

frenzy
food court

Menu

Sides & Starters

| | M | G |
|---|--------|--------|
| THICK FRIES (GFR) With chicken salt | | |
| - SMALL | \$8 | \$10 |
| - LARGE | \$10 | \$12 |
| - ADD GRAVY or AIOLI | \$1.2 | \$2.2 |
| SWEET POTATO WEDGES (GFR) With sour cream & sweet chilli | \$11 | \$13 |
| SAUTÉED GREENS (DF) Dark soy, sesame | \$7 | \$9 |
| GARLIC BREAD (VE, DF) | \$8.9 | \$10.9 |
| CHEESY GARLIC BREAD Garlic baguette with melted mozzarella | \$11.9 | \$13.9 |
| - WITH CRISPY BACON | \$13 | \$15 |
| CARBONARA CROQUETTES Crispy prosciutto, parmesan, black truffle mayo | \$14 | \$16 |
| GRILLED YAKITORI CHICKEN SKEWERS [4] (GFR, DF) Daikon and cucumber pickle, spring onion, yuzu sesame dressing, tapioca crisps | \$15 | \$17 |
| CHILLI PLUM LAMB RIBS (GFR) Native Davidson plum glaze, macadamia dukkah | \$23 | \$26 |
| POPCORN CHICKEN (GFR, DF) Tonkatsu sauce, kewpie, sesame | \$16 | \$18 |
| SALT & PEPPER SQUID (GFR, DF) Five spice, Szechuan, lemon myrtle aioli, blistered shishito | \$19 | \$22 |
| SWEET CORN RIBLETS (GFR) Lime crema, smoked paprika, parmesan | \$14 | \$16 |
| DOUBLE CRISPY CHICKEN TENDERS Spiced buttermilk, hot honey, blue cheese dressing, pickles | \$18 | \$21 |
| BRISKET BURNT END BITES (GFR, DF) Chipotle mayonnaise, pickled onions, salsa verde | \$19 | \$22 |
| HONEY & LIME PANKO PRAWNS [5] With mango pico de gallo, toasted sesame, Byron Bay chilli coconut aioli | \$22 | \$25 |

For the Kids

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| 12 years & under. | | |
| GRILLED CHICKEN (GFR, DF) Served with rice and broccolini | \$13.9 | \$16.9 |
| BOLOGNAISE Beef bolognaise & spaghetti topped with cheese | \$13.9 | \$16.9 |
| CHICKEN NUGGETS Served with chips & salad | \$13.9 | \$16.9 |
| FISH BITES Served with chips & salad | \$13.9 | \$16.9 |
| CHEESEBURGER Served with chips | \$13.9 | \$16.9 |

Salads

| | M | G |
|---|------|------|
| CHIPOTLE CHICKEN CAESAR With Southern chicken tenders, pesto caesar dressing, cos lettuce, rasher bacon, shaved parmesan, croutons and crackling prosciutto | \$26 | \$29 |
| THAI BEEF & WATERMELON SALAD (GFR, DF) Marinated Angus beef, rice noodles, mixed leaves, bean sprouts, cucumber, cherry tomatoes, nam jim dressing, peanut brittle | \$26 | \$29 |
| CABO NOURISH BOWL (GFR, V) Spiced agave cauliflower bites, brown rice, black beans, mixed leaves, smashed avocado, cherry tomatoes, mango dressing, tortilla crisps, tequila & lime roasted macadamia | \$23 | \$26 |
| SWAP CAULIFLOWER BITES WITH: | | |
| - BARRERO CHICKEN BREAST (GFR) | \$26 | \$29 |
| - HONEY & LIME PANKO PRAWNS | \$32 | \$35 |

Hand Helds

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| All served with thick fries or house salad. | | |
| DOUBLE BACON OG BURGER Flame grilled Angus patty with streaky bacon and double cheddar, onion jam, lettuce, tomato, cheddar, pickles, burger sauce and tomato chutney, served on a milk bun | \$25 | \$28 |
| PRAWN ROLL Prawn, citrus & herb mayo, toasted milk roll, garlic butter, Marie Rose dressing, avocado, cos lettuce, Yarra Valley salmon caviar | \$26 | \$29 |
| BUTTERMILK CHICKEN & BACON DELUXE BURGER Fried buttermilk chicken breast, bacon, melted cheddar, lettuce, slaw, pickles and chipotle aioli, served on a milk bun | \$24 | \$27 |
| STEAK SAMBO Chargrilled rib fillet, toasted Turkish bread, Hahndorf beetroot relish, bacon, melted cheddar, truffle mayo, lettuce | \$26 | \$29 |
| VEGAN BURGER (VE) Vegan 'beef' patty, vegan cheddar, lettuce, tomato, vegan aioli, tomato chutney, served on a vegan milk bun | \$24 | \$27 |

Add-Ons

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| BACON | \$4 | \$5 |
| EGG | \$2 | \$3 |
| SLAW | \$2 | \$3 |
| BUTTERMILK CHICKEN OR BEEF PATTY | \$7 | \$8 |
| GLUTEN-FREE BUN (VE, GF) | \$2 | \$3 |
| VEGAN CHEDDAR (VE, DF) | \$1 | \$2 |

All of our sauces are gluten-free. Please advise staff of any allergies.

