

PIZZA

- Cheesy garlic**
Fresh herbs and mozzarella **v** 16/18
- Margarita**
Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil **v** 16/18
- Funghi**
Napoli base, swiss browns, oyster, black fungi, bocconcini and mozzarella **v** 17/19
- Hawaiian**
Leg ham, pineapple and mozzarella 18/20
- Capricciosa**
Tomato, mozzarella, artichokes, Italian ham and oregano 18/20
- Italian Meat Lovers**
Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic 18/20
- The Italian Stallion**
Pepperoni, Napoli base and shredded mozzarella 19/21
- Supreme Italiano**
Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs 19/21
- The Mexican**
Chorizo, pepperoni, jalapeno, chilli, Spanish onion, capsicum, mozzarella and roast garlic aioli 19/21
- Chicken & Avocado**
Grilled chicken, bacon, avocado, Napoli base, capsicum, red onion and sriracha aioli 21/23
- Fiery Prawn**
Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato & sriracha aioli 21/23
- Nutella**
Nutella base, strawberries, vanilla bean ice cream and icing sugar **v** 14/16
- Gluten free base gf** 3

CHILDREN'S MEALS

- 12 YEARS AND UNDER** 12/13
Battered fish fillets with chips
Mini cheeseburger served with fries
Dinosaur chicken nuggets and chips
Grilled chicken with steamed vegetables **gf**
Rigatoni bolognese topped with parmesan cheese
- KIDS MEALS INCLUDE A FREE CHEFS CHOICE ICE CREAM**

PLANT BASED & VEGAN

- Plant-Based Beetroot Burger**
Vegan beetroot pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo **gf** 18/20
- Vegan Shroom Burger**
Rocket, lettuce, vegan cheese, garlic marinated portobello mushroom, roasted pepper, basil pesto and herbed vegan mayonnaise **gf** 17/19
- Khao Soi**
Burmese curry, tofu bamboo shoots, rice noodles, fresh herbs and crispy noodles 25/27
- Not Really Chicken Medallions**
Roasted kalettes, Dutch carrots, sweet potato, eschalots, yuzu vegan mayo, toasted sunflower seeds and za'atar **gf** 27/29

DESSERTS

- Chocolate lava pudding** chocolate fudge sauce and vanilla bean ice cream 12/13
- Jumbo churros** coated in cinnamon sugar served with chocolate and caramel fudge dipping sauce, fresh strawberries 15/16
- Warm individual sticky date pudding** butterscotch sauce and vanilla bean ice cream 12/13
- Trio of gelato and sorbet** served with almond biscotti 10/11

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.

TO PLACE YOUR ORDER

PLEASE PROCEED TO CASHIER WITH YOUR TABLE NUMBER,
PLACE YOUR ORDER AND OUR FRIENDLY STAFF WILL
DELIVER YOUR MEAL TO YOUR TABLE.

TRADING HOURS

- Lunch:** Monday - Sunday 11.30am - 2.30pm
- Dinner:** Sunday - Thursday 5.30pm - 9.00pm
Friday - Saturday 5.30pm - 9.30pm



SOCIAL
Kitchen

GRAZE

Continental loaf toasted with garlic butter v	7/8
Continental loaf toasted with garlic butter and mozzarella cheese v	9/11
Bowl of crispy steakhouse fries with aioli v	7/8
Bowl sweet potato fries with ranch sauce v	12/13
Housemade salt & pepper squid yuzu aioli	17/19
Char-grilled chicken wings (6) , gochujang sauce and fermented kimchi gf	16/18
Soft tacos with salt and pepper soft shell crab (3) , cos hearts, slaw, yuzu mayo, fly fish roe and fennel pollen	18/20
Grilled haloumi with blistered tomatoes, kalamata olives, labneh, pomegranate and toasted pita bread v	16/18
Ebony Black Angus rump skewers (3) , with chimichurri dipping sauce gf	18/20
Truffle and wild mushroom arancini (5) , truffle aioli and micro shaved pecorino cheese v	17/19

FROM THE GARDEN

Poke bowl with sesame and poppyseed seared tuna, brown rice, edamame, shallots, avocado, shishito, yuzu sake dressing and furikake seasoning gf	24/26
Fattoush salad with falafel, cos lettuce, cucumber, tomato, crispy pita, lemon, mint, sumac and vinegar dressing v	17/19
Sweet potato salad , roasted sweet potato, Danish fetta, wild rocket, toasted pepitas, dried cranberries, creamy yuzu and honey dressing v, gf	16/18
Pimp Your Salad	
Chilled king prawns (4) gf	9/10
Poached chicken gf	7/8
Smoked salmon gf	7/8

