

PIZZAS

All pizza sizes are 12"	M/V
CHEESY GARLIC Fresh herbs and mozzarella v	20/22
MARGHERITA Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil v	21/24
HAWAIIAN PIZZA Napoli base, mozzarella cheese, ham and pineapple	23/26
VEGETARIAN PIZZA Napoli base, mozzarella cheese, mushroom, capsicum, black olives, Spanish onion, spinach and cherry tomato v	23/26
THE ITALIAN STALLION Pepperoni, napoli base and shredded mozzarella	23/26
MEAT LOVERS Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic	24/27
SUPREME Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs	25/28
CHICKEN & AVOCADO Grilled chicken, bacon, avocado, napoli base, capsicum, red onion and sriracha aioli	25/28
FIERY PRAWN Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli	26/29
PERI PERI CHICKEN Marinated grilled chicken breast, bacon, camembert, roasted peppers, cherry tomatoes, red onion and ranch sauce	26/29
GLUTEN FREE BASE GF	+3/4
PIZZA KITCHEN OPEN ALL DAY SATURDAY & SUNDAY	

DESSERTS

CHOCOLATE FONDANT PUDDING Soft centred served with vanilla bean ice cream	12/14
INDIVIDUAL STICKY DATE PUDDING Served with warm butterscotch sauce and vanilla bean ice cream	12/14
RASPBERRY AND PISTACHIO ENTREMET Pistachio mousse, raspberry inclusions and crunchy pistachio finish	14/16
ORANGE & ALMOND CAKE With rose buttercream GF	9/11
NUTELLA PIZZA Nutella base, strawberries, vanilla bean ice cream and icing sugar	21/24

FROM THE WOK

HOUSE-MADE PRAWN TOAST (4) With yuzu mayo	M/V 14/16
VEGETARIAN SPRING ROLL (4) v	9/11
WONTON SOUP Pork dumplings, chicken stock and shallots	12/14
SPICY SQUID Squid shallow fried tossed in spicy salt, pepper and chilli	15/17
NASI GORENG Traditional Malaysian fried rice with shallots, fried egg and sambal accompanied with sliced cucumber, tomato and prawn crackers Choice of chicken, beef, prawns or tofu	19/21
HOKKIEN NOODLE Green beans, red capsicum, broccoli and choy sum in oyster and soy sauce Choice of chicken, beef, prawns or tofu	19/21
KUNG PAO CHICKEN Stir-fried chicken with dried chilli, chopped shallots, green capsicum and cashew nuts	19/21
SWEET AND SOUR PRAWNS Crispy battered prawns tossed with shallot, pineapple, red and green bell pepper, onion in our home-made sweet and sour sauce	22/24
PORK PRIK KING Stir-fried spicy pork with red curry paste, green beans and kaffir lime leaves	22/24
BLACK PEPPER BEEF Wok-seared beef tossed with black pepper sauce, stir-fried with bell peppers, onions, broccoli and carrots	22/24
STEAMED RICE	4/6
FRIED RICE	13/15

LUNCH

MONDAY - SATURDAY
11:30AM - 2:30PM

DINNER

MONDAY - THURSDAY
5:30PM - 8:30PM

FRIDAY - SATURDAY
5:30PM - 9PM

SUNDAY
11:30AM - 8:30PM

PIZZA KITCHEN OPEN
ALL DAY SATURDAY & SUNDAY

Ingredients for our food are sourced as locally and organically as possible. Selected for flavour and sustainability and prepared with minimum fuss, so that their natural quality shines through.

THE

GRID

GRAZE

CONTINENTAL LOAF TOASTED With garlic butter v With garlic butter and mozzarella cheese v	M/V 8/9 10/11
ZUCCHINI FRIES Lightly battered zucchini batons, crumbled fetta, mint leaves and garlic mayonnaise v	18/20
GRILLED PRAWN OKONOMIYAKI Pan-fried cabbage cake, scallion, teriyaki sauce, mayo, shaved bonito flakes	24/27
HARISSA & MAPLE CHICKEN WINGS Marinated chicken wings served with pickled vegetable salsa GF	19/21
PINK PEPPERCORN TUNA Avocado & blood lime crème fraîche, pickled fennel & celery salad, toasted almonds, ponzu dressing GF	26/29
PANKO CRUSTED HALOUMI Smoked aubergine purée, pickled carrot, lemon-thyme infused olive oil v	23/25

BURGER BAR

All burgers served on a milk bun with crunchy fries	
CLASSIC CHEESEBURGER Beef patty, lettuce, tomato, cheese and tomato sauce GFO	21/23
BEEF & CORN BURGER Wagyu beef patty, corn fritter, bacon, lettuce, tomato, barbeque prego, American cheese	25/28
KARAAGE CHICKEN BURGER Marinated fried chicken, slaw, tomato, furikake, teriyaki sauce, melted cheese	25/28
MISO BURGER Miso, black bean and sweet potato burger, jacks cheese, pickles, tomato and onion salsa, lettuce and roasted garlic mayonnaise GFO, v	19/21

