

Pizza Parlour

Garlic Cheese v 16/18
Fresh herbs, garlic and mozzarella

Cheese Margherita v 16/18
Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil

Mushroom v 16/18
Napoli base, swiss brown, oyster, black fungi, shallots, mozzarella, bocconcini and teri mayo

Hawaiian Hula 18/20
Napoli sauce, ham, pineapple, mozzarella

BBQ Meat Lovers 19/21
BBQ base, mozzarella, pepperoni, salami, ham, bacon and ground beef

Cheeseburger 19/21
Napoli base, mozzarella, tasty cheese, spanish onion, ground beef, McClure's pickles and american mustard aioli

Smoky BBQ Beef and Bacon 19/21
Smoky BBQ rib sauce base, mozzarella cheese, ground beef, maple bacon, shallots and aioli

Simply Pepperoni 18/20
Napoli sauce, mozzarella, pepperoni and italian herbs

The Supremes 19/21
Napoli sauce, mozzarella, pepperoni, salami, ham, capsicum, spanish onion, pineapple, olives and italian herbs

Spicy Prawn 21/23
Napoli sauce, mozzarella, chilli marinated prawns, shallots, spanish onion, cherry tomatoes and sriracha aioli

Chicken and Avo 21/23
Napoli sauce, mozzarella cheese, grilled chicken, avocado, Spanish onion, capsicum and garlic aioli.

Hoisin & Plum Sauce Duck 25/27
Hoisin and plum sauce base, mozzarella cheese, confit duck, black fungi, oyster mushroom, shallots and aioli

Pork Belly 25/27
Napoli base, baby spinach, bocconcini, spanish onion, capsicum and sriracha aioli

Burger Bar

Aussie Burger 18/20
200g beef pattie, Jacks Cheese, butter lettuce, sliced tomato, sliced beetroot, onion, bacon, egg and ketchup

Grilled Portuguese Chicken Burger 18/20
Portuguese spiced chicken breast grilled with butter lettuce, sliced tomato, spanish onion, cheese and peri peri aioli

Pulled Beef Burger 18/20
American style smoked pulled beef brisket, butter lettuce, McClure's pickles, creamy slaw, Indulge sticky rib sauce and liquid cheese

Route 66 (...seriously big) 28/30
2x 200g beef patties, American cheese, bacon, McClure's pickles, American mustard and Indulge burger sauce

Sporties Burger 22/24
300g chicken schnitzel, American cheese, butter lettuce, creamy slaw, garlic aioli and tomato relish

Ice cream
Included

Kids Meals

12 years and under

12/14

Battered Flathead Fillets with chips
Cheeseburger lettuce, tomato, cheese and tomato sauce with chips
Dinosaur Chicken Nuggets with chips
Grilled Chicken Breast with steamed vegetables and rice
Beef Bolognese with spaghetti and shaved parmesan

Desserts

Fresh Warm Waffle v 18/20
With chocolate fudge, vanilla ice cream, Chantilly cream, crushed Tim Tams, marshmallows and strawberries

Chocolate Lava Pudding v 12/14
Chocolate lava and vanilla bean ice cream

Warm Sticky Date Pudding v 12/14
With butterscotch sauce and vanilla ice cream

House Made Crème Brulee v 12/14
With wild berry compote and vanilla ice cream

indulge
brasserie

MENU

eat • drink • enjoy

Let's get started

MEMBERS / NON MEMBERS
V - VEGETARIAN
VG - VEGAN
GF - GLUTEN FREE
GLUTEN FREE & VEGAN
OPTIONS AVAILABLE -
PLEASE SEE CASHIER

Garlic and Herb Bread v	7/9
Turkish bread coated in mixed herbs and garlic butter	
Garlic and Herb Cheese Bread v	9/11
Turkish bread coated in mixed herbs, garlic butter and tasty cheese mix	
Grilled Chicken Wings (6) GF	18/20
Coated with Indulge sticky rib sauce	
Soft Bao Buns	18/20
Crispy pork belly, yuzu creamy slaw, cos hearts, gochujang sauce and crispy noodles	
Mezze Board	20/22
Grilled haloumi, marinated olives, hummus, baba ganoush, prosciutto soppressata and grilled pita	
Caramelised Haloumi v	18/20
Beetroot hummus blistered cherry tomatoes, pickled onions, honey & pomegranate molasses, mint, dukkah, and charred pita	
Salt and Pepper Squid	18/20
With sweet chilli aioli	