ASIAN CORNER

Singapore noodle stir fry with Ebony Black Angus beef Asian vegetables, egg, bean sprouts, soy sauce, curry and sliced chilli peppers	15/17
Crispy and tender sweet and sour pork peppers, onion and pineapple, steamed rice	15/17
Nasi Goreng Prawns, shallots, carrot, snowpeas, Chinese cabbage and fried egg	18/20
Wok fried sweet lemongrass pork belly with fresh bamboo shoot, shallots, snow peas and peppers	19/21
Wok tossed chicken kung-pao toasted cashews, carrot, snow peas, capsicum and Chinese broccoli, steamed rice	19/21
Sautéed beef and black bean snow peas, capsicum, shallots and bean sprouts, steamed rice	22/24

MEMBERS/NON MEMBERS

v vegetarian | **gf** gluten free | some dishes may contain traces of nuts

BURGER BAR

All burgers served on a brioche bun with crunchy steakhouse fries

Beef & Rib Wagyu beef pattie, slow cooked beef rib, maple bacon, hi-melt cheese and ranch sauce	25/27
Milk Bar Burger 200gram beef, shredded lettuce, tomato, beetroot, caramelized onion, smoky bacon, free range egg and ketchup	18/20
Crispy fried Karaage chicken burger with thigh fillet, creamy slaw, gochujang sauce and smashed avocado	18/20
Notorious OG Triple beef pattie 300grams, maple bacon, McClures pickles, American mustard, Jacks' cheese and ranch sauce	28/30

CLUB FAVOURITES

\$15M \$17NM

ALL DAY, EVERY DAY

Chicken schnitzel

250 grams served with chips, creamy apple slaw and gravy

Caesar salad

with baby cos lettuce, crispy beef bacon, garlic croutons, soft boiled egg and shaved parmesan

Tempura battered flathead fillets

served with chips, creamy apple slaw and tartare sauce

Florida Burger

Angus beef pattie, jacks' cheese, cos lettuce, tomato and crunchy fries

Panko crumbed calamari rings (5)

with creamy house apple slaw, chips and tartare sauce

Roast of the day

served with seasonal and roast vegetables, red wine gravy

PAN TO PLATE

Handmade potato gnocchi , leek purée, grilled chicken breast, baby spinach, orange zest and fennel pollen	23/25
Rigatoni with Ebony Black Angus beef ragu , wild rocket, cherry tomato, garlic and pecorino cheese	25/27
Sweet potato gnocchi with creamy, basil and sunflower seed pesto, roast capsicum, heirloom tomatoes, Danish fetta and fennel pollen v	23/25
Chilli prawn spaghetti , king prawns, fresh chilli, garlic, shallots, basil, cherry tomatoes, wild rocket, extra virgin olive oil and pecorino cheese v	26/28

CHAR-CHAR-CHAR

Marinated lamb souvlaki served with Greek salad, chips, tzatziki and pita bread	27/29
Twice cooked half chicken marinated in garlic and lemon, crispy potato, sautéed greens and red wine jus gf	27/29
Texan sticky baby back beef ribs , charred corn, ranch sauce and crunchy steak house chips	36/38
Ebony Black Angus <i>We only choose to use Ebony Black Angus across our menu. Ebony Black Angus is produced from carefully selected prime quality Black Angus cattle and grain finished for 100 days. This delivers a perfectly marbled product that is juicy, tender and brimming with flavour.</i>	
<i>All our meat is aged for a minimum of 28 days to ensure beautiful eating qualities across all our meat that is used across our menu.</i>	
All steaks served with crunchy steakhouse chips and wedge salad consisting of iceberg, ranch sauce, crispy beef bacon, cherry tomatoes and crispy onions.	
Petite rump steak 250 grams gf	23/25
Rump steak 300 grams gf	28/30
Prime scotch fillet 300 grams gf	33/35
New York Premium 500 grams gf	40/42
Pimp your steak ; two Australian king prawns gf	12/14
Choice of Gluten Free Sauces ;	2/4
Creamy mushroom	
Pink peppercorn	
Merlot and port wine jus	
Creamy Dianne	
Béarnaise	
Sticky barbeque rib	
Creamy roast garlic sauce	

SIGNATURES

Chicken breast scallopini 27/29 gf Potato and zucchini rosti, sautéed spinach, grilled king prawns, avocado and garlic cream sauce
Murray Valley Pork Belly 27/29 gf Crispy skin pork belly with sweet potato puree, charred Dutch carrots, kalettes, caramelized apple and raisin chutney, red wine jus
Grilled barramundi fillet 29/31 gf Charred baby fennel, parsnip and caramelized leek puree, Romanesco broccoli, honey glazed Dutch carrot and champagne foam
Grilled marinated salmon fillet 28/30 Charred asparagus, crispy potato, kalettes, beetroot hummus, fresh pomegranate and za'atar

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.