



BISTRO

(gf) gluten free
(df) dairy free
(o) option available

MENU

11AM TIL LATE

15% SURCHARGE PUBLIC HOLIDAYS

SNACKS AND SHARES

	MEMBER/NON-MEMBER
GARLIC BREAD baguette, garlic butter <i>(add cheese 3/4)</i>	10/13
BOWL OF CHIPS with aioli (gf, dfo)	10/11
BOWL OF SWEET POTATO FRIES with aioli	11/12
SALT & PEPPER SQUID lemon, aioli (gf)	18/20
BEER BATTERED FLATHEAD TACOS (2) slaw, sriracha mayo, lemon	18/21
FRESH OCEAN KING PRAWNS TACOS (2) gem lettuce, cocktail sauce, lemon	18/21
ROAST PUMPKIN & FETA ARANCINI romesco, pesto, parmesan	16/19
RQYS POPCORN CHICKEN with aioli	18/21

ENTREES

SOUP OF THE DAY	<i>please see daily specials</i>	
NATURAL OYSTERS, lemon (gf, df)	26/29 (6)	45/50 (12)
OYSTERS KILPATRICK (df)	28/31 (6)	46/51 (12)
LOCAL KING PRAWN RISOTTO, lemon and garlic mascarpone, gremolata (gf)	25/28	
MISO-BAKED HALF-SHELL QUEENSLAND SCALLOPS, Asian salad	25/28	
HERITAGE TOMATO SALAD, stracciatella, black olive, toasted sourdough (dfo, gfo)	22/25	
THAI BEEF SALAD, rice noodles, lemon grass, kaffir lime, chilli and Asian herbs (df)	24/27	
CRISP-ROLLED SUCKLING PIG, apple sauce, radicchio fennel and herb salad (df, gf)	25/28	
CAESAR SALAD, gem lettuce, croutons, bacon, parmesan, soft poached egg (gfo)	22/26	
	<i>Add chicken 6/7, halloumi 7/8, prawn 9/10</i>	

FROM THE CHAR GRILL

Choose two sides ((dfo,gfo): truffle fries, slaw, Paris mash, seasonal vegetables

Choose one sauce (gf): red wine jus, gravy, onion gravy, diane, mushroom

(additional sauce 3/4)

300G BLACK ANGUS RUMP 30/34	300G SCOTCH FILLET 35/39
400g NEW YORK STRIP 45/49	

MAINS

	MEMBER/NON-MEMBER
STEAK SANDWICH (gfo) <i>caramelized onion, cheddar, tomato, roquette, Turkish bread, smokey bourbon BBQ sauce and fries</i>	24/28
CLASSIC SMASH BURGER <i>(extra smash patties 5/6ea)</i> (gfo) <i>smashed angus beef, aged cheddar, white onion, house pickles, burger sauce and fries</i>	22/26
BEER-BATTERED SNAPPER, fries, house salad and tartare sauce (gfo, dfo)	30/32
CHICKEN SCHNITZEL, fries, house salad and gravy <i>(make it a parmy 5)</i>	26/29
SEAFOOD SPAGHETTI MARINARA <i>prawns, scallops, squid, mussels, snapper, Napoli sauce, lemon (df)</i>	34/38
GNOCCHI ALLA SORRENTINA blistered cherry tomatoes, sugo, buffalo mozzarella, basil	29/33
PAN FRIED BARRAMUNDI, hummus, local squid, rainbow chard and lemon (gf)	38/40
SLOW-COOKED LAMB SHANK, Paris mash, green beans, rosemary jus (gf)	36/40
BANGERS AND MASH country style pork sausages, mash, peas, brown onion gravy (gf)	26/30

SALADS + SIDES

SEASONAL GREENS toasted almonds (gf, df)	10/11
SEASONAL LEAF SALAD radish, lemon dressing (gf, df)	9/10
ROASTED CARROTS whipped feta and nduja (gf)	11/12
PARIS MASH red wine jus (gf)	11/12
CHIPS with aioli (gf, dfo)	10/11

LITTLE SAILORS *(Kids under 12 years old)*

SPAGHETTI tomato sugo, parmesan (dfo)	13/15
BEEF SLIDER tomato sauce, chips	13/15
FISH AND CHIPS battered flathead, chips, tartare (gfo)	13/15
CHICKEN AND CHIPS chicken tenders, chips, tomato sauce	13/15

DESSERT

CHURROS nutella mousse	9/13
CARAMELISED STANTHORPE APPLE PIE, vanilla ice cream	16/18
WARM CHOCOLATE BROWNIE, salted caramel, rocky road ice cream	16/18
CAKE, SLICES, SORBET AND ICE CREAM available from the café cabinet	