



# The Pizza

ALL PIZZA SIZES ARE 12"

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

## CHILDREN'S MEALS

|   |       |
|---|-------|
| <b>12 YEARS AND UNDER</b>                         | 12/13 |
| Battered fish fillets with chips                  |       |
| Mini cheeseburger served with fries               |       |
| Dinosaur chicken nuggets and chips                |       |
| Grilled chicken with steamed vegetables <b>gf</b> |       |
| Rigatoni topped with parmesan cheese              |       |

**KIDS MEALS INCLUDE A FREE CHEFS CHOICE ICE CREAM**

MEMBERS/NON MEMBERS

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

## 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

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

## Desserts

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



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MEMBERS/NON MEMBERS

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brasserie

# Menu

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



## GRAZE

|   |       |
|---|-------|
| <b>Continental loaf toasted</b> with garlic butter <b>v</b>   | 7/8   |
| <b>Continental loaf toasted</b> with garlic butter and mozzarella cheese <b>v</b>   | 9/11  |
| <b>Hand cut black truffle chips</b> topped with grilled haloumi and truffle aioli <b>v</b>  | 17/19 |
| <b>Housemade salt &amp; pepper squid</b> , sweet chilli aioli   | 17/19 |
| <b>Wagyu beef bresaola</b> with heirloom tomatoes, wild rocket, pecorino, chargrilled sourdough and balsamic glaze                  | 17/19 |
| <b>Spiced Murray Valley pork belly</b> charcoal sliders (2), creamy apple slaw, crispy vermicelli noodles and sriracha aioli        | 19/21 |
| <b>Crispy chicken rib dippers</b> , smoky BBQ sauce, liquid cheese and buffalo sauce  | 16/18 |
| <b>Soft fish taco (3)</b> with tempura flathead fillet, wild rocket, coleslaw, roast garlic and lemon aioli and wasabi fly fish roe | 18/20 |
| <b>Seared scallops (6)</b> wrapped in prosciutto with spiced corn puree, chorizo, black bean and charred corn salsa                 | 22/24 |

## FROM THE GARDEN

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

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.

### TRADING HOURS

|                |                   |                  |
|----------------|-------------------|------------------|
| <b>Lunch:</b>  | Monday - Saturday | 12.00pm - 2.30pm |
|                | Sunday            | 12.00pm - 3.00pm |
| <b>Dinner:</b> | Sunday - Thursday | 5.30pm - 9.00pm  |
|                | Friday - Saturday | 5.30pm - 9.30pm  |

MEMBERS/NON MEMBERS

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

## PAN TO PLATE

|  |       |
|--|-------|
| <b>Linguine boscaiola</b> with pan fried chicken breast, bacon, swiss brown mushrooms and shallots in a rich cheesy cream sauce  | 26/28 |
| <b>Rigatoni bolognese</b> pure beef, Napoli sauce and shaved parmesan  | 22/24 |
| <b>Homemade sweet potato gnocchi</b> with honey roasted butternut pumpkin, baby spinach, sunflower seed pesto, crumbled Danish feta and toasted sunflower seeds <b>v</b> | 25/27 |
| <b>Chilli prawn spaghetti</b> , king prawns, fresh chilli, garlic, shallots, basil, cherry tomatoes, wild rocket, extra virgin olive oil and pecorino cheese <b>v</b>    | 28/30 |
| <b>Singapore noodle stir fry with Ebony Black Angus beef</b> , Asian vegetables, egg, bean sprouts, soy sauce, curry and sliced chilli peppers                           | 27/29 |

