

## PIZZAS

All pizza sizes are 12"	M/V
GLUTEN FREE BASE GF	+4/5
<b>CHEESY GARLIC</b> Fresh herbs and mozzarella v	21/23
<b>MARGHERITA</b> Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil v	22/25
<b>HAWAIIAN</b> Napoli base, mozzarella cheese, ham and pineapple	24/27
<b>VEGETARIAN</b> Napoli base, mozzarella cheese, mushroom, capsicum, black olives, Spanish onion, spinach and cherry tomato v	24/27
<b>THE ITALIAN STALLION</b> Pepperoni, napoli base and shredded mozzarella	24/27
<b>MEAT LOVERS</b> Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic	25/28
<b>SUPREME</b> Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs	26/29
<b>CHICKEN &amp; AVOCADO</b> Grilled chicken, bacon, avocado, napoli base, capsicum, red onion and sriracha aioli	26/29
<b>FIERY PRAWN</b> Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli	27/30
<b>PERI PERI CHICKEN</b> Marinated grilled chicken breast, bacon, camembert, roasted peppers, cherry tomatoes, red onion and ranch sauce	27/30
<b>PIZZA KITCHEN OPEN ALL DAY SATURDAY &amp; SUNDAY</b>	

## DESSERTS

<b>CHOCOLATE FONDANT PUDDING</b> Soft centred served with vanilla bean ice cream	12/14
<b>INDIVIDUAL STICKY DATE PUDDING</b> Served with warm butterscotch sauce and vanilla bean ice cream	12/14
<b>RASPBERRY AND PISTACHIO ENTREMET</b> Pistachio mousse, raspberry inclusions and crunchy pistachio finish	14/16
<b>ORANGE &amp; ALMOND CAKE</b> With rose buttercream GF	9/11
<b>NUTELLA PIZZA</b> Nutella base, strawberries, vanilla bean ice cream and icing sugar	22/25

## FROM THE WOK

<b>HOUSE-MADE PRAWN TOAST (4)</b> With yuzu mayo	M/V 14/16
<b>VEGETARIAN SPRING ROLL (4) v</b>	9/11
<b>WONTON SOUP</b> Pork dumplings, chicken stock and shallots	12/14
<b>SPICY SQUID</b> Squid shallow fried tossed in spicy salt, pepper and chilli	15/17
<b>NASI GORENG</b> 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
<b>HOKKIEN NOODLE</b> Green beans, red capsicum, broccoli and choy sum in oyster and soy sauce Choice of chicken, beef, prawns or tofu	19/21
<b>KUNG PAO CHICKEN</b> Stir-fried chicken with dried chilli, chopped shallots, green capsicum and cashew nuts	19/21
<b>SWEET AND SOUR PRAWNS</b> Crispy battered prawns tossed with shallot, pineapple, red and green bell pepper, onion in our home-made sweet and sour sauce	22/24
<b>PORK PRIK KING</b> Stir-fried spicy pork with red curry paste, green beans and kaffir lime leaves	22/24
<b>BLACK PEPPER BEEF</b> Wok-seared beef tossed with black pepper sauce, stir-fried with bell peppers, onions, broccoli and carrots	22/24
<b>STEAMED RICE</b>	4/6
<b>FRIED RICE</b>	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
SPICY MISO & GARLIC CREAM PRAWNS Served with cabbage cake, confit tomato, and crispy shallots l	25/28
GRILLED CHICKEN RIBS Sticky ginger glaze, lime yoghurt, and chopped shallots	19/21
CHARGRILLED BABY SQUID Garlic, lemon & black pepper marinade, sautéed bamboo shoots, citrus salad GF, l	21/23

## 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
SMASHED BEEF BURGER Slow-cooked beef, gremolata slaw, pickled baby cucumber, smoked cheese GFO	26/29
TEX-MEX FRIED CHICKEN BURGER Jalapeño, tomato and corn salsa, guacamole, harissa maple mayo, served with coleslaw GFO	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

PRAWN, CHORIZO & BISQUE TAGLIATELLE Seafood bisque, confit tomato, chargrilled lemon-marinated prawns and chorizo crumb GFO, M	34/38
SPICY CHICKEN ARRABBIATA LINGUINE Pan-fried chicken, house-made tomato sauce, parsley, lemon crème fraîche, herb crust GFO	28/31

## CHAR CHAR CHAR

MEDITERRANEAN LAMB SKEWERS (2) Served with smoked hummus, sumac, pickled red onion, marinated zucchini, lemon pearl couscous, garlic yoghurt and warm pitta 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.	
ANGUS PLATINUM MB+2 SCOTCH FILLET 250 GRAMS Murray Valley region of Victoria. Guaranteed world class MSA grading GF	48/52
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	35/38
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	47/51
All steaks served with crunchy fries and house salad	
OPTIONAL ADD ONS Two Australian king prawns GF, l	+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

## SIGNATURES

GOCHUJANG PORK BELLY Kimchi slaw, crispy smashed potatoes, crackling DF	37/41
GARLIC BLACK BEAN SALMON Crispy skin salmon glazed with honey and garlic black bean sauce, smashed potatoes, butter beans M	36/40
CRISPY SKIN BARRAMUNDI Harissa carrot purée, cauliflower floret, spiced crispy lentils, mint yoghurt l	36/40
CHICKEN ROULADE Herb chicken roulade served with warm Moroccan-spiced couscous, roasted almonds, raisins, grilled Dutch carrots and chicken jus	31/33

## CHILDREN'S MEALS

12 YEARS & UNDER: INCLUDES A FREE CHEF'S CHOICE ICE CREAM	14/16
Battered fish fillets with crunchy fries l 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	

## CLASSICS

CHICKEN SCHNITZEL 300 grams served with crunchy fries, house salad and gravy	M/V 27/29
JUNIOR CHICKEN SCHNITZEL 150 grams served with crunchy fries, house salad and gravy	22/24
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 l	29/31
GRILLED FISH OF THE DAY Served with dressed house salad, crunchy fries, lemon and tartare sauce GF, M	31/33
SALT AND PEPPER SQUID Spiced squid served with house salad, crunchy fries and garlic mayonnaise DF, l	29/31
CHICKEN AND PRAWN SCALLOPINI Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce GF, l	31/33

## FROM THE GARDEN

MEXICAN POKE BOWL Brown rice topped with sweet corn, black beans, tomato, crisp lettuce, cheese, avocado, fresh coriander, and a zesty lime dressing GF, v	22/25
PUMPKIN & SAGE BROWN BUTTER SALAD Honey-glazed pumpkin, toasted walnuts, baby spinach, lemon crème fraîche, balsamic reduction GF, v	24/27
KALE, SWEET POTATO & GRAIN SALAD Roasted sweet potato, marinated kale, toasted almonds, farro, dried cranberries, and fetta, finished with a creamy tahini dressing GF, v	22/25
OPTIONAL ADD ONS Poached chicken GF Smoked salmon GF, l Chilled king prawns (4) GF, l	+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 DF = Dairy Free GF = Gluten Free  
GFO = Gluten Free Option Additional charges may apply

Seafood Origin: A = Australia I = Imported M = Mixed

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.