b>v</b>	16/18
<b>Bruschetta Pizza</b> with Roma tomato and fresh basil with olive oil and balsamic <b>v</b>	16/18
<b>Hawaiian</b> Leg ham, pineapple and mozzarella	18/20
<b>Antipasto</b> Sundried tomato, olives, artichokes, roast capsicum, wild rocket, Napoli and mozzarella <b>v</b>	18/20
<b>Wild Mushroom</b> Napoli base, mozzarella, marinated mushrooms, bocconcini and shallots <b>v</b>	18/20
<b>The Italian Stallion</b> Pepperoni, Napoli base and shredded mozzarella	19/21
<b>Hot &amp; Spicy</b> Pepperoni, Spanish salami, jalapeno, peppers, onion and chilli	19/21
<b>Supreme</b> Ham, pepperoni, salami, pineapple, mushroom, capsicum, onion and olives	19/21
<b>Buffalo Chicken</b> Tomato base, mozzarella, red onion, capsicum, spicy marinated chicken and aioli	19/21
<b>Meat Lovers</b> Ground beef, ham, pepperoni, bacon, cabanossi and barbeque sauce	18/20
<b>The Mexican</b> Chorizo, pepperoni, jalapeno, chilli, Spanish onion, capsicum, mozzarella and roast garlic aioli	19/21
<b>Chicken &amp; Avocado</b> Grilled chicken, bacon, avocado, Napoli base, capsicum, red onion and sriracha aioli	21/23
<b>Firey Prawn</b> King prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli	21/23
<b>BBQ Pulled Pork</b> Barbeque sauce base, mozzarella, cherry tomatoes, red onions, shallots and aioli	19/21
<b>Marinara</b> Selection of fresh seafood, prawn, mussels, squid, barramundi, wild rocket, onion, mozzarella and cherry tomatoes	21/23
<b>Nutella</b> Nutella base, strawberries, vanilla bean ice cream and icing sugar	14/16
<b>Gluten free base <b>gf</b></b>	3

## Children's Meals

**FOR TWELVE YEARS AND UNDER. MEALS INCLUDES A FREE "CHEF'S CHOICE" ICE CREAM, PLEASE PRESENT YOUR VOUCHER TO REDEEM YOUR FREE ICE CREAM.**

**10/12**

Battered fish fillets with chips  
Mini cheeseburger served with fries  
Dinosaur chicken nuggets, chips and sauce  
Grilled chicken with steamed vegetables  
Spaghetti bolognese topped with parmesan cheese

**KIDS EAT FREE MONDAY, TUESDAY AND WEDNESDAY  
with every adult main meal 17/19**

## Desserts

**Chocolate Lava Pudding** Warm self-saucing chocolate pudding served with ice cream **12/14**

**Sticky Date Pudding** Served warm with butter scotch sauce and ice cream **12/14**

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

**Mahalabia** with chocolate ganache, salted caramel sauce and housemade vanilla bean ice cream **13/16**

**AVAILABLE FROM THE CAFÉ ALL DAY**



**CATERING  
HQ**



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FOR ANY ADDITIONAL SPECIAL DIETARY REQUIREMENTS  
PLEASE MENTION AT THE TIME OF ORDERING.

MEMBERS/NON MEMBERS

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

*indulge*  
brasserie

# Menu

PLEASE HAVE YOUR MENU SELECTION,  
TABLE NUMBER AND MEMBERSHIP CARD  
READY UPON ORDERING



GRAZE

Garlic Turkish bread <b>v</b>	4/5
Garlic cheese Turkish bread <b>v</b>	5/6
Bruschetta with Roma tomato, fresh basil on organic sourdough with olive oil and balsamic <b>v</b>	12/14
Crumbed haloumi chips served with honey aioli <b>v</b>	18/20
Meze Piato; 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 <b>v</b>	7/8
Housemade salt and pepper squid with sweet chilli aioli	18/20
Garlic prawns served in compound butter with cardamom and turmeric rice <b>gf</b>	18/20

