

**\$20** WEEKLY SPECIALS

# Wine list



## Monday

### Schnitzel

Succulent crumbed chicken served with chips, salad, a lemon wedge and gravy  
+ \$3 Parmigiana +\$5 Chef's Special Parmigiana

## Tuesday

### BBQ Pork Ribs [IGF AVAILABLE]

Slow cooked pork ribs with a Texan style BBQ sauce served with chips and salad

## Wednesday

### Asian Flavours

Explore the flavours of Asia every Wednesday and Saturday.  
See specials board

## Thursday

### Steak Day

250g Rump grilled to your liking served with chips and salad.  
Includes your choice of sauce

## Friday

### Kids Eat Free

Enjoy one free kids meal with the purchase of one main meal!

## Saturday

### Asian Flavours

Explore the flavours of Asia every Wednesday and Saturday.  
See specials board

**Sunday Roast \$18**

Check out our **DAILY BLACKBOARD SPECIALS**

Kids Menu Available **\$12**

**MEMBERS PRICING**  
NON-MEMBERS ADD \$3

[GF] GLUTEN FREE [DF] DAIRY FREE  
[V] VEGETARIAN [VG] VEGAN

While every effort is made to minimise risk, food is prepared in a kitchen where allergens may be present. We ask that you please inform our staff of any allergies before placing your order.

## SPARKLING

	150ml	250ml	Bottle/Carafe
Morgans Bay Sparkling	\$6.50		\$28.00
Seppelt Great Entertainer Prosecco	\$7.70		\$35.00
George Jensen Hallmark Cuvee			\$68.00

## WHITE

Juliet Moscato	\$7.70	\$11.20	\$32.00
Hartogs Plate Moscato	\$8.50	\$11.50	\$34.00
Leo Buring Clare Valley Dry Riesling	\$8.70	\$11.70	\$35.00
Cape Schank Pinot Grigio	\$8.70	\$11.70	\$35.00
Cavaliere D'Oro Pinot Grigio	\$10.00	\$14.00	\$40.00
5th Leg Treasure Hunter SSB	\$7.70	\$11.00	\$32.00
Squealing Pig Sauvignon Blanc	\$ 8.70	\$11.70	\$35.00
821 South Sauvignon Blanc	\$ 8.70	\$11.70	\$35.00
Matua Sauvignon Blanc	\$9.50	\$13.50	\$38.00
St Huberts Stag Chardonnay	\$8.70	\$11.70	\$35.00
Wynns Gables Chardonnay	\$9.70	\$13.70	\$39.00
Devils Lair Dance with the Devil Chardonnay	\$9.50	\$14.00	\$48.00

## ROSE

Cape Schank Rose	\$8.00	\$11.50	\$34.00
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## RED

Cape Schank Pinot Noir	\$8.70	\$11.70	\$35.00
Fickle Mistress Pinot Noir	\$10.00	\$14.00	\$40.00
Wolf Blass Private Release Merlot	\$8.50	\$11.50	\$34.00
Devils Lair Honeybomb Cabernet Malbec	\$8.70	\$11.70	\$35.00
Wynns The Gables Cabernet Sauvignon	\$9.70	\$12.70	\$39.00
Saltram Shiraz	\$8.70	\$11.70	\$35.00
Pepperjack Shiraz	\$12.20	\$16.20	\$47.00
Penfolds Bin 28 Shiraz			\$75.00

## Cocktails \$18

Margarita	Bay Breeze
Espresso Martini	Limoncello Spritz
Mojito	Toblerone
Piña Colada	Cosmopolitan

# Restaurant

## MENU

### Restaurant Opening Hours

**LUNCH**  
MONDAY – SUNDAY  
11.30am – 2.30pm

**DINNER**  
MONDAY – SATURDAY  
5.00pm – 8.30pm  
SUNDAY 5.00pm – 8.00pm

CAFÉ MENU AVAILABLE OUTSIDE OF RESTAURANT OPENING HOURS



### Not a Member?

No worries! Come see our friendly staff to sign up for just \$2 for 3 years and get access to member prices and benefits.



