



BISTRO

MEMBER SPECIALS

POT LUCK MONDAYS

Chef's choice of home-style meal \$19
(available between 11am-4pm)

TWO FOR ONE TUESDAYS

Buy one item from the pasta, grill or meal menu & receive a second of equal or lesser value free
(available between 11am-2pm)

WEDNESDAY STEAK NIGHT

300g Rump with fries, salad and sauce of choice \$25
(s&p calamari or garlic prawn topper +\$3)
(available between 5pm-7pm)

THURSDAY CHICKEN PARMY

served with house salad and chips \$20
(available between 5pm-7pm)

ALL PRICING APPEARS AS MEMBER/NON-MEMBER

Please advise staff of dietary restrictions.
15% surcharge applies on public holidays.

RAW/COLD

ANTIPASTO local cheese, cured meats, grilled vegetables, olives, pickles, sourdough	40/45
NATURAL OYSTERS lemon (gf, df)	24/27 (6) 44/49 (12)
OYSTERS KILPATRICK bacon, worcestershire, tomato sauce (df)	26/29 (6) 46/51 (12)

STARTERS + SIDES

FRIES aioli	9/10
GARLIC BREAD baguette, garlic butter	8/9
CHEESY GARLIC BREAD baguette, garlic butter	9/11
WEDGES sour cream, sweet chilli	10/11
SOUP OF THE DAY garlic bread	12/14
ARANCINI (5) tomato, mozzarella, basil, parmesan	16/18
FISH TACOS (2) battered flathead, avocado, slaw, lime, jalapeno, sriracha mayo	16/18
SALT & PEPPER SQUID lemon, aioli (gf)	16/18
LOCAL PRAWN COCKTAIL iceberg lettuce, cocktail sauce, lemon	14/16

MAINS

SEAFOOD MARINARA prawns, scallops, squid, mussels, snapper, sugo, lemon	32/36
LAMB PAPPARDELLE slow-braised lamb ragout, chilli, garlic, smoked olives	28/32
CHICKEN SCHNITZEL chips, house salad, gravy <i>make it a Parmigiana +3</i>	24/27
LOCAL CRAB & SNAPPER LASAGNE tomato, chilli, ricotta	32/36
CLASSIC CHICKEN KIEV garlic butter, chips, house salad	30/34
BEER-BATTERED SNAPPER chips, house salad, tartare, lemon	28/32
CRISPY SKIN SALMON crushed potatoes, lemon caper butter sauce	36/38
THAI SEAFOOD CURRY scallops, mussels, prawns, squid, snapper, rice, aromatic herbs	35/37
BUTTERNUT PUMPKIN & SAGE GNOCCHI caramelised onion and hazelnut	30/34

FROM THE GRILL

300G RUMP 30/34	300G SIRLOIN 40/44	200G EYE FILLET 45/50
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Choose two sides: chips, house salad, crushed potatoes, steamed greens
Choose your sauce: diane, gravy, mushroom, green peppercorn, bearnaise

BURGERS + SALADS

STEAK SANDWICH caramelised onion, cheddar, tomato, roquette, aioli, turkish bread	20/24
CHEESE BURGER black angus beef, cheese, mustard, tomato sauce, pickles	19/23
SOUTHERN FRIED CHICKEN BURGER chipotle mayo, cheese, jalapeno, slaw	20/24
GRILLED HALLOUMI BURGER tomato, lettuce, saffron aioli, avocado	19/23
FISH BURGER beer-battered snapper, lettuce, tomato & tartare	19/23
all served with chips	(swap to wedges) 2/2/5)
<i>gf bun 2/2.5 add fried egg 2/2.5 add bacon 4/4.5 add avocado 4/4.5 add beef or chicken 8/9</i>	
GRILLED FIG SALAD burrata, prosciutto, roquette, aged balsamic, sour dough	24/28
CLASSIC CAESAR SALAD gem lettuce, cruton, parmesan, bacon, egg, caesar dressing	20/24
NICOISE SALAD tuna, lettuce, new season potato, green beans, egg, cherry tomato, <i>add grilled chicken or halloumi 5/6 add grilled prawns 7/8 add avocado 4/5</i>	26/30

DESSERT

WARM CHOCOLATE BROWNIE hokey pokey ice cream, cream	14/16
NEW YORK BAKED CHEESECAKE, cream	14/16
CREPE SUZETTE, orange butter sauce, vanilla ice cream, cream	14/16

LITTLE SAILORS

(Kids under 12 years old)

SPAGHETTI tomato sugo, parmesan	12/14
CHEESE BURGER tomato sauce, chips	12/14
FISH AND CHIPS battered flathead, chips, tartare	12/14
CHICKEN AND CHIPS chicken tenders, chips, tomato sauce	12/14
ICE CREAM with chocolate, strawberry or caramel topping	3/3.5

CAKES & CABINET ITEMS

We have a range of cakes, muffins, slices and biscuits in our cafe cabinet.

There are also a number of hot takeaway items, such as pies, quiches, wraps and toasties.

Please feel welcome to browse and order at the counter.

