

MAINS	MEMBER PRICE	
Murrumbidgee Burger [GF*] Fresh grilled 150g beef brisket patty, traditional smoked bacon and American cheese, Murrumbidgee burger sauce, crunchy pickles and fresh leaves, served on a locally baked bun and accompanied by chunky steak fries + Add Gluten free bun \$5	\$24.00	\$26.00
Southern Fried Chicken Burger Southern-style fried chicken, served on an artisan milk bun with spicy aioli, house-made coleslaw, pickles and American cheese, served with a generous portion of thick-cut chips	\$24.00	\$26.00
Premium Panko Crumbed Chicken Schnitzel Served with a fresh green salad dressed with sticky balsamic, accompanied by chunky steak fries and gravy	\$27.00	\$29.00
Mushroom Risotto [V] [GF] Carnaroli rice gently cooked with Porcini mushroom stock and button mushrooms, garlic and fresh herbs. Finished with butter and topped with Grana Padano parmesan and fresh chives	\$32.00	\$34.00
Prawn Linguini An extra virgin oil-based pasta dish, sauteed garlic and birds eye chilli, prawns, deglazed with white wine and tossed with fresh cherry tomato and wild roquette and finished with artisan Italian Parmesan	\$33.00	\$35.00
Chicken and Chorizo Melt [GF] 250g chicken breast, marinated in specialty Italian herbs and set on a bed of buttery mashed potatoes accompanied by mildly spicy grilled chorizo sausage, Brie cheese, baby vegetables and topped with a rich bearnaise sauce	\$33.00	\$35.00
House Battered Barramundi Fresh Australian barramundi sourced sustainably from Cone Bay in Western Australia, battered in-house in a light crispy beer batter, served with a freshly tossed green salad, crunchy steak cut chips, tartare sauce and fresh lemon	\$36.00	\$38.00
18 Hour Slow Cooked Lamb Rump [GF] Premium Australian lamb rump, slow cooked in garlic and rosemary, served with mash, baby carrots and broccolini, and topped with red wine jus	\$38.00	\$40.00
Add an extra sauce to your meal Gravy or Bearnaise		\$4.00



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Garlic and Herb Bread [V] Toasted with Parmesan cheese	\$7.50	\$9.50
DESSERTS	MEMBER PRICE	
Passionfruit Brulee [V] [GF*] Caramelised with a thin layer of toffee, served with a fresh berry mélange and biscotti	\$14.00	\$16.00
Artisan Cheese Plate [V] [GF*] Cheddar, Brie and blue cheese, served with quince, crackers and strawberries	\$23.00	\$25.00
Fresh Fruit Salad [V] [GF] [VE*] Seasonal Australian stone fruits, served with vanilla Greek yoghurt	\$11.00	\$13.00
KIDS MENU	MEMBER PRICE	
Kids Chicken Nuggets Served with chips, fresh tossed green salad and tomato sauce	\$14.00	\$16.00
Kids Bolognaise or Cheesy Tomato Pasta [V*] Tossed with linguini pasta and topped with Parmesan cheese	\$14.00	\$16.00
Rice Paper Rolls [V] [GF] [VE*] Rice noodles, chicken, avocado, Asian herbs, glass noodles served with soy sauce	\$14.00	\$16.00
Kids Ice Cream for Dessert Please ask for today's selection	1 Scoop 2 Scoops 3 Scoops	\$5.00 \$8.00 \$10.50