



From Jan. 2026

STARTERS

		M/NM*
CONFIT GARLIC CIABATTA LOAF Garlic oil (V, VG, DF)		\$10/\$13
COFFIN BAY PACIFIC OYSTERS Natural, by piece (GF, DF) Kilpatrick, by piece (DF)		\$4.50/\$5 \$5/\$5.50
MARINATED TUSCAN BLEND OLIVES Warmed focaccia (V, VG, GFO)		\$16/\$19
KARAAGE CHICKEN Tonkatsu sauce, ranch dressing		\$16/\$19
SALT AND PEPPER SQUID Kaffir lime and coconut caramel (GF)		\$20/\$22
KINGFISH SASHIMI Dashi buttermilk dressing, ruby grapefruit, chilli, herb oil, fresh shoots		\$28/\$32
CORN COB RIBS Pesto mayo, shaved parmesan (GF, V)		\$16/\$19

LIGHT MEALS

BURRATA Pumpkin puree, salsa verde, white balsamic pickled shallots, toasted focaccia (V, GFO)	\$24/\$28
GRILLED OCEAN KING PRAWNS chipotle butter, lemon (GF)	\$28/\$32
FRESH PRAWN ROLL sriracha mayo, avocado, lettuce, toasted baguette	\$24/28
CHICKEN SATAY SKEWERS (2) charred lime, soft herb salad (DF)	\$26/\$29
RQ SIGNATURE SEAFOOD CHOWDER Filled with barramundi, snapper, bay prawns, scallops and, crispy pancetta, prawn oil, served with charred sour dough	\$22/\$25

V = Vegetarian, VG = Vegan, GF = Gluten free, DF = Dairy free,
GFO = Gluten Free Option, VGO = Vegan Option

All items subject to availability

15% surcharge applies on public holidays

M - Member Price | NM - Non Member Price*

MAINS

		M/NM*
MIDDLE EASTERN ROASTED EGGPLANT Whipped yoghurt, young rocket, fresh shoot salad, herb oil (V, GF)		\$24/\$26
CRAB LINGUINE Blue swimmer crab, chilli, heirloom tomatoes, garlic and fresh herbs, lemon oil		\$34/\$38
GRILLED BARRAMUNDI Spinach and basil puree, heirloom tomatoes, candied olives, fresh basil (GF)		\$38/\$40
SAND CRAB FRIED RICE Thai basil, egg, chilli (GF, DF)		\$34/\$38
LOCAL PRAWN RISOTTO Toasted prawn oil, parmesan, lemon balm (GF)		\$32/\$35
GNOCCHI Pumpkin puree, gorgonzola foam, sage butter		\$29/\$33

FROM THE GRILL

PARWAN PRIME grass fed 300g rump steak	\$32/\$35
ANGUS MB2+ 300G RIB EYE	\$40/\$45
KILCOY PURE CHOICE Grain Fed MB2/3 400g Sirloin	\$44/\$49
BOURBON GLAZED STICKY PORK RIBS 1/2 rack	\$34/\$38
Full rack	\$48/\$52

*Meals from the grill all served with celeriac remoulade and house fries
Choices of steak sauces: mushroom, pepper, red wine jus*



V = Vegetarian, VG = Vegan, GF = Gluten free, DF = Dairy free,
GFO = Gluten Free Option, VGO = Vegan Option

All items subject to availability

15% surcharge applies on public holidays

M - Member Price | NM - Non Member Price*

FAVOURITES

		M/NM*
CHICKEN SCHNITZEL		\$25/\$27
Panko crumbed, garden salad, gravy, house fries Make it a parmy +\$5		
CHIMICHURRI STEAK SANDWICH		\$26/\$30
Grilled Oakey Reserve 120g rump, Swiss cheese, rocket, tomatoes, Turkish loaf, confit garlic aioli, chimichurri and house fries (GFO)		
RQ BACON & CHEESEBURGER		\$24/\$28
50/50 chuck/brisket beef patty, American melted cheese, pickles, sliced white onions, RQ burger sauce, milk bun and house fries (GFO)		
BEER BATTERED COD		\$30/\$32
Garden salad, house fries, tartare sauce, lemon		

SALADS

THAI BEEF SALAD	\$25/\$29
Shallots, bean shoots, cashews, fresh herbs, Thai dressing (DF, GF)	
CAESAR SALAD	\$24/\$27
Baby gem, croutons, bacon, parmesan, anchovies, soft poached egg (GFO). Add chilled grilled chicken +\$4	
HEIRLOOM TOMATO SALAD	\$22/\$26
Salsa verde, bocconcini, chardonnay dressing, basil (V, GF, VGO)	

SIDES

HOUSE FRIES	\$9/\$10
House confit garlic aioli (V, GF, VGO, DF)	
SWEET POTATO WEDGES	\$10/\$11
Sour cream, sweet chilli sauce (VGO)	
CHARRED BABY CARROTS	\$12/\$14
Labneh, honey, dukkah (V, GF, VGO)	
FRESH GARDEN SALAD	\$9/\$10
(V, GF, VG)	

V = Vegetarian, VG = Vegan, GF = Gluten free, DF = Dairy free,
GFO = Gluten Free Option, VGO = Vegan Option

All items subject to availability

15% surcharge applies on public holidays

M - Member Price | NM - Non Member Price*

CHEESE SELECTION

SWEETS

KIDS MENU

		M/NM*
TIRAMISU		\$16/\$18
Home made, whipped mascarpone (V)		
PAVLOVA		\$20/\$23
Summer berries, passionfruit, whipped vanilla cream, basil (V, GF)		

And don't forget our speciality cakes & flavoured ice creams!

1 CHEESE	\$15/\$17
2 CHEESE	\$20/\$23
3 CHEESE	\$25/\$29
King Island Roaring 40's Blue (AU)	
Triple cream Brie (AU)	
Chef's Choice Cheddar	

All cheeses served by piece (50g), with accompanying quince paste, dried fruits and toasted nuts, lavosh and gluten free natural crackers

CHEESEBURGER + CHIPS	\$15
LINGUINE WITH TOMATO SUGO	\$15
BATTERED FLATHEAD + CHIPS	\$15
CHICKEN TENDERS + CHIPS	\$15

All kid meals are served with a drink and ice-cream.

V = Vegetarian, VG = Vegan, GF = Gluten free, DF = Dairy free,
GFO = Gluten Free Option, VGO = Vegan Option