



COCKTAILS

COUNTRY CLUB FAVOURITES

Aperol Spritz | 17

Aperol and fresh lime topped with French sparkling wine and a splash of soda.

Passionfruit Mojito | 19

Bacardi white rum, fresh lime and mint shaken over ice with passionfruit. Served tall on the rocks with a hint of soda.

Peach & Mint Margarita | 19

Herradura Plata tequila, Cointreau and fresh lime shaken over ice with mint and house-made peach puree. Served on the rocks with a sugar rim.

Espresso Martini | 19

Finlandia vodka, Mr Black coffee liqueur, freshly brewed espresso and vanilla, shaken over ice and strained into a chilled martini glass. Finished with shavings of Belgian chocolate.

Rosé Spritz | 18

Fresh lime, fraise de bois and vanilla topped with Chandon Brut Rosé and a splash of soda.

Honey Rhubarb Sour | 19

Finlandia vodka, Licor 43, fresh lemon, vanilla and house-made rhubarb puree shaken over ice and served on the rocks.

Mango Daiquiri | 19

Bacardi white rum and fresh lime shaken over ice with vanilla and fresh mango. Strained into a chilled martini glass.

Lychee Lane | 19

Green tea infused Bombay gin, Licor 43 and lychee liqueur shaken with lychee, pineapple and fresh lime. Strained into a chilled martini glass.

COCKTAIL JUGS

35

SBCC Punch

Finlandia vodka and Aperol presented over ice with fresh passionfruit and lime. Topped with ginger beer.

Coconut Colada

Bacardi white rum and Malibu built over ice with coconut water, fresh lime and pineapple. Finished with a splash of soda.

Summertime Smash

Bombay gin with a hint of riesling built over ice with fresh passionfruit and orange. Topped with a dash of lemonade.

Watermelon Wonderland

Finlandia vodka and watermelon liqueur smashed together over ice with fresh watermelon, lime and cranberry. Topped with a hint of soda.

Pimms No. 1 Cup

Pimms and fraise de bois built over ice with fresh lime, passionfruit and orange. Topped with ginger beer.

TO SHARE

- Woodfired Garlic & Herb Flatbread (vg) 10**
Add cheese +4
- Warm House Marinated Olives (vg, gf)..... 6**
Oregano, citrus zest, olive oil
- Mac & Cheese Balls (v) 15**
Mac sauce
- Salt & Pepper Squid 20**
Crispy chilli, shallots, spring onion, garlic and lemon aioli
- Kingfish Carpaccio (gf)24**
Radish, fennel, celery leaf, orange, walnut, preserved lemon dressing
- Antipasto Platter29**
Prosciutto di Parma, chilli-fennel salami, double smoked ham, pepperonata, marinated olives, manchego cheese, fresh rocket, focaccia, lavosh

FROM THE GRILL

Served with chips, garden salad and choice of gravy, pepper, mushroom or diane (gf) sauce

- Wagyu Rump (300g) 32**
Darling Downs, Marble Score 5+
- Scotch Fillet (300g) 40**
Riverine, 100 day grain fed

FROM THE FIELD

- Pumpkin Salad | 24**
Roasted spiced pumpkin, spinach, Persian feta, snow peas, edamame, mixed herbs, pepitas, currants, house-made vinaigrette (v, gf)
- Root Vegetable Salad | 24**
Carrot, parsnip, eggplant, beetroot, baby spinach, salsa verde, balsamic, freshly grated parmesan cheese (v, gf)
- Mediterranean Pasta | 29**
Slow roasted red peppers, confit cherry tomatoes, black olives, vegan pesto, pine nuts (vg, gf)

SIDES

Chips (vg)	8
Crispy Baby Potatoes Feta oregano puree (v)	12
Steamed Broccoli & Beans Spiced pepita seeds, lemon, extra virgin olive oil (vg)	10
Garden Salad House-made vinaigrette (vg, gf)	10

(v) vegetarian (vg) vegan (gf) gluten free

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 credit cards, AMEX incurs a 1.6% charge. 10% surcharge on public holidays.



FROM THE OCEAN

- Port Stephens Oysters (half/doz) (gf)22/36**
Served with mignonette
- 400g Bucket of Australian Prawns (gf)38**
Traditional cocktail sauce
- Salt & Pepper Squid28**
Crispy chilli, shallots, spring onion,
garlic and lemon aioli, chips, garden salad
- Beer Battered Fish & Chips28**
Tartare sauce, lemon cheeks
- Crispy Skin Barramundi Fillet (gf)34**
Green beans, fennel, radish, mint, ranch, salsa verde
- Blue Swimmer Crab Spaghetti.....34**
Crab bisque, confit cherry tomatoes, garlic,
chilli, pangrattato
- Seafood Basket for 265**
Beer battered fish, salt and pepper squid,
panko crumbed prawns, chips, garden salad,
lemon cheeks, garlic and lemon aioli, tartare

FROM THE Paddock

- Smoky BBQ Pork Ribshalf/full 42/56**
Grilled on an open flame and basted in smoky barbecue glaze,
chips, garden salad
- Pan Fried Chicken Breast32**
Slow roasted red peppers, crispy potatoes,
feta and oregano puree
- Chicken Schnitzel.....25**
300g panko crumbed schnitzel, chips, gravy, garden salad
- Chicken Parmigiana.....28**
300g panko crumbed schnitzel, napolitano sauce and
mozzarella, chips, garden salad
- Grilled Beef Burger25**
Melted American cheese, bacon, tomato, lettuce, pickles,
onion, garlic and lemon aioli, chips

SAUCES

2.5

- Gravy • Pepper • Mushroom • Diane (gf)
- Garlic & Lemon Aioli • Tartare • Cocktail (gf)

KIDS

(UNDER 12)

- Chicken Nuggets & Chips12**
- Fish & Chips12**
- Spaghetti w Napoletana Sauce & Parmesan Cheese.....12**

Our Famous
WOODFIRED PIZZA

NAPOLI STYLE

- Margherita | 20**
Napoli sauce, fior di latte, basil, extra virgin olive oil (v)
- Pepperoni | 24**
Napoli sauce, fior di latte, pepperoni, olives,
basil, extra virgin olive oil
- Capricciosa | 26**
Napoli sauce, fior di latte, double smoked ham,
mushrooms, olives, artichoke, oregano
- Spinach & Ricotta | 25**
Kale and basil pesto, fior di latte, ricotta, spinach,
oregano, chilli, extra virgin olive oil, lemon (v)
- Prawn & Pancetta | 28**
Napoli sauce, fior di latte, garlic prawns,
pancetta, rocket, chilli, extra virgin olive oil

AUSSIE FAVOURITES

- Supreme | 26**
Napoli sauce, mozzarella, double smoked ham,
pancetta, mushrooms, capsicum, olives, red onion
- Meat Lovers | 26**
BBQ sauce, mozzarella, salami,
double smoked ham, pancetta, pork sausage
- Ham & Pineapple | 24**
Napoli sauce, mozzarella, double
smoked ham, roasted pineapple
- Peri Peri Chicken | 25**
Napoli sauce, mozzarella, marinated chicken,
red onion, capsicum, peri peri sauce
- Vegetarian | 24**
Napoli sauce, vegan mozzarella, mushroom, capsicum,
olives, rocket, red onion, extra virgin olive oil (vg)

Gluten free base +5

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

DESSERT

15

- Vanilla Panna Cotta**
Roasted pineapple, mint, ginger crumble
- Soft Centered Chocolate Pudding**
Mascarpone