



Kitchen open 11:30am till late  
3-5pm bar menu available

### TO SHARE

<b>Woodfired Garlic &amp; Herb Flatbread (v)</b> Add cheese +4	10
<b>Warm House Marinated Olives (gf,v)</b> Oregano, citrus zest, olive oil	6
<b>Bruschetta (v)</b> Tomatoes, whipped ricotta, fresh basil	15
<b>Mac &amp; Cheese Balls (v)</b> Garlic and lemon aioli	15
<b>Crispy Fried Buttermilk Chicken Wings</b> Lime and chilli mayonnaise	15
<b>Antipasto Platter (v)</b> Marinated Persian feta, aged cheddar, house-made capsicum and feta dip, house-marinated olives, woodfired garlic flatbread, grissini	25
<b>Charcuterie Board</b> Prosciutto di Parma, mild Italian salami, pickles, house marinated olives, woodfired garlic flatbread, grissini	25

### FROM THE GRILL

All served with chips, mixed leaf salad  
and choice of gravy, pepper or mushroom sauce

<b>Scotch Fillet (300g)</b> .....	37
Riverine, grain fed 180 days	
<b>Rib Eye on the Bone (400g)</b> .....	42
Riverine, grass fed	
<b>Rump (300g)</b> .....	29
Riverine, grain fed 180 days	

### FROM THE PADDOCK

<b>Smoky BBQ Pork Ribs</b> .....	half/full 34/52
Grilled on an open flame and basted in smoky barbecue glaze, chips, mixed leaf salad	
<b>Pan Fried Chicken Breast</b> .....	32
Marinated in garlic and herbs, feta and oregano crispy potatoes, broccolini, pepitas, garlic and lemon aioli	
<b>Pork Ribs &amp; Chicken Combo</b> .....	48
Half rack of ribs and pan fried chicken breast, chips, mixed leaf salad	
<b>Chicken Schnitzel</b> .....	25
300g panko crumbed schnitzel, chips, gravy, mixed leaf salad	
<b>Chicken Parmigiana</b> .....	28
300g panko crumbed schnitzel, napolitano sauce and mozzarella, chips, mixed leaf salad	
<b>Wagyu Beef Burger</b> .....	24
Melted American cheese, crispy bacon, tomato, lettuce, pickles, onion, garlic and lemon aioli, chips	
<b>Meat Platter for Two</b> .....	84
400g rib eye on the bone, half rack of ribs, pan fried chicken breast, chips, mixed leaf salad	

(v) vegetarian (gf) gluten free

## Our Famous WOODFIRED PIZZA

### TRADITIONAL NAPOLI STYLE

#### Margherita | 20

Napoli sauce, mozzarella, fior di latte, basil, olive oil (v)

#### Capricciosa | 24

Napoli sauce, ham, mozzarella, mushrooms, artichokes, olives

#### Diavola | 24

Napoli sauce, mozzarella, salami, chilli, red capsicum

#### Puttanesca | 24

Napoli sauce, fior di latte, mozzarella, black olives, anchovies, capers, oregano

#### Prosciutto | 26

Napoli sauce, Prosciutto di Parma, mozzarella, fior di latte, fresh rocket, olive oil

#### Spinach & Ricotta | 25

Kale and basil pesto, fior di latte, ricotta, spinach, oregano, chilli, olive oil, lemon (v)

### AUSSIE FAVOURITES

#### Supreme | 26

Napoli sauce, mozzarella, mushrooms, salami, ham, pineapple, Spanish onion, red capsicum, olives

#### Meat Lovers | 25

Napoli sauce, mozzarella, marinated chicken, ham, salami, smoky bbq sauce

#### Ham & Pineapple | 23

Napoli sauce, mozzarella, ham, pineapple

#### Peri Peri Chicken | 25

Napoli sauce, mozzarella, marinated chicken, roasted cherry tomatoes, Spanish onion, chilli, peri peri sauce

#### Prawn | 27

Napoli sauce, mozzarella, garlic prawns, roasted cherry tomatoes, chilli

#### Vegan | 24

Napoli sauce, vegan mozzarella, roasted cherry tomatoes, mushrooms, artichoke, red capsicum, olives, rocket (v)

Our pizzeria is separate to our main kitchen. Your pizza may be ready separately to other meals ordered.

