

RED WINES

		MEMBER	VISITOR
DE BORTOLI DB Winemaker Selection Cabernet Sauvignon	150ml GLS BTL	6.4 19.2	7.4 22.2
DE BORTOLI DEEN VAT 8 SH	150ml GLS BTL	6.8 20.8	7.8 23.8
DE BORTOLI LA BOSSA MR	150ml GLS BTL	5.8 17.4	6.8 20.4
DE BORTOLI DOWN THE LANE ROSE GRIS DE GRIS	150ml GLS BTL	5.7 17.1	6.7 20.1
DE BORTOLI WOODFIRED HEATHCOTE SHIRAZ	BTL	28.5	31.5

WHITE WINES

DE BORTOLI DEEN VAT 7 CHARDONNAY	150ml GLS BTL	7.0 21.0	8.0 24.0
OYSTER BAY SAUVIGNON BLANC	150ml GLS BTL	8.0 24.0	9.0 27.0
DE BORTOLI SACRED HILL TRAMINER RIESLING	150ml GLS BTL	4.5 13.5	5.5 16.5

SPARKLING WINES

DE BORTOLI EMERI PINK MOSCATO	200ml BTL	7.7	8.7
DE BORTOLI VIVO MOSCATO	150ml GLS BTL	5.7 17.1	6.7 20.1
WILLOWGLEN BRUT	150ml GLS BTL	4.5 13.5	5.5 16.5

BEERS (BOTTLED)

	MEMBER	VISITOR
Corona Extra	7.2	8.2
Heineken	6.8	7.8
Tsingtao	5.5	6.5
White Rabbit Dark Ale	6.5	7.5
XXXX Gold	4.8	5.8
Somersby Apple Cider	5.8	6.8

SOFT DRINKS (BOTTLED)

	MEMBER	VISITOR
Coke 330ml	4.1	4.6
Coke Diet 330ml	4.1	4.6
Coke No Sugar 330ml	4.1	4.6
Fanta 330ml	4.1	4.6
Keri Cloudy Apple	4.5	5.0
Keri Orange	4.5	5.0
Keri Pineapple & Cloudy Apple	4.5	5.0
Lift 330ml	4.1	4.6
Mount Franklin Sparkling Water 330ml	4.0	4.5
Still Bottled Water	3.3	3.8
Santa Vittoria Sparking Water 1lt	6.0	7.0

SOFT DRINKS

	JUG		GLASS	
	MEMBER	VISITOR	MEMBER	VISITOR
Coke	8.2	9.2	3.2	3.7
Diet Coke	8.2	9.2	3.2	3.7
Lift	8.2	9.2	3.2	3.7
Sprite	8.2	9.2	3.2	3.7
Ginger Beer	8.2	9.2	3.2	3.7
Refresh Orange	8.2	9.2	3.2	3.7
Lemon Lime & Bitters	9.2	10.2	3.9	4.4



Love your wine? Upgrade your glass to a 250ml for only \$2.00.



TO START OR SHARE

	MEMBER	VISITOR	
Garlic bread	6	7	
Garlic pizza	9	10	
Chicken wings (4) Fried crispy and tossed in XO Sauce	15	16	
Duck pancakes Roast Duck, julienne of snow pea, capsicum and carrot with bean shoot and nouc cham dipping sauce	15	16	gf
Bao bun Chef selection of 3 hand crafted Vietnamese buns	15	16	
Sage mushrooms Mushrooms sautéed in cider, garlic & sage on char-grilled naan bread	12	13	v
Kimchi jeon Pan grilled Korean spicy vegetable pancake	15	16	v
Pork dim sim (4) Steamed dumplings with chilli soy dipping sauce	8	9	
Prawn dim sim (5) Steamed dumplings with chilli soy dipping sauce	8	9	

