

MENU

PARTY STARTERS

	M	G
GARLIC BREAD (VE, DF)	\$8	\$10
CHEESY GARLIC BREAD - WITH BACON	\$11 \$13	\$13 \$15
THICK FRIES (GFR) With chicken salt		
- SMALL	\$6	\$8
- LARGE	\$9	\$11
- ADD GRAVY or AIOLI	\$1	\$2
SEASONED WEDGES		
- With sour cream & sweet chilli	\$9	\$11
- With melted cheddar, bacon and shallots	\$12	\$14
BIRRIA BEEF SPRING ROLLS [2]	\$12	\$14
Beef brisket, melted cheddar, pickled onion and adobo mayo		
- EXTRA SPRING ROLL	\$4	\$5
GRILLED CHICKEN SATAY SKEWERS [4] (GFR)	\$14	\$17
Satay sauce, rice noodles, cucumber pickle, macadamia crumble and sesame		
SWEET & SOUR PORK BELLY BITES (GFR, DF)	\$16	\$19
Sticky pork belly, pineapple glaze, tapioca crisps, spring onion and sesame		
CRISPY CREOLE SQUID (GFR, DF)	\$18	\$21
Old bay spice, lemon pepper aioli, rocket and olives		
KARAAGE CHICKEN POPPERS (GFR, DF)	\$18	\$21
Karaage chicken, tonkatsu glaze, jasmine rice and kewpie		
PANKO KING PRAWNS [5] (DF)	\$21	\$23
Nam jim dressing, cucumber chilli salsa, mango aioli and coconut chips		
BUFFALO CHICKEN TENDERS	\$15	\$18
Wood fired hot sauce, pickled chilli and house ranch		

M - MEMBER PRICE G - GUEST PRICE

Please let staff know of any allergies. All of our sauces are gluten-free.
15% surcharge applies on public holidays.

EVERY DAY VALUE LUNCHES

From 11:30AM - 2PM

	M	G
FISH & CHIPS	\$14	\$18
Battered reef fish served with house salad, thick fries, tartare and lemon wedge		
PIE & CHIPS	\$14	\$18
House made pie of the day served with thick fries and gravy		
SOCAL CHICKEN SALAD (GFR)	\$15	\$19
Chipotle & lime roasted chicken breast, mango dressing, macadamia, mixed leaves, cherry tomatoes, black beans, quinoa and tortilla crunch		
- ADD AVOCADO	\$3	\$4
PETITE CHICKEN SCHNITZEL	\$16.9	\$19.9
Golden crumbed chicken breast served with our house salad, thick fries and rich gravy		
PETITE CHICKEN PARMIGIANA	\$20.9	\$24.9
Chicken schnitzel with napoli sauce, smoked leg ham and melted cheddar, served with our house salad and thick fries		
CHICKEN KATSU CURRY (DF)	\$21.9	\$25.9
Panko crumbed chicken breast, mild golden curry, steamed rice, vegetables and sesame seeds		
200g ANGUS BEEF RUMP	\$21.9	\$25.9
With our house salad, thick fries & choice of sauce: rich gravy, Diane, mushroom, pepper or garlic cream		
SINGAPORE CHICKEN & PRAWN STIR-FRY (GFR, DF)	\$25.9	\$29.9
Sautéed garlic prawns, chicken breast, capsicum, sprouts, Singapore noodles and sticky tamari glaze		
SPECIAL FRIED RICE	\$16.9	\$20.9
Char siu pork, jasmine rice, egg, peas, cabbage, corn, green shallot and prawn crackers		
- ADD SATAY SKEWERS [3]	\$7	\$9
ADD A GARLIC SUB TO ANY VALUE LUNCH	\$3	\$4
SWAP CHIPS & SALAD FOR MASH & STEAMED VEGETABLES	\$3	\$4

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

THE CLASSICS

	M	G
CHICKEN SCHNITZEL (GFR) Golden crumbed chicken breast	\$23.9	\$26.9
- WITH GLUTEN-FREE SCHNITZEL	\$25.9	\$29.9
CHICKEN PARMIGIANA (GFR) Chicken schnitzel topped with napoli, ham and cheese	\$25.9	\$29.9
BATTERED BARRAMUNDI (GFR, DF) Beer battered barramundi served with tartare and lemon	\$28.9	\$31.9

All Grill & Classics dishes served with house salad and thick fries.
Replace with steamed vegetables and mash for an additional \$3.

MAIN EVENT

MAPLE GLAZED PORK CUTLET (GFR) Cider braised butter beans, chorizo, potato mash, crackling and balsamic jus	\$32	\$35
CREAMY CHICKEN CARBONARA Slow roasted Tuscan chicken breast, bacon, black garlic, porcini, pecorino and fettucine	\$26	\$29
KING PRAWN & 'NDUJA LINGUINE Prosecco prawns with 'nduja, baby spinach, chorizo and semi-dried tomatoes	\$32	\$35
GRILLED BARRAMUNDI (GFR) Barramundi with fennel salt, herb roasted chats, broccolini and lemon caper sauce	\$30	\$32
MACADAMIA CRUSTED SALMON (GFR, DF) Signature seared salmon, Thai mango curry, pak choy, roasted macadamias and rice	\$32	\$35
FRENZY'S FISHERMAN'S CATCH Battered flathead, salt & pepper calamari, prawn cutlets and tempura seafood stick, served with slaw, thick fries, tartare and lemon wedge	\$28.9	\$31.9
PUMPKIN TIKKA MASALA (GFR, VE) Butternut pumpkin, chickpeas, spinach, vegan mint yoghurt, fragrant rice, tapioca crisps and sweet mango chutney	\$27	\$29
THAI BEEF BOWL (GFR, DF) Tamari glazed Angus beef, salted cashews, mixed leaves, carrot, cucumber, cherry tomatoes, lime & sweet chilli dressing, rice noodles, yuzu aioli and crispy shallots	\$25	\$28

KING OF THE GRILL

Grain-fed beef cooked to your liking, served with your favourite sauce: RICH GRAVY DIANE MUSHROOM PEPPER GARLIC CREAM		
\$2 per extra sauce	M	G
220g EYE FILLET	\$39	\$42
300g RUMP STEAK	\$33	\$36
Make it a Surf & Turf by adding a garlic prawn topper!	\$10.9	\$14.9

BURGER BAR

All served with thick fries or salad

O.G. ANGUS BEEF Flame grilled Angus patty, onion jam, lettuce, tomato, cheddar, pickles, burger sauce and tomato chutney, served on a milk bun	\$21	\$24
STACKED DOUBLE BEEF & BACON Flame grilled Angus patties, rasher bacon, onion jam, lettuce, tomato, cheddar, pickles, burger sauce and tomato chutney, served on a milk bun	\$24	\$26
CRISPY CALI CHICKEN Fried buttermilk chicken breast, bacon, melted cheddar, lettuce, slaw, pickles and chipotle aioli, served on a milk bun	\$23	\$25
HOMEGROWN VEGAN (VE, GFR) 'Beyond Beef' vegan patty, vegan cheddar, lettuce, tomato, pickled onion, chipotle aioli, tomato chutney, served on a vegan milk bun	\$22	\$24

FOR THE KIDS (12 YEARS & UNDER)

GRILLED CHICKEN (GFR, DF) Served with rice and broccolini	
BOLOGNAISE Beef bolognaise & linguine topped with cheese	
CHICKEN NUGGETS Served with chips, salad and tomato sauce	
FISH BITES Served with chips, salad and tomato sauce	
CHEESEBURGER Served with chips	

ALL
KIDS MEALS:
\$11.9 - MEMBER
\$14.9 - GUEST