SOFT DRINKS AND JUICE

LEMON LIME BITTERS	6/7
SPARKLING WATER	4.5/5
BOTTLED WATER	3.5/4
SOFT DRINK CANS	4/4.5
POST MIX	5/6
JUICE	4.5/5
BUNDABERG SOFT DRINKS	5.5/6

MILK DRINKS

ICED LATTE	5/6
ICED LONG BLACK	4.5/5
ICED COFFEE OR ICED CHOCOLATE	7/8
MILKSHAKE chocolate, strawberry, vanilla, caramel	8/9
SQUADRON SHAKE peanut butter, crackers	9/10
SPIDERS coke + vanilla, fanta + chocolate, sprite + candy cane	9/10
SMOOTHIES banana + cinnamon or berry, frozen yoghurt, honey	10/11
FRUIT ENERGISER	9/10

HOT DRINKS

COFFEE espresso, piccolo, latte, flat white, chai latte, cappuccino, mocha	4.5/5	5.5/6
HOT CHOCOLATE with marshmallows	4.5/5	5.5/6
POT OF TEA english breakfast, earl grey, jasmine, peppermint, lemongrass + ginger	4.5/5	
EXTRAS 50c almond milk, lactose free milk, espresso shot, marshmallows, vanilla, caramel or hazelnut syrup		

COCKTAILS

APEROL SPRITZ aperol, prosecco, soda	16/18
LIMONCELLO SPRITZ limoncello, prosecco, soda	16/18
LYCHEE & BLACKCURRANT SPRITZ gin, lychee, cassis, lime, soda	18/20
CLASSIC MARGARITA tequila, triple sec, lime	17/19
SABOT gin, tripple sec, curacao, lemon, egg whites	18/20
YACHT CLUB rum, sweet vermouth, apricot brandy	18/20
FRENCH MARTINI vodka, cassis, pineapple	18/20
PASSIONFRUIT MARGARITA tequila, passoa, passion fruit, lime, agave	18/20
LONG BEACH ICED TEA vodka, rum, tequila, gin, triple sec, pineapple, cranberry, lemon	20/22
DARK AND STORMY goslings rum, lime, ginger beer	16/18
SUNSET VIBES vodka, aperol, grapefruit, tonic	16/18
KOOLAI D vodka, midori, amaretto, cranberry, orange, lime	16/18
CACTUS JACK tequila, triple sec, curacao, orange, pineapple, lemon	16/18
SPICED "TOT" FASHIONED cocoa butter washed rum, demarrea, orange and angostura bitters	16/18
ESPRESSO MARTINI vodka, kahlua, coffee	18/20

COCKTAIL JUGS

WHITE SANGRIA white wine, rum, apricot brandy, lemonade, fresh fruit, mint	40/45
RED SANGRIA Red wine, brandy, honey, soda, fresh fruit	40/45
RQYS RUM PUNCH white rum, dark rum, passion fruit, orange, pineapple, grenadine, soda	50/55

MOCKTAILS

TROPICAL BREEZE passionfruit, lime, vanilla, pineapple	10/12
MANGO SPLICE pineapple, lemon, mango, mint	10/12

TAP BEER

XXXX GOLD	9/11	TOOHEYS NEW	10/11
STONEWOOD PACIFIC ALE	12/14	WHITE RABBIT DARK ALE	12.5/14
HAHN 3.5	9/11	EUMUNDI GINGER BEER	13/15
LITTLE CREATURES PALE ALE	12/14	JAMES QUIRE APPLE CIDER	13/15
BYRON BAY LAGER	12/13	KIRIN ICHIBAN	13/15

BOTTLED BEER

4 PINES PALE ALE	11/13	HEINEKEN ZERO	6/8
ASAHI	9/10	JAMES SQUIRE ZERO	6/8
BALTER XPA	12/14	PERONI	8/10
CORONA	9/10	SAPPARO	8/10
HAHN GLUTEN FREE	8/10	TOOHEYS OLD	9/11
HAHN LITE	8/10	VB	8/10
HEINEKEN	8/10	XXXX BITTER	7/8

PRE-MIXED CANS

BUNDY COLA	14/16
CANADIAN CLUB AND DRY	11/13

SPARKLING WINE

	GLASS	BOTTLE
NV MINETTO PROSECCO Treviso, Italy	10/12	48/52
THE LANE LOIS BLANC DE BLANC Adelaide Hills, South Australia	9/11	48/52
HENTLEY FARM BLANC DE NOIR Barossa Valley, South Australia		70/78
PIPER HEIDSIECK CUVÉE Brut Reims, France	23/27	110/120

WHITE WINE

	150ml	250ml	Bottle
Wildflower Pinot Grigio, Great Southern, Western Australia (Tap)		9/11	13/15
PIKES REISLING Clare Valley, South Australia			58/65
WICKS ESTATE SAUVIGNON BLANC Adelaide Hills, South Australia	10/12	16/18	45/49
DOGPOINT SAUVIGNON BLANC New Zealand	14/16	22/24	75/82
SANTI PINOT GRIGIO Friuli, Italy			52/57
WICKS ESTATE PINOT GRIS Adelaide Hills, South Australia	10/12	16/18	45/49
QUILTY & GRANSDEN CHARDONNAY Orange, New South Wales	9/11	13/15	35/39
PEDESTAL CHARDONNAY Western Australia	12/14	19/21	54/60

MOSCATO

FIORE Mudgee, New South Wales (200ml bottle)			12/14
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ROSÉ

	150ml	250ml	Bottle
WILDFLOWER ROSÉ Western Australia	10/11	16/18	40/45
RAMEAU D'OR PETITE ROSÉ Provence, France	11/13	18/20	50/55
BY.OTT Cotes de Provence, France			70/78

RED WINE

STORM BAY PINOT NOIR Tasmania	12/14	18/20	54/60
ROCKBURN PINOT NOIR Central Otago, New Zealand			110/120
GEMTREE CINNABAR GSM South Australia	10/11	16/18	48/52
ROBERT OATLEY SIGNATURE SERIES SHIRAZ McLaren Vale, SA	12/14	18/20	50/55
QUILTY & GRANSDEN CABERNET SAUVIGNON Orange, NSW	9/10	13/15	35/39
LA BOCA MALBEC Argentina	10/11	16/18	42/48
TWO HANDS GNARLY DUDES SHIRAZ South Australia	14/16	22/24	62/70
RYMILL DARK HORSE CABERNET SAUVIGNON South Australia			50/55