# Entrées

**Garlic Bread** <sup>[V]</sup> **\$7**  
 +\$1 Add Cheese <sup>[V]</sup>  
 +\$3 Add Cheese and Bacon

**Basket of Chips** <sup>[V VG GF DFI]</sup> **\$10**  
 Served with aioli or tomato sauce

**Honey BBQ Wings** **\$14**  
 Crispy chicken wings coated in a honey BBQ sauce and served with ranch sauce  
 6 pcs  
**\$22**  
 12 pcs

**House-Made Calamari** <sup>[GF DFI]</sup> **\$18**  
 8 pieces of calamari freshly marinated, coated, and fried to perfection served with aioli and a lemon wedge

**Traditional Beef Nachos** <sup>[GF]</sup> **\$16**  
 Served with a zesty guacamole, sour cream, salsa and cheese sauce

**Garlic Butter Prawns** <sup>[GF]</sup> **\$21**  
 6 prawns pan-seared and tossed in a garlic infused butter garnished with fried garlic and a lemon wedge

**Pork and Prawn Spring Rolls** **\$22**  
 4 spring rolls filled with a mixture of succulent pork, prawns, fresh vegetables and aromatic herbs served with a sweet chilli sauce

**Caesar Salad** <sup>[GF]</sup> **\$22**  
 Crispy cos lettuce, bacon, croutons, Parmesan, and a poached egg tossed in our signature dressing made with a hint of anchovy, garlic and lemon

**Sweet Chilli Chicken Salad** <sup>[GF DFI]</sup> **\$20**  
 Mixed fresh lettuce, cherry tomatoes, cucumber, red onion and capsicum topped with tender, chilli marinated chicken and finished with a lime dressing

**Kani Salad** <sup>[GF DFI]</sup> **\$23**  
 Japanese salad with shredded crab stick, sliced cucumber, carrots, mango and cos lettuce tossed in a sweet chilli Japanese soy mayo dressing topped with tobiko, toasted sesame and dried seaweed

**TOPPERS AVAILABLE** Grilled Prawns **+\$7** Calamari **+\$6** Chicken **+\$5**

**Creamy Pesto Pasta** <sup>[V VG + GF AVAILABLE]</sup> **\$22**  
 Spaghetti in a rich and creamy basil pesto sauce combined with fresh flavours of basil, garlic, pine nuts and Parmesan cheese

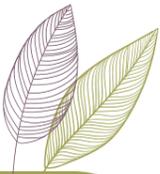
**Fettuccine Truffle Pasta** <sup>[V + GF AVAILABLE]</sup> **\$27**  
 Fettuccine tossed in truffle infused mushroom sauce finished with Parmesan cheese and fresh parsley

**WE RECOMMEND ADDING** ½ Garlic Bread with your pasta **+\$4**

**Orzo con Chorizo** **\$27**  
 Tender orzo pasta with smoky chorizo sausage, corn, capsicum and herbs finished with a spoonful of guacamole, sour cream and cilantro

**Hong Kong Fried Rice** <sup>[V GF DFI]</sup> **\$22**  
 Jasmine rice and mixed vegetables stir fried in a light soy and oyster sauce

**WE RECOMMEND ADDING** Grilled Prawns **+\$7** Chicken **+\$5** Fried Egg **+\$3**



# Salads



# Pan Dishes



# Mains

All Mains come with a choice of two sides:  
 Chips, Salad, Mash or Vegetables

**Pan-seared Salmon with Lime Herb Orzo** <sup>[DFI]</sup> **\$34**  
 Pan-seared honey garlic soy salmon served with lime herb orzo, tender broccoli and a lemon wedge

**Braised Beef Cheeks** **\$34**  
 Slow-cooked beef cheeks with creamy mashed potato and steamed vegetables drizzled with beef jus

**Seafood Selection** **\$28**  
 A selection of crumbed fish, scallops, prawns and calamari served with chips, salad, tartare and a lemon wedge

