



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

TO SHARE

Woodfired Garlic & Herb Flatbread (v) Add cheese +4	10
Warm House Marinated Olives (gf,v) Oregano, citrus zest, olive oil	6
Bruschetta (v) Heirloom tomatoes, whipped ricotta, red onion, fresh basil	15
Mac & Cheese Balls (v) Garlic and lemon aioli	15
Crispy Fried Buttermilk Chicken Wings Lime and chilli mayonnaise	15
Antipasto Platter (v) Persian feta, Italian peppers, house-made tzatziki, house-marinated olives, rocket, woodfired garlic flatbread, lavosh	25
Charcuterie Board Prosciutto, mild Italian salami, double smoked ham, pickles, house-marinated olives, rocket, woodfired garlic flatbread, lavosh	25

FROM THE GRILL

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

Scotch Fillet (300g)	37
Riverine, grain fed 180 days	
Rib Eye on the Bone (400g)	42
Riverine, grass fed	
Wagyu Rump (300g)	32
Darling Downs, Marble Score 5+	

FROM THE PADDOCK

Smoky BBQ Pork Ribs	half/full 34/52
Grilled on an open flame and basted in smoky barbecue glaze, chips, mixed leaf salad	
Pan Fried Chicken Breast	32
Marinated in garlic and herbs, feta and oregano potatoes, broccolini, pepitas, garlic and lemon aioli	
Pork Ribs & Chicken Combo	48
Half rack of ribs and pan fried chicken breast, chips, mixed leaf salad	
Chicken Schnitzel	25
300g panko crumbed schnitzel, chips, gravy, mixed leaf salad	
Chicken Parmigiana	28
300g panko crumbed schnitzel, napoletano sauce and mozzarella, chips, mixed leaf salad	
Grilled Beef Burger	24
Melted American cheese, crispy bacon, tomato, lettuce, pickles, onion, garlic and lemon aioli, chips	
Meat Platter for Two	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, fior di latte, basil, olive oil (v)

Capricciosa | 24

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

Pepperoni | 24

Napoli sauce, pepperoni, slow cooked capsicum, basil

Puttanesca | 24

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

Prosciutto | 26

Napoli sauce, Prosciutto di Parma, 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, roasted pineapple, Spanish onion, red capsicum, olives

Meat Lovers | 26

Napoli sauce, mozzarella, pepperoni, pork sausage, bacon, chorizo, mushrooms, red onion

Ham & Pineapple | 23

Napoli sauce, mozzarella, double smoked ham, roasted 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

<p>Port Stephens Oysters (half/doz) • 22/36 Served with mignonette (gf)</p>
<p>400g Bucket of Australian Prawns • 36 Lime and chilli mayonnaise (gf)</p>
<p>Hiramasa Kingfish Ceviche • 24 Heirloom tomatoes, avocado, red onion, radish, fresh jalapeno, fresh lime, extra virgin olive oil, coriander (gf)</p>
<p>Salt & Pepper Squid • 20 Crispy chilli and shallots, spring onion, garlic and lemon aioli</p>

<p>Beer Battered Fish & Chips Tartare sauce, lemon cheeks</p>	27
<p>Cone Bay Barramundi (gf) Pan roasted, sweet corn puree, corn and mushroom medley, white wine shallots, parsley</p>	34
<p>Atlantic Salmon (gf) Pan roasted, traditional vegetable caponata, fried capers, pine nuts, extra virgin olive oil</p>	34
<p>Blue Swimmer Crab Spaghetti Crab bisque, confit cherry tomatoes, garlic, fresh chilli, pangrattato</p>	34
<p>Seafood Basket for 2 Beer battered fish, salt and pepper squid, prawn twisters, chips, lemon cheeks, garlic and lemon aioli, tartare</p>	59

Lamb Pappardelle
Lamb ragu, shaved parmesan,
fresh herbs
32

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

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DELUXE SEAFOOD PLATTER
(2-4 people)
Whole lobster mornay, Port Stephens oysters, Australian prawns, marinated octopus, blue swimmer crab, kingfish ceviche, grilled Barramundi, salt and pepper squid, chips
179

FROM THE FIELD

<p>Pumpkin Salad 22 Roasted and spiced pumpkin, Persian feta, snow peas, edamame, mixed herbs, pepitas, currants, house-made vinaigrette, (v,gf)</p>	<p>Roasted Beetroot Salad 22 Red and yellow beetroot, goats cheese, maple walnuts, red onion, croutons, olive oil (v, gf on request)</p>	<p>Vegan Mediterranean Pasta Slow roasted red peppers, confit cherry tomatoes, black olives, vegan pesto, pangrattato, pine nuts (v) 29</p>
<p>Add chicken (gf) +6 or salmon (gf) +9</p>		

12

<p>KIDS (UNDER 12)</p>
<p>Chicken Nuggets & Chips</p>
<p>Fish & Chips</p>
<p>Spaghetti w Napoletana Sauce & Parmesan Cheese</p>

SAUCES

All 2

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

SIDES	<p>Chips (v)</p>	8
	<p>Feta & Oregano Potatoes Garlic and lemon aioli (v)</p>	12
	<p>Steamed Broccolini & Beans Spiced pepita seeds, lemon, extra virgin olive oil (v)</p>	10
	<p>Fresh Mixed Leaf Salad House-made vinaigrette (v, gf)</p>	8

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.