PIZZAS

	MEMBER	VISITOR	
Margherita Fresh tomato, buffalo mozz and picked oregano	12	13	v
Hawaiian Ham and pineapple	16	17	
Pepperoni Loaded with pepperoni	16	17	
Vegetarian Spinach, fresh tomato, roasted capsicum, red onion, chilli, mushrooms, feta cheese	16	17	v
Salsiccia Sausage and broccoli	18	20	
Aegean Cajun prawns, spinach, roasted capsicum and pesto topped with fried capers	24	26	
Maze Supreme The best of the best with the lot	24	26	
Calzone Ricotta, ham, egg and pumpkin	17	18	

Gluten free bases available

MAINS

	MEMBER	VISITOR	
Pho Thinly sliced beef brisket, flat noodles beans sprouts, bo vien, coriander, chilli, fresh lemon, Thai basil and hoisin chilli sauce	15	16	gf
Nasi goreng Shortgrain rice wok tossed with vegetables, shrimp paste and sweet soy, topped with a fried egg and served with prawn crackers	15	16	
Hanoi fish Turmeric and galangal marinated fish, pan seared and served with vermicelli noodle dressed in nuoc cham, gai lan, roasted peanuts and fresh chilli	23	25	n/gf
Battered fish Tempura battered dory fillet with fattoush salad, chips and tartare sauce	23	25	
Prawn noodle laksa King prawns, vermicelli and hokkien noodles with snow peas, water chestnut, tofu with coconut cream	22	24	
Spaghetti miso carbonara Spaghetti, mushroom, broccolini and garlic sautéed and then tossed through with miso, egg yolks, furikake, red pepper flakes and freshly shaved parmesan cheese	21	23	
Pad kee mao Flat noodles mince pork, sweet chilli sauce holy basil spice	19	21	
Wagyu burger Wagyu beef, battered onion rings, sweet spicy pickle, melted red leicester cheese with butter lettuce leaf, tomato on a milk bun with jalapeno aioli and seasoned fries	20	22	
Fried chicken burger New orleans buttermilk fried chicken, shredded red cabbage, cheese, sriracha & aioli with seasoned fries	19	21	
Sage schnitzel Panko crumbed chicken schnitzel with mango chutney, fattoush salad and chips	22	24	
Thit kho Caramelised pork belly with steamed rice and nam prik stir-fried vegetables	24	26	gf
Chicken breast Supreme chicken breast sous vide then pan-fried for crispy skin served with skordalia and roast pumpkin	27	30	gf
T-bone T-Bone steak char-grilled with roasted potatoes, sautéed mushroom & mulled wine reduction sauce	29	32	

SAUCES

Gravy, mushroom, pepper, red wine jus & aioli	2		
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SIDES

	MEMBER	VISITOR	
Scented jasmine rice	2	3	v/gf
Stir fried vegetables with sambal	7	8	v/gf
Roasted potatoes	7	8	v/gf
Loaded fries	11	12	
Seasoned fries	6	7	v
Onion rings	8	9	v
Wedges with sweet chilli & sour cream	9	10	v/gf
Egg salad	6	7	v

SALADS

	MEMBER	VISITOR	
Fattoush Cucumber, tomato, capsicum and radish mixed with parsley, sumac and bitter greens drizzled with olive oil, lemon juice and crunchy grilled bread	14	15	v
Caesar salad chicken Cos Lettuce, fried bacon, crouton, egg and shaved parmesan cheese with house Caesar dressing and poached chicken breast	17	18	
Larb Pan fried chicken mince cooked with fresh herbs & spices on top a mixed salad of red cabbage, carrot, coriander, spring onions topped with fried shallots, toasted coconut flakes and roasted nuts	15	16	n/gf

KIDS MEALS

ALL KIDS' MEALS ARE SERVED WITH A FREE SCOOP OF GELATO

	MEMBER	VISITOR	
Crumbed chicken & fries with tomato sauce	14	16	
Macaroni & cheese with side salad	14	16	v
Battered fish & fries with tomato sauce	14	16	
Cheeseburger and fries with tomato sauce	14	16	
Ham & cheese pizza	14	16	

(v) vegetarian (gf) gluten free (n) nut allergen

Although we state certain items are gluten free on our menu, please inform our friendly staff when ordering if you have any food allergies. This will ensure complete safety whilst we prepare your meal.