A 15% surcharge is applicable on public holidays.

Swap thick fries and house salad in any dish with mash & steamed vegetables for an additional \$3.5 | \$4.5

Mains

| | M | G |
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| BLACKENED MISO SALMON Kimchi fried rice, daikon pickle, som tum salad, wombok, sesame caramel, crispy shallots | \$33 | \$36 |
| PORCHETTA (GFR) Roasted pork belly porchetta, spiced pumpkin purée, white bean cassoulet, chorizo, navy bean, fried kale, cider jus | \$30 | \$33 |
| PAN FRIED BARRAMUNDI (GFR) Herb chat potatoes, roasted cherry tomato, wilted spinach, capers, olives, brown butter & preserved lemon beurre blanc | \$31 | \$34 |
| PRAWN SAGANAKI (GFR) Sautéed prawns, fetta, white wine, oregano, tomato passata, rice pilaf, extra virgin olive oil, lemon wedge, grilled pinsa romana bread | \$32 | \$35 |
| FREE RANGE CHICKEN SUPREME Sweet potato mash, broccolini, mushroom & pancetta cream sauce, chicken crackling | \$28 | \$31 |
| GIPPSLAND BEEF CHEEK (GFR) Braised in rich red wine jus, served with broccolini, potato mash and charred leek chimichurri | \$31 | \$34 |
| EMERALD VALLEY LAMB RUMP (GFR) Saltbush baba ganoush, almond rice pilaf, peas, pomegranate, fetta, lamb bone broth | \$32 | \$35 |

Classics

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| All served with house salad and thick fries. | | |
| CHICKEN SCHNITZEL (GFR) Golden crumbed chicken breast | \$24 | \$27 |
| - GLUTEN-FREE SCHNITZEL | \$26 | \$30 |
| CHICKEN PARMIGIANA (GFR) Chicken schnitzel topped with napoli, ham and melted cheese | \$26 | \$29 |
| - GLUTEN-FREE PARMIGIANA | \$28 | \$32 |
| BEER BATTERED BARRAMUNDI & CHIPS Brookvale Union Ginger Beer batter, citrus salt, aioli and lemon | \$31 | \$34 |

Grill

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| Grain or grass-fed beef cooked to your liking. Served with house salad, thick fries and your choice of sauce: RICH GRAVY DIANE MUSHROOM PEPPER GARLIC CREAM \$2 per extra sauce | | |
| 250G RIB FILLET (GFR) Pioneer's cut, pasture-raised, QLD | \$37.9 | \$40.9 |
| 200G EYE FILLET (GFR) AMH, grass-fed, QLD | \$40.9 | \$44.9 |
| 300G BLACK ANGUS RUMP (GFR) Beef City Black, Darling Downs, QLD, MB1+ | \$35.9 | \$39.9 |

Pasta

| | M | G |
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| PENNE PRIMAVERA (GFR, V) Bilambil zucchini, grilled garden vegetables, creamy basil pesto, pine nuts, preserved lemon, chilli flakes | \$27 | \$31 |
| - ADD CHICKEN | \$5 | \$7 |
| GNOCCHI BOLOGNESE (GFR) Potato gnocchi, tomato sugo, slow cooked beef ragu, grated parmesan, fresh parsley | \$29 | \$32 |

Value Lunches!

Available daily from 11:30am to 2:00pm.

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| BEER BATTERED FISH & CHIPS Battered reef fish served with house salad, thick fries, tartare and lemon wedge | \$15 | \$18 |
| PETITE CHICKEN SCHNITZEL (GFR) Golden crumbed chicken breast served with our house salad, thick fries and rich gravy | \$15 | \$18 |
| - PETITE CHICKEN PARMIGIANA (GFR) | \$18.9 | \$21.9 |
| ROAST LUNCH (GFR) Succulent roasted beef or pork, served with chat potatoes, pumpkin, greens and rich pan gravy | \$18.9 | \$21.9 |
| - ROAST COMBO WITH BEEF & PORK | \$22.9 | \$25.9 |
| CHICKEN SCHNITZEL BURGER Panko crumbed chicken breast with lettuce, slaw, pickles and garlic aioli, served on a milk bun with thick fries | \$19.9 | \$22.9 |
| BUTTER CHICKEN (GFR) Tender, slow-cooked chicken in a mildly-spiced cream sauce with steamed rice, pappadam, mango chutney and cashew | \$19.9 | \$22.9 |
| 200G RUMP (GFR) With our house salad, thick fries & your choice of sauce: rich gravy, Diane, mushroom, pepper or garlic cream | \$22.9 | \$25.9 |
| Harvest Bowls | \$22.9 | \$25.9 |

Steamed rice & salad, topped with choice of:

CRISPY TOFU STRIPS (VE) with ponzu glaze
CHICKEN KATSU with golden curry
BULGOGI BEEF with gochujang
VIETNAMESE CHILLI SQUID (GFR)
KOREAN FRIED CHICKEN with honey sesame glaze

Value Lunches & Harvest Bowls are unable to be discounted with any other offer, including Entertainment Group vouchers.

M - Member Price | G - Guest Price

(V) Vegetarian, (GF) Gluten-Free, (GFR) Gluten-Free on Request, (DF) Dairy-Free, (VE) Vegan, (VO) Vegetarian Option Available