## FROM THE OCEAN

<b>Port Stephens Oysters (half/doz) • 22/36</b> Served with mignonette (gf)
<b>400g Bucket of Australian Prawns • 36</b> Lime and chilli mayonnaise (gf)
<b>Hiramasa Kingfish Ceviche • 24</b> Heirloom tomatoes, papaya, French radish, fresh chilli, eshallots, lime, extra virgin olive oil
<b>Salt &amp; Pepper Squid • 20</b> Fresh chilli, spring onion, garlic and lemon aioli

<b>Beer Battered Fish &amp; Chips</b> Tartare sauce, lemon cheeks	<b>27</b>
<b>Cone Bay Barramundi (gf)</b> Pan roasted, charred corn, buttered leeks, edamame, fresh herbs, kale and basil pesto, lemon	<b>34</b>
<b>Atlantic Salmon (gf)</b> Pan roasted, roasted summer vegetable caponata, fried capers, extra virgin olive oil	<b>34</b>
<b>Blue Swimmer Crab Spaghetti</b> Roasted cherry tomatoes, garlic, fresh chilli, pangrattato	<b>34</b>
<b>Prawn Linguine</b> Fresh kale and basil pesto, garlic, toasted pine nuts	<b>34</b>
<b>Seafood Basket for 2</b> Beer battered fish, salt and pepper squid, prawn twisters, chips, lemon cheeks, garlic and lemon aioli, tartare	<b>59</b>

*Country Club*

### SEAFOOD PLATTERS

**HOT & COLD SEAFOOD PLATTER**

Port Stephens oysters, Australian prawns, beer battered fish, blue swimmer crab, salt and pepper squid, prawn twisters, chips

**119**

•

**DELUXE SEAFOOD PLATTER**  
(2-4 people)

Whole lobster mornay, Port Stephens oysters, Australian prawns, blue swimmer crab, kingfish ceviche, grilled Barramundi, salt and pepper squid, chips

**179**

## FROM THE FIELD

<p style="text-align: center;"><b>Pumpkin Salad   22</b></p> <p style="text-align: center;">Roasted and spiced pumpkin, snow peas, edamame, mixed herbs, pepitas, currants, Persian feta, honey lemon vinaigrette, (v,gf)</p>	<p style="text-align: center;"><b>Caprese Salad   22</b></p> <p style="text-align: center;">Fresh Roma tomatoes, roasted cherry tomatoes, roasted beetroot, buffalo mozzarella, croutons, basil, balsamic and olive oil dressing (v) <i>gf on request</i></p>	<p style="text-align: center;"><b>Vegan Mediterranean Pasta</b></p> <p style="text-align: center;">Slow roasted red and yellow capsicum, zucchini, cherry tomatoes, black olives, garlic, chilli, fresh parsley, lemon, pangrattato, pine nuts (v)</p> <p style="text-align: center;"><b>29</b></p>
<div style="border: 1px solid #003366; border-radius: 15px; display: inline-block; padding: 5px 15px;">                 Add chicken (gf) +6 or salmon (gf) +9             </div>		

<div style="border: 1px solid #003366; border-radius: 50%; width: 20px; height: 20px; display: inline-block; margin-bottom: 5px;">12</div> <p style="margin: 0;"><b>KIDS</b> (UNDER 12)</p>
Chicken Nuggets & Chips
Fish & Chips
Spaghetti w Napoletana Sauce & Parmesan Cheese

**SAUCES**

All 2

Gravy  
 Pepper  
 Mushroom  
 Tartare  
 Garlic & Lemon Aioli  
 Lime & Chilli Mayonnaise

<b>SIDES</b>	Chips (v)	<b>8</b>
	<b>Feta &amp; Oregano Crispy Potatoes</b> Garlic and lemon aioli (v)	<b>12</b>
	<b>Steamed Broccolini</b> Spiced pepita seeds, lemon, extra virgin olive oil (v)	<b>10</b>
	<b>Fresh Mixed Leaf Salad</b> Honey and lemon vinaigrette (v, gf)	<b>8</b>

## DESSERT

**Assorted Cakes | 15**  
 Served with whipped mascarpone  
**Trio of Ice Cream | 12**

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary requirements, we cannot guarantee that our food will be allergen free.

1% surcharge on all cards. 10% surcharge on public holidays.