



Entrées

	Guest/Member
GARLIC BREAD (V) Ciabatta bread toasted with garlic butter.	\$8.70/\$7.70
CHEESY GARLIC BREAD (V) Ciabatta bread toasted with garlic butter & topped with melted tasty cheese.	\$9.70/\$8.50
SOUP OF THE DAY Ask our Staff for today's soup.	\$8.70/\$7.70
CRUMBED CAMEMBERT Crumbed Camembert Cheese accompanied with plum sauce & croutons.	\$13.20/\$11.60
GARLIC PRAWNS (GF) Tiger prawns sautéed in a creamy garlic sauce served on a bed of rice.	\$16.20/\$14.30
COBB LOAF (V) Crusty Cobb loaf filled with a warm French onion cream cheese & spinach dip.	\$12.00/\$10.50
Beer Battered Chips (V)	\$8.00/\$7.00
Bowl of Wedges (V)	\$9.00/\$7.90
Plate of Vegetables (V) (GF)*	\$7.00/\$6.20
Garden Salad (V) (GF)	\$6.00/\$5.30
White Dinner Roll with Butter	\$0.60

Seafood

	Guest/Member
SEAFOOD BASKET Crumbed flathead, crumbed prawns, lemon pepper crumbed squid, battered scallops served with chips.	\$28.00/\$24.70
½ Serve	\$20.90/\$18.40
SEAFOOD CREPE (GF) French crepe filled with prawns, scallops, shrimp & fish in a creamy Velouté sauce topped with melted cheese served with your choice of sides.	\$30.00/\$26.40
FRESH DORY (GF) Available grilled or fried, accompanied with tartare sauce & lemon served with your choice of sides.	\$24.50/\$21.60
½ Serve	\$20.00/\$17.60
GARLIC PRAWNS (GF) Tiger prawns sautéed in a creamy garlic sauce served on rice with your choice of sides.	\$29.00/\$25.50

Burgers

ANZAC BURGER House made beef patty, lettuce, tomato, cheese, bacon, fried egg, pineapple, beetroot, onion & tomato chutney served with beer battered chips.	\$22.40/\$20.00
CHICKEN SCHNITZEL BURGER Chicken schnitzel, bacon, onion, cheese, lettuce & aioli served with chips.	\$22.40/\$20.00

From the Grill

LAMBS FRY AND BACON (GF)* Seasoned in flour, pan fried with bacon, onion & gravy served with mashed potato & seasonal vegetables.	\$24.50/\$21.60
½ Serve	\$19.00/\$16.80
BEEF RISSOLES House made rissoles served on a bed of mashed potato with seasonal vegetables, topped with gravy.	\$21.60/\$19.00
EXTRA SAUCES Gravy, Dianne, creamy garlic, mushroom, peppercorn or creamy Kilpatrick	\$2.50/\$2.20

PORTERHOUSE STEAK (GF) 300g Porterhouse steak cooked to your liking with your choice of sauce & sides.	\$32.50/\$28.60
BLACK ANGUS SCOTCH (GF) 300g Black Angus Scotch fillet cooked to your liking served with your choice of sauce & sides.	\$36.50/\$32.10
REEF AND BEEF SAUCE (GF) Top your Steak with sautéed shrimp, scallops, prawns & garlic in a creamy Velouté sauce.	\$8.50/\$7.50

{Gluten free sauces available upon request}

From the Pan

COMBINATION STIR-FRY Guest/Member
\$28.50/\$25.10
Beef, chicken & prawns in a sweet soy & ginger sauce with Hokkien noodles, seasonal vegetables & cashew nuts.

VEGETARIAN STIR-FRY (V)(VG)(GF) \$24.00/\$21.10
Seasonal vegetables & cashews tossed in a sweet soy and ginger sauce served with thick rice noodles.

From the following, please select either Risotto (GF) or Linguini

CHICKEN CARBONARA \$26.00/\$22.90
Chicken pieces served in a creamy bacon, garlic, onion, mushroom & white wine sauce topped with shaved Parmesan.
½ Serve \$19.90/\$17.50

PUMPKIN & PINENUTS(V)(GF)(VG)* \$23.50/\$20.70
Roasted pumpkin, onion, sage, garlic & wilted spinach in a creamy sauce, topped with Parmesan cheese & pine nuts.
Add Chicken \$28.50/\$25.20
½ Serve \$19.90/\$17.50
Add chicken \$22.00/\$19.40

Salad

TRADITIONAL CAESAR SALAD (GF)* \$22.00/\$19.30
Cos lettuce, bacon, Parmesan cheese & garlic croutons tossed in a house made Caesar dressing topped with a poached egg - anchovies are optional.

Add Chicken \$27.00/\$23.70

VEGETARIAN CAESAR (V) (GF)* \$22.00/\$19.30
Cos lettuce, avocado, Parmesan cheese, garlic croutons tossed in a house made Aioli with a poached egg

THAI SALAD (V) (VG) (GF) \$22.50/\$19.80
Capsicum, cucumber, cashews, red onion, carrot, coriander, lettuce leaves, rice noodles with crispy shallots
Add Beef \$27.50/\$24.20

Desserts – All House made

STICKY DATE PUDDING - \$9.00/\$8.00
Served with butterscotch sauce, cream & ice-cream

APPLE STRUDEL – Served with custard & cream \$9.00/\$8.00

MARS BAR CHEESECAKE - Served with cream \$9.00/\$8.00

CHOCOLATE MOUSSE – Served with cream \$9.00/\$8.00

RSL Favorites

CHICKEN KIEV Guest/Member
\$28.50/\$25.10
Crumbed chicken breast filled with garlic butter and Parmesan cheese served with your choice of sides.

ROAST OF THE DAY (GF)* \$24.50/\$21.60
Fresh cooked daily, served with seasonal vegetables & gravy. ½ Serve \$19.00/\$16.80

CREAMY CHICKEN BACON (GF) \$28.50/\$25.10
Grilled chicken breast topped with creamy bacon & white wine sauce served with your choice of sides.

CHICKEN SCHNITZEL \$25.50/\$22.50
House made chicken breast schnitzel crumbed & served with your choice of sides and sauce.
½ Serve \$20.50/\$18.10

CHICKEN PARMIGIANA \$28.00/\$24.70
House made chicken breast schnitzel crumbed, topped with ham, Napoli sauce & melted cheese served with your choice of sides. ½ Serve \$23.00/\$20.30

CHICKEN FILO \$29.00/\$25.50
Chicken, bacon, sun dried tomatoes, spinach, pine nuts and Camembert cheese wrapped in filo pastry served with your choice of sides.

LAMB SHANK \$26.50/\$23.30
Lamb shank served on mashed potato & vegetables with a port wine & rosemary sauce.

BEEF LASAGNE \$26.00/\$21.60
House made lasagna; layers of bolognaise sauce, creamy mornay sauce, cheese and pasta served with your choice of sides.

VOL AU VENT \$22.40/20.00
Chicken, bacon, mushrooms, cream, onion & garlic, served with your choice of sides

JAMBALAYA (GF) \$28.50/\$25.10
Chicken, prawns & Chorizo with rice, tomato, garlic, capsicum, paprika, Cajun & Cayenne spices

VEAL SCALOPPINI \$28.50/\$25.10
Served in a creamy marsala sauce with garlic, onion & mushrooms on a bed of mashed potato & vegetables

ICE-CREAM SUNDAE (GF) \$8.00/\$7.00
Vanilla ice-cream served with choice of topping, whipped cream, wafers & chopped nuts.