**Classic Fish n Chips** **\$26**  
 Crumbed snapper fillets served with chips, salad, tartare and a lemon wedge

**Chicken Schnitzel** **\$24**  
 Succulent crumbed chicken served with chips, salad, a lemon wedge and gravy

**Traditional Parmigiana** **\$26**  
 Crumbed chicken topped with leg ham, Napoli sauce and mozzarella cheese served with chips and salad

**Chop Suey Vegetable Stir Fry** <sup>[V VG GF DFI]</sup> **\$22**  
 A fragrant vegetable stir fry cooked down in a rich gravy sauce topped with scallions and served with a side of steamed rice

# From The Grill

All steaks are cooked to your liking with your choice of two sides and a sauce

**250g Rump** **\$34**  
 This MSA graded Darling Downs rump is 100-day grain-fed and full of flavour

**250g Wagyu Rump** **\$47**  
 From Northern NSW these Wagyu sires crossed with Black Angus and grain fed for 400+ days for excellent marbling with a marble score of 6-7

**300g Beef Sirloin** **\$37**  
 Pasture fed prime beef from Queensland, this Angus beef is naturally lean and thick

**300g Rib Fillet** **\$39**  
 100-day grain fed, MSA graded for guaranteed tenderness

### CHOOSE YOUR SAUCE

Diane Mushroom  
 Gravy Pepper  
 Béarnaise Creamy Garlic

### CHOOSE TWO SIDES

Salad Vegetables  
 Chips Mash Potato

+\$2 for Extra Sauce

### STEAK TOPPERS

Creamy Garlic Prawns **+\$7** Calamari **+\$6** Fried Egg **+\$3**



# Burgers and Sandwiches

Burgers and Sandwiches are served with a side of Chips

**B.L.A.T** <sup>[GF/DF AVAILABLE]</sup> **\$19**  
 Crispy bacon, lettuce, avocado and tomato on lightly toasted Turkish bread

**Steak Sandwich** <sup>[GF/DF AVAILABLE]</sup> **\$20**  
 Premium rump steak, tomato, lettuce, caramelised onion, cheese and aioli on lightly toasted Turkish bread

**HQ Burger 'Favourite'** **\$21**  
 Premium beef patty, grilled on a toasted bun with fresh lettuce, tomato relish, caramelised onion, melted cheese, mustard and tomato sauce

**Vegetarian Burger** <sup>[V + VG/GF/DF AVAILABLE]</sup> **\$18**  
 Mashed chickpeas combined with a blend of spices, herbs and vegetables on a toasted bun with fresh lettuce, tomato relish, caramelised onion, cheese and aioli

**HQ Grilled Chicken Burger** <sup>[GF/DF AVAILABLE]</sup> **\$21**  
 Marinated grilled chicken breast on a toasted bun with fresh lettuce, tomato relish, mashed avocado and a tangy garlic mayo dressing

## Seniors Menu

**\$16 LUNCH \$20 DINNER**  
 Show your seniors card to enjoy discounts

**Seniors Fish n Chips**  
 Crumbed fillet of fish served with chips, salad, tartare and a lemon wedge

**Chicken Schnitzel**  
 Succulent crumbed chicken served with chips, salad, a lemon wedge and gravy

**Traditional Parmigiana**  
 Crumbed chicken topped with leg ham, Napoli sauce and mozzarella cheese served with chips and salad

**Sweet Chilli Chicken Salad** <sup>[GF DFI]</sup>  
 Mixed fresh lettuce, cherry tomatoes, cucumber, red onion and capsicum topped with tender, chilli marinated chicken and finished with a lime dressing

**Rissoles and Mash**  
 Beef rissoles with gravy, mash potato, peas and onion rings

**Spaghetti Bolognese**  
 Rich house made beef Bolognese with Parmesan and Italian seasoning

**WE RECOMMEND ADDING** ½ Garlic Bread with your pasta **+\$4**

## \$24 Seniors 200g Rump Steak

Rump steak grilled to your liking with your choice of sauce served with chips and salad

