

The Brasserie
Restaurant

Kid's Meals

	Member	Non Member
Cheeseburger Grilled meat patty topped with melted cheddar cheese, sliced tomato, lettuce and tomato sauce, served with fries and tomato sauce	\$11	\$12
Crumbed Calamari Golden fried calamari rings served with fries, tartare sauce and lemon wedge	\$11	\$12
Chicken Tenderloins [gf] Grilled BBQ marinated chicken tenderloins served with salad and aioli sauce	\$13	\$14
Vanilla Ice Cream Served with your choice of chocolate, caramel or strawberry topping and sprinkles	\$5	\$5.5

Breads/Starters

	Member	Non Member
Bruschetta Toasted crunchy Italian style bread topped with a mixture of ripe tomatoes, onion, fresh garlic, basil Chiffonade and extra virgin olive oil	\$7	\$8
Focaccia Bread grilled with your choice of Garlic and thyme butter; or Freshly chopped herbs and parmesan butter	\$5	\$5.5

Side Dishes

		Member	Non Member
Garden Salad [gf] Mixed salad greens, tomato, Spanish onion and cucumber	Small	\$2.5	\$3
	Regular	\$6	\$7
Steamed Seasonal Vegetables [gf] Fresh garden vegetables served in a bamboo basket	Small	\$3	\$3.5
	Regular	\$7	\$8
Steak House Fries Golden fried and served with aioli dipping sauce		\$4.5	\$5
Crispy Seasoned Wedges Served with sour cream and sweet chilli dipping sauces		\$5	\$5.5

[gf] – gluten free

Entrée

		Member	Non Member
Greek Lamb Salad [gf]		\$16	\$18
Tossed with Feta cheese, mixed olives, cherry tomatoes, red onion, roasted capsicum & eggplant, sautéed mushrooms, mesclun lettuce and creamy garlic Skordalia dressing			
Sizzling Button Mushrooms		\$11	\$12
With haloumi cheese in a sizzling pot, sautéed and served with your choice of garlic butter or chilli tomato sauce			
Oysters Natural [gf]	½ Doz	\$18	\$20
	1 Doz	\$29	\$31
Oysters Kilpatrick with Bacon & Worcestershire Sauce [gf]	½ Doz	\$20	\$22
	1 Doz	\$31	\$34
Baked Three Cheese Pasta	Small	\$14	\$16
	Regular	\$22	\$24
Macaroni pasta mixed with our delicious cheesy cream sauce topped with a crunchy crust and crumbled crispy bacon and chives			
Salt & Pepper Tiger Prawns		\$18	\$20
Dusted with ginger spiced flour and golden fried, served with two dipping sauces, Nuoc Cham, aioli and lime wedges			
Minestrone Soup		\$10	\$11
Ripe tomato and smoked bacon stock, with a mélange of vegetables, risoni pasta & garden herbs, topped with parmesan cheese and a side of crusty bread			

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Sizzling Pots & Plates

		Member	Non Member
Prawns in Garlic Butter or Chilli Tomato Sauce [gf]	Regular	\$17	\$19
	Large	\$25	\$28
Calamari in Garlic Butter or Chilli Tomato Sauce [gf]	Regular	\$17	\$19
	Large	\$25	\$28

Main Course

	Member	Non Member
Grilled Salmon Fillet [gf] Served on a white wine and green pea risotto with toasted pistachio nuts, topped with pecorino crisp	\$30	\$33
Moroccan Coriander Chicken Served on a bed of date and bell pepper studded couscous, finished with honey caramelised onion and a light jus	\$27	\$30
Scotch Fillet Steak [gf] Char-grilled to your liking resting on a potato rosti with steamed broccolini and brandy mustard sauce	\$36	\$39
Slow Roasted Lamb Served with rosemary, roasted garlic and pine nut stuffing, with red wine jus on a bed of pumpkin agro-dolce	\$30	\$33
BBQ Pork Spare Ribs [gf] Rum marinated, cooked until tender and served on a bed of garlic mashed potatoes with grilled tomatoes and rum barbeque sauce	\$42	\$46
Spanish Style Octopus [gf] Slow braised then hot fried with spicy smoked paprika served on a bed of warm green olive, potato, chickpea and preserved lemon salad drizzled with saffron and white wine vinaigrette	\$25	\$27

Hot Rocks

Member Non Member

All hot rocks served with mashed potatoes and your choice of creamy pink peppercorn sauce, mushroom jus, Dianne sauce or garlic aioli

