

\$20 WEEKLY SPECIALS

Monday

Schnitzel

Crispy crumbed chicken breast served with chips, salad, a lemon wedge and gravy

Parmigiana +\$3 Chef's Special Parmigiana +\$5

Tuesday

BBQ Pork Ribs [IGF AVAILABLE]

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

+ Kids Eat Free

Wednesday

Asian Flavours

Explore the flavours of Asia every Wednesday and Saturday

+ Kids Eat Free

Thursday

Steak Day

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

STEAK TOPPERS Calamari +\$6 Creamy Garlic Prawns +\$8 Chicken +\$5

Saturday

Asian Flavours

Explore the flavours of Asia every Wednesday and Saturday

Daily Blackboard Specials

\$18 Sunday Roast

Served with all the trimmings

\$12 Kids Menu

Includes drink & dessert

Ages 12 & under

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.

Wine list

SPARKLING

	150ml	250ml	Bottle/Carafe
Morgans Bay Sparkling	\$6.50		\$28.00
Seppelt Great Entertainer Prosecco	\$7.70		\$35.00
Georg Jensen Hallmark Cuvée			\$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 Schanck Pinot Grigio	\$8.70	\$11.70	\$35.00
Cavaliere d'Oro Pinot Grigio	\$10.00	\$14.00	\$40.00
Fifth 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 The Stag Chardonnay	\$8.70	\$11.70	\$35.00
Wynns The Gables Chardonnay	\$9.70	\$13.70	\$39.00
Devil's Lair Dance with the Devil Chardonnay			\$48.00

ROSE

Cape Schanck Rose	\$8.00	\$11.50	\$34.00
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RED

Cape Schanck 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
Devil's 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
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CAFÉ OPEN FROM 9.30AM



Not a Member?

No worries! See our friendly staff to sign up for just \$2 for 3 years and get access to member prices and exclusive offers.

Entrees

Garlic Bread ^[V]
+ \$1 Add Cheese ^[V]
+ \$4 Add Cheese and Bacon
\$7

Basket of Chips ^[V VG GF DF]
Served with aioli or tomato sauce
\$10

Honey BBQ Wings
Eight crispy chicken wings coated in a honey BBQ sauce and served with ranch dressing
\$18

House-Made Calamari ^[GF DF]
Eight pieces of calamari freshly marinated, coated, and fried to perfection served with aioli and a lemon wedge
\$18

Traditional Beef Nachos ^[GF]
Served with a zesty guacamole, sour cream, salsa and cheese sauce
\$20

Garlic Butter Prawns ^[GF]
Six prawns pan-seared and tossed in a garlic infused butter garnished with fried garlic and a lemon wedge
+ \$3 Add Rice
\$19

Pork and Prawn Spring Rolls
Four spring rolls with succulent pork, prawns, fresh vegetables and herbs, served with sweet chilli sauce
\$19

Porcini and Mushroom Arancini ^[V GF]
Four crispy risotto balls with porcini, wild mushrooms and mozzarella served with tomato relish and Parmesan
\$18

Caesar Salad ^[GF AVAILABLE]
Cos lettuce, bacon, croutons, Parmesan, and a poached egg in our house Caesar dressing with anchovy, garlic and lemon
\$21

Sweet Chilli Chicken Salad ^[GF DF]
Lettuce, cherry tomatoes, cucumber, red onion, and capsicum topped with tender chilli marinated chicken and lime dressing
\$22

Mexican Salad ^[V VG GF DF]
Cucumber, sweet corn, capsicum, cherry tomatoes, red onion, and beans in a zesty cilantro lime dressing, served with tortilla chips
\$22

TOPPERS AVAILABLE Grilled Prawns + \$8 Calamari + \$6 Chicken + \$5

Creamy Pesto Pasta ^[V • GF AVAILABLE]
Spaghetti in a rich and creamy pesto sauce with basil, garlic, pine nuts, cashews and Parmesan
\$22

Fettuccine Truffle Pasta ^[V]
Fettuccine tossed in truffle infused mushroom sauce finished with Parmesan cheese and fresh parsley
\$27

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

Vegetable Stir Fry with Tofu ^[V VG GF DF]
Seasonal vegetables and tofu tossed in a light soy sauce with mirin and sesame oil, topped with crispy fried garlic and scallions
\$22

Hong Kong Fried Rice ^[GF DF • VG AVAILABLE]
Jasmine rice and mixed vegetables stir fried in a light soy and oyster sauce
\$22

WE RECOMMEND ADDING Grilled Prawns + \$8 Chicken + \$5 Fried Egg + \$3

Mains

Pan-seared Salmon with Lime Herb Orzo ^[DF]
Pan-seared honey garlic soy salmon served with lime herb orzo, tender broccoli and a lemon wedge
\$34

Lemon Baked Barramundi ^[GF DF]
Oven-baked skinless barramundi with fresh lemon served with chips and salad
\$32

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

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

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

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

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

From The Grill

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

250g Rump
This MSA graded Darling Downs rump is 100-day grain-fed and full of flavour
\$35

300g Rib Fillet
Grain-fed for 100 days and MSA graded to ensure consistent tenderness and quality
\$42

250g Wagyu Rump
From Northern NSW, these Wagyu sires are crossed with Black Angus and grain-fed 400+ days for marbling scores of 6–7
\$47

300g Kingaroy Pork Cutlet
Grilled almond-fed pork cutlet from the renowned Kingaroy region, tender and full of flavour
\$35

STEAK TOPPERS
Calamari + \$6 Creamy Garlic Prawns + \$8 Chicken + \$5

CHOOSE YOUR SAUCE
Diane Gravy
Béarnaise
Mushroom Pepper
Creamy Garlic

CHOOSE TWO SIDES
Salad
Chips
Vegetables
Mashed Potato

+ \$2 for Extra Sauce

Burgers and Sandwiches

Burgers and sandwiches are served with a side of chips and aioli

B.L.A.T ^[DF • GF AVAILABLE]
Crispy bacon, lettuce, avocado and tomato with aioli on lightly toasted Turkish bread
\$19

Steak Sandwich ^[GF/DF AVAILABLE]
Local favourite: premium rump steak, tomato relish, lettuce, cheese, caramelised onion, and aioli on lightly toasted Turkish bread
\$22

HQ Burger
Our signature burger: premium beef patty, grilled on a toasted bun with lettuce, tomato relish, caramelised onion, melted cheese, mustard and tomato sauce
\$21

Halloumi Burger ^[V • GF AVAILABLE]
Grilled halloumi on a toasted bun with grilled mushrooms, tomato relish, caramelised onion, aioli, and lettuce
\$23

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

Seniors Menu

\$16 LUNCH \$22 DINNER

Show your seniors card to enjoy discounts

Classic Fish n Chips
Crumbed snapper fillet served with chips, salad, tartare and a lemon wedge

Chicken Schnitzel
Golden crumbed schnitzel made from a blend of premium chicken cuts served with chips, salad, a lemon wedge and gravy

Traditional Parmigiana
Crumbed schnitzel made from a blend of premium chicken cuts topped with leg ham, Napoli sauce and mozzarella cheese served with chips and salad

Sweet Chilli Chicken Salad ^[GF DF]
Lettuce, cherry tomatoes, cucumber, red onion, and capsicum topped with tender, chilli marinated chicken and lime dressing

Rissoles and Mash
Beef rissoles with gravy, mashed 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