## BURGER BAR

All burgers served with crunchy steakhouse fries

|  |       |
|--|-------|
| <b>Arizona</b> Angus beef pattie, jacks' cheese, cos lettuce, ketchup and aioli  | 15/17 |
| <b>New Yorker</b> Angus beef pattie, jacks' cheese, cos lettuce, smoky bacon, pickled mustard, ketchup and aioli   | 18/20 |
| <b>Beef &amp; Rib</b> Wagyu beef pattie, slow cooked beef rib, maple bacon, hi-melt cheese and ranch sauce   | 25/27 |
| <b>Surf and Turf Burger</b> Wagyu beef pattie topped with salt & pepper squid, jacks' cheese, cos lettuce, tomato and béarnaise sauce                                    | 22/24 |
| <b>Famous chicken schnitzel burger</b> served on house baked continental loaf, crispy bacon, cos lettuce, tomato, American jacks' cheese, tomato relish and garlic aioli | 18/20 |
| <b>Ebony Black Angus beef and truffle burger</b> with cos lettuce, crispy maple bacon, pickled onion, spiced pickles, American jacks' cheese and truffle aioli           | 20/22 |

## CHAR-CHAR-CHAR

|  |       |
|--|-------|
| <b>Marinated lamb souvlaki</b> served with Greek salad, chips, tzatziki and pita bread   | 27/29 |
| <b>Ebony Black Angus</b><br><i>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.</i><br><i>To ensure beautiful eating qualities, all meat featuring on our menu is aged for a minimum of 28 days.</i> |       |
| <b>Texan sticky baby back beef ribs</b> , charred corn, ranch sauce and crunchy steak house chips  | 36/38 |
| <b>Slow cooked Ebony Black Angus striploin</b> served with Cajun chargrilled prawns, zucchini and smoky bacon potato cake, creamed spinach, sunflower seed pesto, charred baby carrots and garlic cream sauce  | 35/37 |
| <b>Steaks served with a choice of two sides from the following;</b><br>Chips, house salad, vegetables or potato puree.   |       |
| <b>Rump steak</b> 300 grams <b>gf</b>  | 25/27 |
| <b>Prime scotch fillet</b> 300 grams <b>gf</b>   | 31/33 |
| <b>New York Premium</b> 500 grams <b>gf</b>  | 39/41 |
| <b>Pimp your steak;</b> two Australian king prawns   | 12/14 |
| <b>Choice of Gluten Free Sauces;</b><br>Creamy mushroom<br>Pink peppercorn<br>Merlot and port wine jus<br>Creamy Dianne<br>Béarnaise<br>Sticky barbeque rib<br>Creamy roast garlic sauce   | 2/4   |

## Signatures

|  |       |
|--|-------|
| <b>Slow cooked crispy pork knuckle 1 kg</b> creamy mash potato, sauerkraut and stout gravy   | 39/41 |
| <b>Seven hour sous vide pink peppercorn kangaroo loin</b> with a lavender soft herb crust, caramelized sweet potato, sauteed spinach, poached leek, juniper dust and red wine jus                  | 28/30 |
| <b>6 hour slow cooked plum and hoisin Murray Valley pork belly</b> served with tossed Singapore noodles and Asian stir-fried vegetables  | 27/29 |
| <b>Grilled Tasmanian salmon fillet</b> with creamy potato puree, broccolini, Australian king prawn and béarnaise sauce <b>gf</b>   | 29/31 |
| <b>Grilled barramundi fillet</b> 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 |
| <b>Barbequed Australian king prawns (5)</b> topped with white wine, shallot and garlic cream sauce accompanied by fluffy pilaf rice  | 33/35 |

## Classics

|   |       |
|---|-------|
| <b>Chicken schnitzel</b><br>300grams served with chips, house salad and gravy   | 20/22 |
| <b>Make your schnitzel</b><br>a parmigiana with Napoli sauce and mozzarella cheese  | 3/4   |
| <b>Housemade lemon and lime beer battered market fish</b><br>served with chips, house salad and tartare sauce               | 22/24 |
| <b>Housemade salt &amp; pepper squid</b><br>Greek salad, chips and sweet chilli aioli                                       | 28/30 |
| <b>Ebony Black Angus beef stroganoff</b><br>served with pilaf rice, crispy bacon, creamy mushrooms and buttered green beans | 25/27 |
| <b>Crumbed lamb cutlets (2)</b><br>served with creamy mash potato, broccolini and merlot gravy                              | 25/27 |
| <b>Smoky cheese kransky sausages</b><br>potato puree, sauerkraut, shallots and stout gravy                                  | 24/26 |