Fish of the Day [gf]	\$30	\$33
Served with fresh lemon, please ask your waiter for our catch of the day		
Scotch Fillet 300g Grass Fed Angus Beef [gf]	\$34	\$37
Rump Steak 450g Grain Fed [gf]	\$32	\$35
Chicken Tenderloins [gf]	\$26	\$28
In a special honey mustard barbeque marinade		
Mixed Grill	\$34	\$36
Wagyu flat iron steak, tomato, bacon, lamb sausage and sautéed mushrooms		
Pork Cutlet 350g [gf]	\$26	\$28
With crackling and apple sauce		
Lamb Rump Junee Lamb [gf]	\$33	\$36
Wagyu Sirloin	\$45	\$49
250g sirloin with 4+ marbling		

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

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Desserts



	Member	Non Member
Botrytis Semillon Egg Custard [gf] [v] Topped with a dark toffee sauce, a fresh strawberry and vanilla gelato	\$13	\$15
White Chocolate Bread & Butter Pudding [v] French pastry, served with a side of milk chocolate gelato, dark chocolate fudge sauce and a bitter chocolate shard	\$16	\$18
Fresh Mango Mousse [v] Light and refreshing, resting on a liqueur soaked Genoise sponge with double cream, coconut macaroon wafer and a duo of mango and berry coulis	\$14	\$16
Banana Crepes [gf] [v] Fresh banana and chilled mascarpone filled crepes served on a bed of warm butterscotch sauce with whipped cream	\$13	\$15
Carnival Ice Trio [gf] [v] Musk stick ice cream with fairy floss, apple sorbet with toffee, and caramel Dulce de leche gelato rolled in popcorn	\$15	\$17
Toffee Apple [v] Apple sorbet topped with crunchy praline toffee and chiffonade mint	\$12	\$14

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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Vegetarian Menu

Breads/Starters

	Member	Non Member
Bruschetta	\$7	\$8
Toasted crunchy Italian style bread topped with a mixture of ripe tomatoes, onion, fresh garlic, basil Chiffonade and extra virgin olive oil		
Focaccia Bread grilled with your choice of	\$5	\$5.5
Garlic and thyme butter; or Freshly chopped herbs and parmesan butter		

Side Dishes

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Mixed salad greens, tomato, Spanish onion and cucumber			
	Regular	\$6	\$7
Steamed Seasonal Vegetables [gf]	Small	\$3	\$3.5
Fresh garden vegetables served in a bamboo basket			
	Regular	\$7	\$8
Steak House Fries		\$4.5	\$5
Golden fried and served with aioli dipping sauce			
Crispy Seasoned Wedges		\$5	\$5.5
Served with sour cream and sweet chilli dipping sauces			

Entrée

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Greek Salad [gf]	\$16	\$18
Tossed with Feta cheese, mixed olives, cherry tomatoes, red onion, roasted capsicum & eggplant, sautéed mushrooms, mesclun lettuce and creamy garlic Skordalia dressing		
Sizzling Button Mushrooms	\$11	\$12
With haloumi cheese in a sizzling pot, sautéed and served with your choice of garlic butter or chilli tomato sauce		
Silken Tofu	\$13	\$15
Marinated in spiced lemongrass, dusted with flour and golden fried, served with two dipping sauces, Nuoc Cham and lime wedges		

[gf] – gluten free

Vegetarian Baked Three Cheese Pasta	Small	\$14	\$16
Macaroni pasta mixed with our delicious cheesy cream sauce topped with a crunchy crust and chives	Regular	\$22	\$24

Main Course

	Member	Non Member
Roasted Button Mushrooms	\$13	\$15
Tossed in a spicy smoked paprika mix, resting on a warm salad of olive oil, chickpea and preserved lemon with saffron and white vinaigrette		
Date Couscous	\$18	\$20
With honey caramelised onion topped with pumpkin agro-dolce		
Risotto	\$18	\$20
White wine and green pea risotto with pistachio nuts and pecorino crisp		

Desserts

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Botrytis Semillon Egg Custard [gf]	\$13	\$15
Topped with a dark toffee sauce, a fresh strawberry and vanilla gelato		
White Chocolate Bread & Butter Pudding	\$16	\$18
French pastry, served with a side of milk chocolate gelato, dark chocolate fudge sauce and a bitter chocolate shard		
Fresh Mango Mousse	\$14	\$16
Light and refreshing, resting on a liqueur soaked Genoise sponge with double cream, coconut macaroon wafer and a duo of mango and berry coulis		
Banana Crepes [gf]	\$13	\$15
Fresh banana and chilled mascarpone filled crepes served on a bed of warm butterscotch sauce with whipped cream		
Carnival Ice Trio [gf]	\$15	\$17
Musk stick ice cream with fairy floss, apple sorbet with toffee, and caramel Dulce de leche gelato rolled in popcorn		
Toffee Apple	\$12	\$14
Apple sorbet topped with crunchy praline toffee and chiffonade mint		