# MENU

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V-Vegetarian VN-Vegan GF-Gluten-Free O-Ask Staff for Option

regetarian	regain Glateri i re	· ,	(Otali ioi O	p
BREAD	S		MEMBERS	NON
Garlic Bread	I vvv	1/2 FULL	5	6 11
Cheesy Garl	lic Bread <sup>v</sup>	1/2 FULL	5 9 6 11	7
Bacon & Ch	eese Garlic Bread		7	13 8 14
ENTREE			MEMBERS	NON
Oysters	Natural <sup>GF</sup>	x1	<b>3</b> .50	4
·		x6 x12	17 31	18 33
	Kilpatrick	x1 x6	4 19	5 21
		x12	35	37
Chicken Wi	ngs	x6 x12 x24	14 20 32	16 22 34
our secret spiced wings served w/ your choice of blue cheese sauce, smokey bbq & lime or hot sauce				
Salt & Pepper Calamari 16 18 pineapple cut squid tossed in salt & pepper corn flour w/ tartare & lemon				
MAINS			MEMBERS	NON
Asian Style Sticky Chicken 26 28 oven-baked chicken breast w/ plum sauce, asian vegetables & steamed rice				
Bangers house-made o & sauerkraut	cumberland sausage tomato relish	s w/ sr	<b>25</b> mashed po	<b>27</b> otato
Guinness Pi			27	29
tender rump steak cooked in a rich guinness gravy w/ potatoes, carrots, onions & peas, topped w/ puff pastry then baked until golden. Served w/ your choice of chips & salad or mash & mushy peas				

PARMIES	MEMBERS	NON
All parmies served w/ beer-battered fries &	salad	
The Traditional Parmy chicken schnitzel, leg ham, salsa & mozz.	<b>29</b> arella bler	<b>31</b> id
Chicken Schnitzel natural w/ beer-battered fries, lemon & s	<b>22</b> small salad	<b>24</b>
Eggplant Parmy VVNO eggplant grilled then oven-baked w/ nap	21	23
-	on & che	
BURGERS + MORE	MEMBERS	NON
The Alex Burger GFO house-made beef patty, rasher bacon, chedo onion, tomato, lettuce & tomato relish on a		22 fried
+ADD double decker; extra beef patty	a IIIIK DUIT	+6
Club Sandwich GFO chicken, bacon, cos lettuce, tomato, avoc & aioli on toast	17 cado, chee	<b>19</b> ese
<b>Steak Sandwich</b> GFO rib fillet, lettuce, tomato, cucumber, beef onion, cheese & bbq sauce on toast	18 troot, grille	<b>20</b> ed
<b>+ADD</b> beer-battered fries make mine gluten-free		+3 +3
SALADS	MEMBERS	NON
Caesar Salad GFO baby cos lettuce, croutons, bacon, parmedressing, poached egg & anchovies	<b>19</b> esan, caes	<b>21</b> ar
Roast Pumpkin Salad VVNO	19	21
roasted pumpkin, spanish onion & marin tossed through wild rocket leaves dresse lemon & olive oil	ated feta ed in balsa	ımic,
+ADD cajun chicken salt & pepper calamari		+3 +6
PIZZA	MEMBERS	NON
Meat Lovers pepperoni, chorizo, bacon, ground beef, bbq sauce, mozzarella & cheddar cheese	<b>25</b> onion, smo	<b>27</b> okey
Vegetarian VVNO roast pumpkin, spanish onion, feta & roc	<b>17</b> ket	19

### STEAK

Each cooked to your liking & served w/ two following; beer-battered fries, potato mash, vegetables or garden salad. Choose a sauce peppercorn, bearnaise, dianne, red wine jus	: mushro	om.
Rump 300gm GFO	37	39
Rib Fillet 250gm GFO	37	39
Eye Fillet 250gm GFO	43	45
+ADD extra sauce		+3

MEMBERS NON

MEMBERS NON

#### SEAFOOD

Barramundi <sup>GF</sup>	30	32
baked w/ lemon pepper, served w/ creamy salad & lemon wedge	<sup>,</sup> mash,	side

Salt & Pepper Calamari GFO	28	30
w/ beer-battered fries, garden salad, lem	on & tar	tare

Fish & Chips 26	28
crispy battered flathead, cooked until golden w/ beer-battered chips, garden salad, lemon & tartare	

Garlic Prawns	25	27
Odific i favviis	25	2,

lightly sautéed & then finished w/ a white wine & garlic cream sauce, basmati rice, lemon & salad

# SIDES

Beer-Battered Fries V	SIDE 4	BOWL	7.50
Sweet Potato Fries V	SIDE 5	BOWL	9
Potato Wedges V w/ sweet chil	li & sour	cream	8
Beer-Battered Onion Rings V			8
Garden Salad <sup>v</sup>			8
Potato Mash V GF	SIDE 5		
Seasonal Vegetables VGF	SIDE 6		
Side of Apple & Celery Slaw	SIDE 6		

# FOR THE KIDS

.50
.50
.50
.50
.50
-3