

UPSTAIRS RESTAURANT

· AT CENTRAL ·

Tuesday
5:30pm - 8:30pm
Wednesday & Thursday
11:30am - 2:00pm & 5:30pm - 8:30pm
Friday & Saturday
11:30am - 2pm & 5:30pm - 9:00pm
Closed Sunday & Monday

STARTERS

Lemon Pepper Calamari **\$15 / \$20**

Tender calamari, dusted with a lemon pepper coating, flash fried served with petit salad & tartare sauce.

Satay Chicken Skewers (GF) **\$15 / \$20**

3x oven baked chicken skewers, jasmine rice topped with satay sauce & fried shallots.

Vegetable Spring Roll (v) **\$12 / \$17**

3x crisp spring rolls, served with sweet chilli & plum sauce.

Garlic Bread (v) **\$8 / \$13**

Add cheese **\$2**

SALADS

Caesar Salad **\$15 / \$20**

Cos lettuce, croutons, parmesan cheese, crispy bacon & poached egg tossed in a creamy Caesar dressing.

Add Chicken **\$6**

Add Prawns x4 **\$8**

Mango & Macadamia Salad (v, GF, VG) **\$15 / \$20**

House salad mix, apple cider vinegar topped with mango & toasted macadamia nuts.

Add Chicken **\$6**

Add Prawns x4 **\$8**

MAINS

Pan Seared Barramundi (GF) **\$29 / \$34**

Pan seared barramundi fillet, with creamy mash, broccolini topped with garlic cream sauce & fried capers.

Char Grilled Pork Cutlet (GF) **\$28 / \$33**

Char grilled served on creamy mash, broccolini topped with gravy & green apple chutney.

Chicken Parmigiana **\$28 / \$33**

200g crumbed chicken breast topped with shaved ham, Napoli sauce, mozzarella cheese with chips & garden salad.

Chicken Schnitzel **\$25 / \$30**

Flash fried, served with chips, garden salad & your choice of sauce.

Slow Cooked Lamb Shank (GF) **\$25 / \$30**

Served in a chunky Napoli sauce, resting on creamy mash topped with sweet potato crisps.

Add an extra shank **\$8**

Chorizo & Chilli Penne (vo) **\$18 / \$23**

Served with shallots, garlic and fresh chilli tossed with Napoli sauce, wilted spinach. Tossed with penne pasta, finished with parmesan & toasted pine nuts.

Fettuccini Carbonara **\$18 / \$23**

Pan seared shallots, garlic & bacon tossed with fettuccine, creamy sauce & egg, topped with parmesan.

Add Chicken **\$6**

Roast of the Day (GFO) **\$18 / \$23**

Served with roast potato, pumpkin, seasonal vegetables, gravy & a Yorkshire pudding.

Vegetable Tandoori (v, VG, GF) **\$18 / \$23**

Roasted seasonal root vegetables in Indian tandoori spices served with crisp pappadum, jasmine rice topped with toasted cashews.

Add Chicken **\$6**

Add Prawns x4 **\$8**

M = Members Price
NM = Non Members Price

OFF THE GRILL

All steaks are grilled to your liking & served with your choice of sauce & 2 sides.

200g Rump

100-day grain fed, heavily marbled Angus beef.

Sourced from Kilcoy

\$25 / \$30

300g Angus Rib Fillet

Wet-aged from a minimum of 8 weeks, sourced from the best Angus cattle in the South Australian region. 100 days grain fed.

\$35 / \$40

Choose your Sauces

Dianne | Pepper | Mushroom | Gravy | Garlic Cream | hollandaise

Extra sauces

\$2ea

Choose your Sides

Chips | Garden salad | Roasted Potato | Seasonal vegetables | Creamy mash

Extra sides

\$5 ea

KIDS MENU

M \$10 / NM \$15

Includes a small soft drink

Cheese Burger with Chips

Chicken Nuggets with Chips

Crumbed Whiting with Chips

Fettuccini Bolognese

SPECIALTY NIGHTS

Tuesday Reef & Beef

200g rump grilled to your liking, topped with creamy garlic prawns, served with garden salad & chips.

\$21
Members only

Wednesday Parmy Night

200g crumbed chicken breast topped with shaved ham, Napoli sauce, & mozzarella cheese with garden salad & chips.

\$19
Members only

(VG) Vegan, (V) Vegetarian,
(GF) Gluten Free, (GFO) Gluten Free
Option, (VO) Vegetarian Option

LUNCH SPECIALS

M \$15 / NM \$20

Available from 11:30am - 2:00pm Wednesday to Saturday

200g Rump

200g Rump grilled to your liking, served with garden salad, chips & your choice of sauce.

Saltwater Barramundi

Battered barramundi, flash fried served with chips, house garden salad, lemon & tartare.

Roast of the Day (GFO)

Served with roast potato, pumpkin, seasonal vegetables, gravy & a Yorkshire pudding.

Lambs Fry with Bacon (GF)

Served on creamy mash with gravy & seasonal vegetables.

Steak & Kidney Pot Pie

Slow cooked topped with a flakey puff pastry lid, served with creamy mash & seasonal vegetables.

DESSERT

M \$8 / NM \$13

Sticky Date

Served warm with butterscotch sauce, chantilly cream.

Pear and Ricotta Tart

Served with Chantilly cream & toasted walnuts.

Mississippi Mud cake

Warmed mud cake, served with chocolate sauce & Chantilly cream.

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DIETARY REQUIREMENTS & FOOD ALLERGIES - PLEASE NOTE THAT WHILE ALL CARE IS TAKEN WHEN CATERING FOR SPECIAL DIETARY AND FOOD ALLERGY REQUIREMENTS, DIETARY SYMBOLS SHOULD BE USED. AS A GUIDE ONLY. INGREDIENTS SUCH AS SEAFOOD, SHELLFISH, NUTS, SESAME SEEDS, EGGS, WHEAT FLOUR, FUNGI AND DAIRY PRODUCTS ARE ALL USED IN OUR KITCHEN. WHILE ALL CARE IS TAKEN TO PREPARE. PLEASE INFORM OUR STAFF OF YOUR ALLERGIES OR SPECIFIC REQUIREMENTS TO ASSIST WITH YOUR REQUESTS.