BURGERS **All served with fries**

Jumbo chicken schnitzel burger on garlic Turkish bread with cos, coleslaw, cheese and garlic aioli. <b>NOT FOR THE LIGHT HEARTED!</b>	18/20
New Yorker burger, Angus beef Pattie, jacks' cheese, cos lettuce, Smokey bacon, pickled mustard, ketchup, aioli and crunchy chips	18/20
Route 66 Vegetarian burger with a falafel pattie, cos, cucumber, tomato, jacks' cheese, hummus and baba ganoush <b>v</b>	18/20
Philly Burger Philly cheese steak burger with jacks' cheese, caramelised onion, sautéed mushrooms, wild rocket and black pepper aioli	19/21
Kaaraage Chicken Burger, iceberg lettuce, pickled ginger and cabbage, jacks' cheese and sriracha aioli	18/20

THE CLASSICS

Chicken schnitzel served with chips and house salad	20/22
Make your schnitzel a parmigiana	3/4
Housemade beer battered fish served with chips and house salad	22/24
Housemade salt and pepper squid with Greek salad, chips and sweet chilli aioli	28/30
Seafood Basket from the fryer; 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

TRADING HOURS

Lunch:	Monday - Saturday	12.00pm - 2.30pm
	Sunday	12.00pm - 3.00pm
Dinner:	Sunday - Thursday	5.30pm - 9.00pm
	Friday - Saturday	5.30pm - 9.30pm

FROM THE GARDEN

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 <b>v gf</b>	17/19
Barbequed baby octopus with traditional chopped Greek salad with lemon vinaigrette and balsamic glaze <b>gf</b>	20/22
Lamb and haloumi salad with spinach, rocket, cherry tomato, capsicum, Spanish onion, beetroot and pomegranate dressing <b>gf</b>	21/23
Avocado and pistachio salad with nashi pears, cherry tomatoes, feta, pistachios, capsicum, baby spinach, wild rocket and pomegranate dressing <b>v gf</b>	17/19
Pimp your salad and add one of the following:	
Hot smoked salmon <b>gf</b>	7/8
Grilled marinated chicken <b>gf</b>	7/8
Rosemary marinated lamb skewer <b>gf</b>	7/8
BBQ baby octopus <b>gf</b>	7/8

Signature dishes

Twice Roasted Half duck with crispy potatoes, caramelised eschallots, broccolini and merlot jus <b>gf</b>	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 <b>gf</b>	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 <b>gf</b>	28/30
Grilled Salmon Fillet marinated in chimichurri served with creamy mash potatoes, spicy tomato, garlic sauce and sautéed baby spinach <b>gf</b>	28/30
Crispy 8hr Pork Belly with pea puree, caramelised onion and celeriac mash, seared scallops with a merlot jus <b>gf</b>	31/33

PAN TO PLATE

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 <b>v</b>	25/27
Butter chicken with spiced rice, fried onion, mint yoghurt, mango chutney and pappadum	25/27
Spaghetti Bolognese with pure beef mince, Napoli sauce and shaved parmesan	25/27

CHAR-CHAR-CHAR

Beef Mignon Medallion (300grams) of beef wrapped in bacon, served with sauté potato, broccolini and red wine gravy <b>gf</b>	29/31
Marinated lamb souvlaki served with Greek salad, chips, tzatziki and pita bread	27/29
Angus rump steak 300gr <b>gf</b>	25/27
Prime scotch fillet 300gr <b>gf</b>	29/31
New York 500g - Riverine Premium MSA, 100 days Grain Fed <b>gf</b>	39/41
Pimp your steak: with two Australian King Prawns	12/14
Steaks are served with your choice of two sides from the following: chips, house salad, vegetables or potato puree	

Choice of housemade sauces:

- Creamy mushroom **gf**
- Pink peppercorn sauce **gf**
- Merlot and port wine jus **gf**
- Creamy dienne **gf**
- Béarnaise **gf**
- Sticky barbeque rib **gf**
- Creamy roast garlic sauce **gf**

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

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