

The Brasserie
Restaurant

Kid's Meals

	Member	Non Member
Cheeseburger Served with fries	\$11	\$12
Battered Fish Served with fries & tartare sauce	\$11	\$12
Crumbed Chicken Tenderloins Served with fries & tomato sauce	\$13	\$14
Spaghetti Bolognese	\$11	\$12
Vanilla Ice Cream Served with your choice of topping and sprinkles	\$5	\$5.5

Breads/Starters

	Member	Non Member
Grilled Focaccia Breads Served with fresh herb butter	\$4	\$4.5
Served with garlic butter	\$4	\$4.5
Served with fresh herb butter and cheese	\$4	\$4.5
Served with garlic butter and cheese	\$4	\$4.5

Side Dishes

	Member	Non Member
Garden Salad Mixed salad greens, tomato, Spanish onion and cucumber	\$6.5	\$7.5
Steamed Seasonal Vegetables A selection of fresh garden vegetables steamed in a bamboo basket	\$7	\$8
Steak House Fries Golden fried and served with aioli dipping sauce	\$6.5	\$7.5
Wedges Crispy seasoned wedges served with sour cream and sweet chilli sauce	\$8.5	\$9.5

Entrée

	Member	Non Member
Soup of the Day	\$9	\$10
Please ask your waiter for our daily soup specials		
Prawn Cocktail	\$16	\$17
School and king prawns tossed with Thousand Island dressing, served with crispy iceberg lettuce and a wedge of lemon		
Sydney Rock Oysters	½ Doz \$17.5	\$18.5
Served natural with lemon or Kilpatrick	1 Doz \$28.5	\$30.5
Angel Hair Pasta	\$16	\$17
Thin pasta tossed with Spanish onion and Chorizo sausage, pesto, red bell peppers, garlic and olive oil, finished with shaved parmesan		

Entrée Sizzling Pots

	Member	Non Member
Sizzling Mixed Seafood	\$16	\$17
Prawns, scallops, calamari & octopus, served with your choice of garlic butter or chilli tomato sauce		
Sizzling Tiger Prawns	\$17	\$18
Served with your choice of garlic butter or chilli tomato sauce		
Sizzling Veal & Pork Polpette Meatballs	\$15	\$16
Served with chilli tomato sauce		
Sizzling Chicken	\$16	\$17
Red peppers & cheese served with corn chips, chilli & lime and chilli tomato sauce		

Warning: Please do not touch the Hot Rock or Sizzling Pots as they are extremely hot and may cause injury

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Main Course

	Member	Non Member
Chicken Wellington	\$25	\$27
Chicken tenderloins wrapped around smoked cheese, seeded mustard butter and avocado in a golden flakey pastry		
Lamb Cutlets	\$35	\$37
Three lamb cutlets coated in fresh breadcrumbs and golden fried, served with Canadian maple candied bacon		
Lamb Navarine Cottage Pie	\$30	\$32
Red wine braised lamb with sage and parmesan dumplings, topped with flakey pastry and baked until golden brown		
Scotch Fillet	\$35	\$38
300gm Black Angus scotch fillet steak 100 day grain fed char grilled to your liking with your choice of sauce		
Fish of the Day	\$29	\$31
Market fresh fish fillets, lightly coated with fresh breadcrumbs and golden fried, served with sauce gribiche and fresh lemon		

Sizzling Platters

	Member	Non Member
Sizzling Roast Chicken	\$26	\$28
Honey mustard marinated half chicken served with grilled onion & garlic aioli		
King Prawns	\$29	\$31
Marinated in our chefs own BBQ seafood sauce and served with lemon aioli		
Crispy Whole Baby Barramundi	\$35	\$37
Topped with crisp bean thread noodles and julienne vegetables, served with a side of nam jim dipping sauce		

