

SATURDAY AND SUNDAY
FROM 12:00PM

DINING

WEDNESDAY TO SUNDAY
FROM 5:30PM

PIZZA

| | M | NM |
|---|---------------|---------------|
| PAESAN | \$26.5 | \$31 |
| Sopressa salami, mozzarella, roasted red capsicum, olives, chilli, basil & extra virgin olive oil | | |
| CAPRICCIOSA | \$29 | \$34 |
| Mozzarella, ham, mushroom, olives & artichoke | | |
| ULTIMATE | \$29 | \$34 |
| Salami, pepperoni, bacon, ham, grilled chicken, red and green capsicum, sundried tomatoes, red onion, black olives & garlic oil | | |
| PROSCIUTTO | \$29 | \$34 |
| Serrano prosciutto, rocket leaves & shaved parmesan | | |
| CHILLI SEAFOOD | \$31.5 | \$37 |
| Prawns, scallops, calamari, mussels, cherry tomatoes, parsley, hint of chilli & squeeze of lemon | | |
| MARGHERITA | \$26.5 | \$31 |
| Fresh basil & extra virgin olive oil | | |
| DIABLO | \$26.5 | \$31 |
| Hot salami, fresh chilli & chilli oil | | |
| VERDURA (V) | \$26.5 | \$31 |
| White base, spinach, garlic oil, pesto, mushroom & cherry tomatoes | | |
| BOLOGNESE | \$26.5 | \$31 |
| Bolognese sauce, parmesan & basil | | |
| BOCCONCINI (V) | \$28.5 | \$33.5 |
| Bocconcini, cherry tomatoes & basil | | |

All our pizzas are hand stretched GF & Vegan bases available

SHARE PLATES FOR 2

| | M | NM |
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| SEAFOOD | \$85 | \$100 |
| Oysters, scallops, prawns, smoked salmon rillette, crispy calamari, dukkah crumbed prawns, Japanese fishcake, lemon & sauces | | |
| MEDITERRANEAN MEZZE | \$63.5 | \$74.5 |
| Arancini, prosciutto, olives, hummus, baba ganoush, fetta, marinated & fresh vegetables, dried fruits & pita crisps | | |
| ZA'ATAR LAMB CUTLET PLATTER & DIPS <small>10 PIECES</small> | \$85 | \$100 |
| Hummus & baba ganoush | | |

GRILLED

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| DIPS | \$20 | \$23.5 |
| Hummus, taramasalata & baba ganoush with chargrilled bread | | |
| OYSTERS (GF) <small>MIN 3</small> | \$5 EA | \$6 EA |
| Tabasco & lemon cheek | | |
| BUCKET OF TIGER PRAWNS (GF) | \$26.5 | \$31 |
| Lemon cheek & cognac cocktail sauce | | |

M — MEMBER

NM — NON MEMBER

DINING

HOT

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| JAPANESE CRUMBED SALMON FISHCAKES | \$25.5 | \$30 |
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Bonito, ginger, shallots, asian cress & kewpie mayo

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| PORK & FENNEL SAUSAGE ROLLS | \$20 | \$23.5 |
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Tomato chutney

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| STICKY LAMB RIBS (GF) | \$31.5 | \$37 |
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Tangy, sweet tamarind, brown sugar glaze & toasted sesame seeds

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| OPEN FACE STEAK SANDWICH | \$28 | \$33 |
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Balsamic mushrooms, rocket & onions

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| SALT & VINEGAR CHIP CRUMBED PRAWNS | \$35.5 | \$42 |
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Chip shop mayo & lemon

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| PEKING DUCK SPRING ROLLS | \$29 | \$34 |
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Hoisin & coriander pesto

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| CALAMARI | \$26.5 | \$31 |
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Paprika flour, sea salt, creamy chipotle mayonnaise & lemon wedge

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| OUR CRUMBED FISH FINGERS & CHIPS | \$27.5 | \$32.5 |
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Homemade tartare & lemon

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| NASHVILLE CHICKEN TENDERS | \$24.5 | \$29 |
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Spicy, crispy & absolutely packed with flavour!

SIDES

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| FRIES (V) | \$10 | \$12 |
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Shoestring fries & aioli

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| TRUFFLE FRIES (V) | \$13.5 | \$16 |
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Shaved ricotta salata

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| TOMATO & BOCCONCINI SALAD (GF) (V) | \$15 | \$17.5 |
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Mixed tomatoes, bocconcini, basil & tomato vinegarette

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| SWEET POTATO WEDGES (V) | \$15 | \$17.5 |
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Ridge cut with avocado dip

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| STICKY POTATO SKINS (V) | \$13.5 | \$16 |
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Potato skins, sweet chilli, sweet soy & sour cream

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| LITTLE GREEN SALAD (GF) (V) | \$13.5 | \$16 |
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Rocket leaves, cucumber, radish, lemon vinaigrette, parmesan, crunchy sprouts & toasted nuts

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| MEXICAN WATERMELON SALAD (V) | \$15 | \$17.5 |
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Tajin seasoning, yoghurt, lime, corriander & ricotta salata

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| CUCUMBER & STRACCIATELLA (GF) (V) | \$15 | \$17.5 |
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Extra virgin olive oil & chilli flakes

M — MEMBER

NM — NON MEMBER

\$19 MEMBERS

SIGNATURE COCKTAILS

\$22.5 NON-MEMBERS

JASMINA'S BREW

Raspberry Gin, jasmine tea, citrus, passionfruit & aquafaba

MYRTLE IN ROUGE

Lemon Myrtle Vodka, Pama Pomegranate Liqueur, hibiscus, citrus & rhubarb

COURTYARD KISS

Courtyard Gin, Aperol, coconut, orange bitters & citrus

PINEAPPLE DAISY

Pineapple Gin, Massenez Coco-Ananas, pineapple syrup, pineapple juice & citrus

PASSON-PASSON

Gin, passionfruit liqueur, green tea, citrus & aquafaba

HONEY RIDER

Honey Gin, Manly Spirits' Mandarin Triple Sec, Canton Ginger liqueur, peach bitters & mint

LADY'S LYCHEE

Vodka, St Germain Elderflower, lychee, lemon myrtle & orange bitters

TAKES YUZU TO TANGO

Mango Rum, Mandarin Napoleon, yuzu, tangerine & citrus



\$19 MEMBERS

CLASSIC COCKTAILS

\$22.5 NON-MEMBERS

NEGRONI

Hendricks Gin, Campari, Dolin sweet Vermouth & orange

OLD FASHIONED

Makers Mark, sugar & Angostura Bitters

SOUR - WHISKEY OR AMARETTO

Lemon juice, simple syrup, egg white & Angostura Bitters

LONG ISLAND

Bacardi Rum, Vodka, Gin, Tequila, Manly Spirits' Mandarin Triple Sec & lemon

ESPRESSO MARTINI

Kahlua, Vanilla Vodka & coffee

APEROL SPRITZ

Aperol, Prosecco, soda & orange

COSMOPOLITAN

Vodka, Manly Spirits' Mandarin Triple Sec, lime juice & cranberry juice

MARGARITA - CLASSIC, SPICY OR TOMMY'S

Blanco 1800 Tequila, Manly Spirits' Mandarin Triple Sec & lime juice

MOJITO

Bacardi Rum, sugar, lime & mint