Garden Fresh

Grilled Haloumi Salad v, GF	20/22
Marinated grilled haloumi, cherry tomato, baby spinach, wild rocket, fresh pomegranate, pickled onion, candied walnuts and honey pomegranate dressing	
Fattoush Salad v, VG	18/20
Iceberg lettuce, cherry truss tomatoes, cucumbers, radishes, nashi pears, mint, parsley, sumac vinaigrette, pomegranate, crispy quinoa and crispy flat bread	
Roast Pumpkin and Baby Beetroot Salad v, GF	18/20
Honey roasted butternut pumpkin, wild rocket, Danish fetta, baby beets, toasted pepitas and pomegranate dressing	
Traditional Caesar Salad	16/18
Chopped baby cos, crispy bacon, herb and garlic croutons, 8-minute soft boiled egg, caesar dressing and parmesan cheese	

Upgrades

Chilled prawns (4) **9/10** | Marinated Poached chicken **7/8** | Smoked salmon (4) **7/8**
Falafel (4) **7/8**

Club Hits

Chicken Schnitzel	22/24
300g chicken schnitzel with chips, house salad and red wine gravy	

Step up your schnitzel for \$5

Parmigiana - Napolitana sauce, ham and tasty cheese and mozzarella mix
Boscaiola – White wine cream sauce with smoky bacon and mushrooms
Mexicana – Chilli con carne with jalapeños, sour cream, and corn chips
Tropo – Napoli sauce, ham, pineapple, tasty cheese and mozzarella mix

House-made Battered Fish	22/24
Served with chips, house salad and tartar sauce	
Salt and Pepper Squid	25/27
With greek salad, chips and sweet chilli aili	
Butter Chicken GF	26/28
Creamy butter chicken with steamed rice, mango chutney, papadam, raita and crispy onion	
Sweet and Sour Pork	25/27
Lightly battered pork loin in homemade sweet and sour sauce with steamed rice	
100% Not Chicken Schnitzel v, VG	22/24
With house salad and chips	

Pan-O-Rama

Chicken Boscaiola	28/30
Creamy white wine smoky bacon and swiss brown mushroom sauce with grilled chicken, spaghetti, shallots and shaved parmesan cheese	
Chilli Prawn and Chorizo Gnocchi	28/30
Prawns, chorizo, handmade potato gnocchi, blistered cherry tomatoes, chilli, napolitana sauce, baby spinach and pecorino cheese	
Spaghetti Beef Bolognaise	24/26
Homemade pure beef bolognaise with Napoli sauce, spaghetti and shaved pecorino	
Mixed Paella GF	28/30
Chicken, prawn, black mussels, saffron rice, capsicum, onion, smoked paprika and fresh herbs	
BBQ Pork Stir-Fry	26/28
BBQ Pork, hokkien noodles, carrot, chinese broccoli, wombok, snow peas, shallots and BBQ hoisin sauce.	

Indulge Signatures

Chicken Scallopini GF	27/29
Sautéed potato, wilted spinach, grilled king prawn, avocado and creamy garlic bacon sauce	
Grilled Barramundi Fillet GF	29/31
Parsnip and celeriac puree, roast zucchini, pumpkin, potato and dutch carrot with champagne saffron foam	
Grilled Marinated Salmon Fillet	28/30
Sautéed potatoes, tarragon and roast garlic pea puree, broccolini and white wine garlic cream sauce	
Grilled Seafood Plate	45/47
Grilled barramundi fillet, marinated king prawn, BBQ baby octopus, seared scallops, chips, greek salad and garlic aioli	
8hr Slow Cooked Sticky Texan Beef Ribs	36/38
Beef ribs coated in Indulge rib sauce with charred corn cob, chips and ranch sauce	
Crispy Skin Pork Belly GF	28/30
250g crispy skin pork belly with sweet potato puree, dutch carrots, broccolini, apple cinnamon compote and red wine jus	
Confit Half Duck GF	30/32
Confit half duck, sautéed potatoes, broccolini, caramelized eshallots and red wine port jus	

From the Grill

Twice Cooked Half Peri Peri Chicken	27/29
Sous vide and char-grilled peri peri half chicken, sautéed potato, sautéed greens and sriracha aioli	
Marinated Lamb Souvlaki	27/29
(2) lamb souvlaki, greek salad, chips, pita bread, hummus and garlic dip	
All steaks are served with house salad & chips OR mash & vegetables	
Ebony Black Angus Rump Steak - 300g	27/29
Prime Scotch Fillet - 300g	33/35
New York Strip - 500g	40/42

Turn your steak into a surf and turf - 12/14
2x Australian king prawns char-grilled

Choice of
Gluten Free Sauce 2/4
Creamy mushroom
Peppercorn sauce
Creamy Diane sauce
Béarnaise sauce
BBQ rib sauce
Garlic cream sauce