Hot Rock

	Member	Non Member
Chicken Fajita	\$25	\$27
Chicken tenderloins marinated in our own Tex-Mex ale marinade, served with fresh Pico de Gallo salsa, sour cream and tortilla		
Thai Spiced Salmon Fillet	\$27	\$29
House filleted fresh Atlantic salmon marinated in Thai citrus and spices, served with creamy Thai peanut sauce		
Mediterranean Skewers	\$26	\$28
Grilled eggplant and zucchini, haloumi, cherry tomatoes, Spanish onion and sautéed mushrooms marinated in pesto, served with a Balsamic reduction		
<i>These meals are served with your choice of sauce – mushroom jus, creamy pink peppercorn or béarnaise</i>		
Surf & Turf	\$42	\$45
200g prime tender beef fillet with two of our BBQ marinated prawns		
Mixed Grill	\$33	\$35
With sausage, beef fillet steak, lamb cutlet, mushrooms, bacon and tomato		
Prime Pork Sirloin	\$27	\$30
250g moisture infused pork sirloin with pork crackling and apple sauce		
Lamb Backstrap	\$34	\$37
220g tender fillet of lamb backstrap		
Wagyu Sirloin	\$44	\$47
The king of beef! 220g sirloin with 4+ marbling making this juicy, flavoursome steak a must try		
Scotch Fillet	\$33	\$36
300gm Pure South Angus beef scotch fillet		

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Desserts



	Member	Non Member
Hawaiian Hot Rock	\$14	\$15
Sugar dipped banana and pineapple caramelised on your Hot Rock, served with a heavenly coconut gelato and honey coconut sauce		
Pavlova	\$12	\$13
Fresh strawberries, toffee praline, strawberry coulis, whipped cream and pavlova		
Ultimate Ice Cream Sundae	\$14	\$15
Vanilla ice cream, chocolate fudge brownie pieces, hot chocolate sauce, crushed nuts, whipped cream, vanilla marshmallows and a cherry on top		
Apple Pastizzi	\$14	\$15
Flakey apple pastizzi served with a velvety smooth salted caramel sauce and fresh cream		
Traditional Italian Tiramisu	\$13	\$14
Layers of coffee soaked savoiardi sponge, mascarpone, Tia Maria & bitter cocoa		

Coffee, Port & Digestifs

	Member	Non Member
Coffee		
Short Black, Long Black, Flat White, Latte	\$3.8	\$4.2
Cappuccino	\$4.2	\$4.5
Tea		
English Breakfast, Earl Grey, Camomile	\$3.5	\$3.8
Port		
Penfold's Club	\$2.8	\$3.2
Seppelt Para	\$3.9	\$4.3
Hanwood	\$4.8	\$5.2
Penfold's Grandfather	\$15	\$17
Cognac		
Hennessy VS	\$5	\$5.5
Courvoisier VSOP	\$5	\$5.5

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Glossary

- Aioli** - Our aioli is a mixture of mayonnaise and fresh garlic used as a dipping sauce
- Balsamic** - A type of fragrant dark vinegar from France
- Barramundi** - White fleshed fish native to Australia
- Bell pepper** - Capsicum
- Chorizo** - Spicy preserved Spanish sausage
- Fajita** - Grilled meat served on a tortilla
- Gribiche** - Mayonnaise based sauce, similar to tartare with onion, gherkin, capers and boiled egg
- Haloumi** - A firm unripe cheese from Cyprus that is usually cooked before eating
- Hot Rock** - Volcanic stone rock heated to over 400 degrees Celsius, served to your table to allow you to cook your meal as you eat
- Julienne** - Cut into long thin strips
- Kilpatrick** - A mixture of thinly sliced bacon and Worcestershire sauce, grilled on top of oysters
- Nam jim** - Thai dipping sauce
- Navarin** - Traditional French stew of lamb and vegetables
- Pastizzi** - Maltese pastry with either sweet or savoury fillings baked and served hot
- Pesto** - Paste made from basil, pine nuts and parmesan
- Pico de gallo** - Literally means "bird's beak" salsa, a mix of fresh tomatoes and onions with herbs and spices
- Polpette** - Italian word for meatballs
- Sautéed** - Pan fried
- Tex Mex** - Cross between North American and Mexican cuisine
- Thousand Island dressing** - Mayonnaise mixed with tomato, lemon and spices
- Tiramisu** - A type of Italian trifle
- Tortilla** - Mexican flat bread
- Wagyu** - A cattle breed originating from Japan. Wagyu meat is prized for its intramuscular fat marbling causing a better flavour and texture in the meat
- Wellington** - A meat dish wrapped in pastry