



The Pizza

ALL PIZZA SIZES ARE 12"

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	18/20
The Italian Stallion Pepperoni, Napoli base and shredded mozzarella	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
The Mexican Chorizo, pepperoni, jalapeno, chilli, Spanish onion, capsicum, mozzarella and 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
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 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	12/13
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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 Beetroot Burger

Vegan beetroot pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo **gf** 18/20

Vegan Shroom Burger

Rocket, lettuce, vegan cheese, garlic marinated portobello mushroom, roasted pepper, basil pesto and herbed vegan mayonnaise **gf** 17/19

Khao Soi

Burmese curry, tofu bamboo shoots, rice noodles, fresh herbs and crispy noodles 25/27

Not Really Chicken Medallions

Roasted kalettes, Dutch carrots, sweet potato, eschalots, yuzu vegan mayo, toasted sunflower seeds and za'atar **gf** 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

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



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Menu

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

GRAZE

Continental loaf toasted with garlic butter v	7/8
Continental loaf toasted with garlic butter and mozzarella cheese v	9/11
Housemade salt & pepper squid yuzu aioli	17/19
Char-grilled chicken wings (6) , gochujang sauce and fermented kimchi gf	16/18
Soft tacos with salt and pepper soft shell crab (3) , cos hearts, slaw, yuzu mayo, fly fish roe and fennel pollen	18/20
Grilled haloumi with blistered tomatoes, kalamata olives, labneh, pomegranate and toasted pita bread v	16/18
Ebony Black Angus rump skewers (3) with chimichurri dipping sauce gf	18/20
1/2 Dozen Organic oysters choice of natural, ponzu dressing or lychee and strawberry dressing gf	26/28

FROM THE GARDEN

Caesar salad with baby cos lettuce , crispy beef bacon, garlic croutons, soft boiled egg and shaved parmesan	16/18
Poke bowl with sesame and poppyseed seared tuna, brown rice, edamame, shallots, avocado, shishito, yuzu sake dressing and furikake seasoning gf	24/26
Fattoush salad with falafel, cos lettuce, cucumber, tomato, crispy pita, lemon, mint, sumac and vinegar dressing v	17/19
Sweet potato salad , roasted sweet potato, Danish fetta, wild rocket, toasted pepitas, dried cranberries, creamy yuzu and honey dressing v, gf	16/18
Traditional chopped Greek salad with tomato, cucumber, olives, red onion, fetta and marinated baby octopus	24/26
Pimp Your Salad Chilled king prawns (4) gf Poached chicken gf Smoked salmon gf	9/10 7/8 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

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

PAN TO PLATE

Fresh squid ink linguine with king prawns, seared scallops, mussels and spicy pork nduja sauce	28/30
Handmade potato gnocchi , leek purée, grilled chicken breast, baby spinach, orange zest and fennel pollen	26/28
Rigatoni with Ebony Black Angus beef ragu , wild rocket, cherry tomato, garlic and pecorino cheese	22/24
Sweet potato gnocchi with creamy, basil and sunflower seed pesto, roast capsicum, heirloom tomatoes, Danish fetta, and fennel pollen v	25/27

BURGER BAR

All burgers served on a brioche bun with crunchy steakhouse fries

Arizona Angus beef pattie, jacks' cheese, cos lettuce, ketchup and aioli	15/17
Beef & Rib Wagyu beef pattie, slow cooked beef rib, maple bacon, hi-melt cheese and ranch sauce	25/27
Milk Bar Burger 200gram beef, shredded lettuce, tomato, beetroot, caramelized onion, smoky bacon, free range egg and ketchup	18/20
Crispy fried Karaage chicken burger with thigh fillet, creamy slaw, gochujang sauce and smashed avocado	18/20
Notorious OG Triple beef pattie 300grams, maple bacon, McClures pickles, American mustard, Jacks' cheese and ranch sauce	28/30

Signatures

Chicken breast scallopini Potato and zucchini rosti, sautéed spinach, grilled king prawns, avocado and garlic cream sauce gf	27/29
Murray Valley Pork Belly Adobo Steamed turmeric rice, potato, spinach, shallots, poached cage free egg, crispy onions and sesame seeds	27/29
Grilled barramundi fillet Charred baby fennel, parsnip and caramelized leek puree, Romanesco broccoli, honey glazed Dutch carrot and champagne foam gf	29/31
Grilled marinated salmon fillet Charred asparagus, crispy potato, kalettes, beetroot hummus, fresh pomegranate and za'atar	28/30
Woodfired roasted king prawns Truffle oil, balsamic glaze, lemon salt, herb potato, sautéed asparagus and broccolini gf	33/35

Classics

Chicken schnitzel 300grams served with chips, house salad and gravy	20/22
Make your schnitzel a parmigiana with Napoli sauce, ham and mozzarella cheese	5/6
Housemade lemon and lime beer battered market fish served with chips, creamy apple slaw and tartare sauce	22/24
Housemade salt & pepper squid Greek salad, chips and yuzu aioli	28/30
Slow cooked Ebony Black Angus beef tagine Moroccan spices, prunes, toasted almonds, pilaf rice and dried cranberries gf	25/27
Karaage chicken thigh skewers with charred pitta, fattoush salad, yuzu mayo and gochujang sauce	26/28

CHAR-CHAR-CHAR

Marinated lamb souvlaki served with Greek salad, chips, tzatziki and pita bread	27/29
Twice cooked half chicken marinated in garlic and lemon, crispy potato, sautéed greens and red wine jus gf	27/29
Texan sticky baby back beef ribs , charred corn, ranch sauce and crunchy steak house chips	36/38
Ebony Black Angus <i>We only choose to use Ebony Black Angus across our menu. Ebony Black Angus is produced from carefully selected prime quality Black Angus cattle and grain finished for 100 days. This delivers a perfectly marbled product that is juicy, tender and brimming with flavour.</i> <i>All our meat is aged for a minimum of 28 days to ensure beautiful eating qualities across all our meat that is used across our menu.</i>	
All steaks served with crunchy steakhouse chips and wedge salad consisting of iceberg, ranch sauce, crispy beef bacon, cherry tomatoes and crispy onions.	
Rump steak 300 grams gf	27/29
Prime scotch fillet 300 grams gf	33/35
New York Premium 500 grams gf	40/42
Pimp your steak ; two Australian king prawns gf	12/14
Choice of Gluten Free Sauces; Creamy mushroom Pink peppercorn Merlot and port wine jus Creamy Dianne Béarnaise Sticky barbeque rib Creamy roast garlic sauce	2/4

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