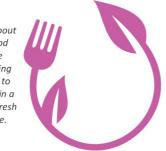


Paddock to plate food is all about ensuring every step your food takes between being in the ground and hoof to your dining table is carefully monitored, to ensure the food is processed in a sustainable way and kept as fresh and unprocessed as possible.



DEC 2022 - FEB 2023

# LUNCH MENU Monday - Sunday 11.30am-2pm

<b>S</b> STARTERS	Members	Guests
Garlic Bread grilled crusty & hot	\$8	\$10
Bruschetta tomato, onion, basil, parmesan with balsamic glaze	\$12	\$15
Bowl Of Chips	\$7	\$9
Bowl Of Chips with gravy	\$9	\$11
Potato Wedges with sour cream and sweet chilli sauce	\$11	\$13
<b>ELIGHT MEALS</b>		
Open Grill Islander (1 slice) with ham and pineapple with chips and salad (GF on request - POA)	\$14	\$17
Open Grill Chicken and Avocado (1 slice) with chips and salad (GF on request - POA)	\$16	\$19
Prawn Cutlets (4) with chips and salad, tartare and lemon	\$17	\$20
Bangers and Mash (GF) plump gourmet sausages with gravy	\$16	\$19
Creamy Carbonara with bacon, mushrooms, cream sauce and parmesan	\$18	\$21
Pumpkin, Fetta, Sundried Tomato Salad (GF) crispy salad greens peppered with sliced roasted pumpkin, fetta cheese and sundried tomato slivers with a sweet balsamic dressing	\$18	\$21

LIGHT MEALS	Members	Guests
<b>Thai Salad</b> (V) crispy salad greens, lime juice, coriander, garlic and crispy noodles (No Noodles (GF))	\$18	\$21
with Beef - add \$5		
with Chicken - add \$8		
Caesar Salad Cos lettuce, bacon, croutons, hard boiled egg, creamy Caesar dressing, sprinkled with parmesan	\$19	\$22
with Chicken - add \$8		
<b>Beer Battered Flathead</b> (2 pieces) with chips and salad, tartare and lemon	\$17	\$20
Small Chicken Schnitzel with choice of chips and salad or mash and veges	\$17	\$20
Small Chicken Parmy with choice of chips and salad or mash and veges	\$20	\$23
(GF available - Pan Fried Chicken Breast)		
Pan Seared Snapper (GF) with chips and salad, tartare and lemon	\$22	\$25
Steak Sandwich and Chips with lettuce, beetroot, onion, tomato and cheese	\$18	\$21
Beef Burger and Chips with lettuce, beetroot, onion, tomato and cheese	\$17	\$20
Salt and Pepper Calamari lightly dusted calamari strips with chips, salad and aioli	\$18	\$21

LIGHT MEALS	Members	Guests
Veggie Burger and Chips (V) vegetable pattie, beetroot, tomato, onion, cheese and lettuce	\$17	\$20
200gm Char Grilled Rump (GF) with choice of chips and salad or mash and veges	\$22	\$25
CHEF'S SPECIALITY DISHES		
Chef's Seared Scallops (3) topped with crunchy, crumbed pancetta, served on green pea mash with	\$22	\$25
squeeze of lemon and balsamic glaze garnish (small plate)		
Twice Cooked Pork Belly (GF) with chilli plum sauce, glazed with balsamic, served on sweet potato mash with seasonal greens	\$28	\$31

# **ELITTLE DIGGERS**

All meals served with chips and salad or Veges and either BBQ or Tomato Sauce



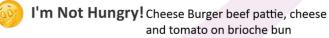
I Don't Know! Battered Flathead (2)

