



9.30 – 4.00 pm | Monday to Friday | Meals served 11.30 – 2.00 pm (Level 2)

ENTRÉES

Garlic and herb bread (v)	6
Cheesy garlic bread (v)	7.5
Soup of the day with bread roll	8
Freshly shucked Sydney Rock Oysters, eschalot, chive, pinot grigio vinegar. ½ Doz	18
Mussels provencal, marinated in sauv blanc and tomato napolitana (gf)	16
Chicken liver pate with pear and walnut salad (gf)	15

MAINS

Classic chicken scallopini, white wine, capers spinach and pine nuts, cabbage slaw	20
Mediterranean vegan lasagna, eggplant, zucchini, capsicum, Roma tomato (v)	20
Greek lamb burger minted cucumber, sour cream, fries.	22
Beer battered fish, house tartare, fries, garden salad	23
Tataki beef spring salad, radish, corn, bok choy, wakame, sesame (gf)	26
Pulled confit duck leg salad, pomegranate, grapes, wild rocket, caramelised sweet potatoes, walnuts, dark cherry dressing (gf)	27
Ora king salmon, slivered fennel, asparagus, saffron velouté sauce (gf)	29
Wagyu rump cap 220g beef, walnut watercress, mille-feuille, potatoes, deep fried enoki.	33
Castlereagh Seafood Platter for Two; Oysters, mussels, prawns, grilled ora king salmon, scallops (gf)	69

SHARE & SIDES

Margarita - Roma tomatoes, baby bocconcini, mozzarella, fresh basil (v)*	26
Mediterranean Lamb - Artichokes, tomatoes, red onion, olives, capers, mozzarella, and feta.*	29

*House made 11 inch round pizza

*GF Pizza Base available add \$2

Shoestring fries with smoked garlic aioli (v)	small 5.5 / large 9
Spinach, mango, pine nuts and balsamic dressing (gf, v)	8.5
Mixed seasonal vegetables, broccoli, cauliflower, carrots, green beans, peas (gf, v)	8.5

DESSERT

Cheese Board, selection of Australian cheeses, lavosh, quince paste.	19
Bread and butter pudding, butterscotch sauce, ice cream.	10
Vanilla crème brûlée (gf).	10

Club Members receive 10% discount off full prices.
Why not join today! See our staff for a membership form.
All prices GST inclusive.

(V) Vegetarian | (GF) Gluten Free