PAN TO PLATE

PULLED SHORT RIB PAPPARDELLE Slow-cooked short rib ragout, confit tomato, zesty crème fraîche, gremolata GFO	28/31
PRAWN SPAGHETTI AL LIMONE Spaghetti tossed in lemon butter & extra virgin olive oil with prawns and rocket, finished with parmesan and citrus crumb GFO	31/34
TRUFFLE CHICKEN LINGUINE Seared chicken breast, portobello mushrooms, spinach in creamy garlic sauce, truffle, Reggiano cheese GFO	24/27

CLASSICS

CHICKEN SCHNITZEL 300 grams served with crunchy fries, house salad and gravy	M/V 26/29
JUNIOR CHICKEN SCHNITZEL 150 grams served with crunchy fries, house salad and gravy	20/22
MAKE YOUR SCHNITZEL A PARMIGIANA With napoli sauce, ham and mozzarella cheese	+5/6
MARKET BATTERED FISH Served with crunchy fries, house salad and tartare sauce	27/30
GRILLED FISH OF THE DAY Served with dressed house salad, crunchy fries, lemon and tartare sauce GF	29/31
SALT AND PEPPER SQUID Spiced squid served with house salad, crunchy fries and garlic mayonnaise	28/31
CHICKEN AND PRAWN SCALLOPINI Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce GF	29/32

SIGNATURES

HONEY & BLACK PEPPER PORK BELLY Roasted potato, tempura oyster mushroom, sautéed gai lan, shallot ribbon & chilli	36/39
SALMON MEDALLION Lemon & dill crab mousse, root vegetable purée, grilled asparagus, cabbage cake and lemon butter sauce GF	36/39
PAN-FRIED FLATHEAD Creamy mash, burnt eschalot, green peas, broccolini, coconut & lemongrass cream sauce GF	34/38
BEEF SHORT RIBS Slow-cooked in red wine served with truffle-infused mashed potato, mushroom ragout and charred onion GF	41/45
CHICKEN ROULADE Butternut squash purée, wild mushrooms fricassée, Dutch carrots, truffle chicken jus GF	29/32

CHILDREN'S MEALS

12 YEARS & UNDER: INCLUDES A FREE CHEF'S CHOICE ICE CREAM	14/16
Battered fish fillets with crunchy fries Mini cheeseburger served with crunchy fries GFO Chicken strips and crunchy fries Grilled chicken with steamed vegetables GF Twirl bolognese topped with parmesan cheese GFO	

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MEDITERRANEAN LAMB SKEWER Served with pitta bread, breaded fetta, smoked hummus, sumac, pickled red onion, radish and confit tomato topped with basil infused olive oil GFO	M/V 32/36
Our Beef is produced from carefully selected cattle and farms, ensuring consistent quality and flavour. The brands we use are known for reliable quality, and the beef is praised for its taste, tenderness, and marbling. Our producers entire process, from raising the cattle to processing, ensuring quality and consistency.	
PASTURE FED SCOTCH FILLET 250 GRAMS Victorian pasture fed beef, Poowong Victoria GF	43/46
RUMP STEAK 300 GRAMS Grain-fed True North rump. The cattle are raised on Stanbroke's vast properties in the Gulf region of Queensland, Australia GF	33/36
NEW YORK PREMIUM 300 GRAMS A minimum 100-day grain-fed beef with a guaranteed marble score of 2+. It is produced from carefully selected Angus cattle, ensuring consistent quality and flavour GF	45/49
All steaks served with crunchy fries and house salad	
OPTIONAL ADD ONS Two Australian king prawns GF	+14/16
CHOICE OF GLUTEN FREE SAUCES GF Creamy mushroom / Béarnaise / Pink peppercorn / Red wine gravy / Creamy roast garlic sauce / Creamy diane / Sticky barbeque	+2/3

FROM THE GARDEN

ROASTED BEETROOT, PUMPKIN & QUINOA SALAD Spinach, toasted pepitas, dried cranberries, crumbled fetta, maple-lemon dressing GF, v	21/24
SUPERFOOD BOWL Honey-glazed carrot, celery, chickpeas, kale, sunflower seeds, crushed walnuts and tahini-lemon dressing GF, v	21/24
POACHED PEAR SALAD Buffalo mozzarella cheese, jamón serrano, chorizo crumb, arugula, aged balsamic, hazelnut dressing GF	24/26
OPTIONAL ADD ONS Poached chicken GF Smoked salmon GF Chilled king prawns (4) GF	+7/8 +10/11 +12/14

Our food is cooked to order, your patience is appreciated. During busy periods we are unable to vary the menu. For any additional special dietary requirements please mention at the time of ordering.

Price = Members/Visitors
V = Vegetarian VG = Vegan GF = Gluten Free GFO = Gluten Free Option
Additional charges may apply

Some dishes may contain traces of nuts. If you have any serious allergies, please let us know and we will try our best to serve you something delicious.