I Don't Want Anything! Mini Pizza

I Don't Care! Spaghetti Bolognaise

ALL

and include
lce Cream Cup
& Small
Postmix
Soft Drink







#### **HOT BEVERAGES**

**Selection of Coffees** 



Cappuccino White Chocolate Mocha

MEMBERS NON-MEMBERS

5.40

4.90

Flat White Latte

Long Black Hot Chocolate

Mocha Hot White Chocolate

Forero Latte - Hazelnut shot, chocolate and coffee

Dirty Chai Latte Chai Latte Chai Tea

## Add your favourite Syrup -

Caramel, Hazelnut, Butterscotch, Macadamia or Vanilla +60 cents

#### **Affagato**

Non Alcoholic Affagato - coffee and icecream

Alcoholic Affagato - coffee and icecream with alcohol - choose from

Tia Maria, Baileys, Frangelico or Kahlua

# Selection of Herbal Teas Members from 3.20 / Non-Members from 3.70

**English Breakfast** 

Earl Grey

Peppermint

Forest Berry

**Green Tea** 

Lemongrass and Ginger

Chamomile

## **COLD BEVERAGES**

#### Milkshakes 6.10

Chocolate Caramel
Strawberry Lime
Vanilla Coffee

Banana

#### **Iced Beverages**

 Iced Coffee
 Iced Coffee

 Iced Chocolate
 Iced Chocolate

 Iced White Chocolate
 Iced White Chocolate

 Iced Latte
 Iced Latte

 Iced Mocha
 Iced Mocha

Spiders Members from 5.90 / Non-Members from 6.40

Coke, Raspberry or Ginger Beer

Choose from above beverages and add ice cream

WHITE WINE	Regular Glass	Large Glass	Bottle MEMBERS	Bottle NON-MEMBERS
Squealing Pig Prosecco South Eastern Australia	\$6.1	\$7.7	\$21	\$23
The palate is bursting with notes of citrus fruits, sweet lemon pith and green apple to create a light, fresh Italian Prosecco				
T'Gallant Cape Schanck Pinot Grigio Mornington Peninsula, Vic	\$7.1	\$9.1	\$27	\$29
Aromas of Nashi pears and candied citrus characters with hints of roasted hazelnut	Ψ/	Ψ3.1	Ψ=,	<b>423</b>
Morgan's Bay Semillon Sauvignon Blanc South Eastern Australia	\$5.7	\$8.1	\$18	\$20
Fresh lively palate that displays tropical citrus fruit aromas				
Shaw & Smith Sauvignon Blanc Adelaide Hills, Australia			\$38	\$40
Shaw & Smith is a benchmark Sauvignon Blanc. This release shows ripe tropical characters with restrained grassy notes and crisp dry acidity. Delightfully fresh lively and flavoursome.				
Upside Down Sauvignon Blanc Marlborough, NZ	\$6.1	\$7.7	\$21	\$23
Crisp and clean with plenty of natural acidity, integrated with refreshing passionfruit and citrus fruit flavour	s		·	
Opera Block Chardonnay Ballandean Estate Wines, Qld			\$29	\$31
Barrel aged in French oak, classic Granite Belt with aromas of vanilla, honey, pear & oak, with hints of butte	rscotch			
Hartog's Plate Moscato South Eastern Australia	\$6.1	\$8.7	\$21	\$23
This Moscato is well balanced, light-bodied and aromatic - a delicious drop				
Wynns Coonawarra Estate Chardonnay Coonawarra, SA  Poached pear and stone fruit characters balance the soft natural acidity.	\$6.7	\$8.7	\$26	\$28
RED WINE	Regular	Large	Bottle	Bottle
19 Crimes Shiraz South Eastern Australia	Glass \$6.9	Glass \$8.9	\$26	NON-MEMBERS
A bold and rebellious Shiraz with dark fruit and chocolate characters and persistent finish that breaks all the rules.	Ψ 0.15	ψ0.5	720	720
Pepperjack Shiraz Barossa Valley, SA Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.			\$37	\$39
Wynns Coonawarra Estate The Siding Cabernet Sauvignon Coonawarra, SA			\$26	\$28
Bountiful aromas of cassis and cherries backed by a rich generous palate with fine tannins.			320	<b>320</b>
Morgan's Bay Cabernet Merlot South Eastern Australia	\$5.7	\$8.1	\$18	\$20
Rich and rounded with dark berry fruits complemented by subtle oak.				
Wolf Blass Yellow Label Merlot South Australia	\$5.9	\$8.6	\$21	\$23
Blackberries, plum and a hint of spice, medium bodied with a soft round finish.				
Squealing Pig Pinot Noir Rosé Marlborough, NZ This Rosé has fruity aromas on the nose, with a vibrant palate of cranberry and red cherry.	\$6.7	\$9.1	\$26	\$28
			400	405
Shiraz Durif Ballandean Estate Wines, Qld  Be seduced by our Fiano's high acidity, floral aromatics, tropical and stone fruits, hints of			\$33	\$35
nuttiness on the palate and sherbet-like finish.	Regular	Large	Bottle	Bottle
SPARKLING	Glass	Glass	MEMBERS	NON-MEMBERS
Yellowglen Yellow Brut Cuvée - 200ml South Eastern Australia  Lemon sherbet characters abound with a clean refreshing palate.	Pic	colo Bottles	\$8	\$9
			ćo	ćo
Yellowglen Pink Sparkling Rosé - 200ml South Eastern Australia Strawberry notes mingle with a citrus lift. Luscious and creamy with a clean finish.	Pic	ccolo Bottles	\$8	\$9
Stone Haven Sparkling South Eastern Australia			\$20	\$22
This youthful sparkler is a blend of the traditional Chardonnay and Pinot Noir, sourced from throughout			7=0	7
South Australia. A mix of aromas, with lemons, raspberries, spices, florals and a touch of peach.				
Georg Jensen Hallmark Cuvée by Heemskerk Tasmania Renowned cool climate regions On the palate, the Hallmark Cuvée features a beautiful chalky mouth feel, offset with lemon pith and roast	cashew nuts		\$46	\$48