



ENTREES

	M	NM
Garlic Pizza Bread (V) House made pizza base topped with confit garlic and a blend of mozzarella and parmesan cheeses Add Bacon 2 Gluten Free 4.5	8	11
Warm Damper Served with whipped honey butter	10	12
Chicken Parmi Sticks Served with petit salad and tomato relish	18.9	21.9
Tiger Prawn Spring Rolls (GF) (A) Served with petit salad and sweet chilli sauce	18.9	21.9
Fish Tacos (I) 3 tacos with battered hoki, lettuce, salsa and avocado	18.9	21.9
Creamy Garlic Prawns (GF, I) Served with steamed rice	19.9	22.9
Warm Olives Served with toasted Turkish bread	16.9	19.9

SHARE PLATES

Slider Share Plate 6 mini beef burgers, served with chips and aioli	35.9	41.9
Crispy Fried Chicken Wings 1.5kg wings with smokey BBQ sauce, Franks Hot Sauce and blue cheese dipping sauce	35.9	41.9

SIDES

Bowl of chips Served with choice or aioli or gravy	7.5	8.5
Potato Wedges Served with sweet chilli and sour cream	8.2	9.2
Beer Battered Onion Rings Served with aioli	8.9	9.9
Seasonal vegetables	8.9	9.9
Garden salad	6.9	7.9
Caesar salad	7.2	8.2
Mash Potato	5	6

CLASSIC SELECTIONS

Chicken Schnitzel Served with house salad, chips lemon and gravy	20.9	26.9
Chicken Parmigiana Classic chicken schnitzel topped with leg ham, Napoli sauce, mozzarella cheese served with house salad and chips	23.9	29.9
Battered Barramundi (I) Served with chips, salad, lemon, tartare sauce	23.9	29.9
Salt and Pepper Calamari (I) Served with house salad, chips, lemon and aioli	20.9	26.9
Seafood Selection (I) Battered barramundi, salt and pepper calamari and crumbed prawn cutlets served with house salad, chips, lemon and tartare sauce	28.9	34.9

MAINS

King Henry Lamb Shank Slow-cooked lamb shank served with mashed potato, steamed broccolini, and a chunky tomato jus	32.9	38.9
Honey Soy Pork Belly Succulent honey soy glazed pork belly served with fried rice and tender steamed bok choy	26.9	32.9
Pan Seared Salmon (GF, I) Pan-seared salmon served with mashed potato, blistered cherry tomatoes, and steamed broccolini, hollandaise sauce and a grilled lemon cheek	28.9	34.9
Panfried Potato Gnocchi Soft potato gnocchi tossed with crispy pancetta, mushrooms, red onion, and baby spinach in garlic-infused olive oil, finished with shaved parmesan	26.9	32.9
Fettuccini Marinara (I) Fettuccini with barramundi, clams, calamari, prawns, rocket, and red onion in Napoli sauce with shaved parmesan	26.9	32.9
Smoked Chicken and Bacon Risotto Smoked chicken, bacon, red onion, mushrooms, baby spinach and arborio rice simmered in chicken stock finished with cream and parmesan cheese	28.9	34.9
Teriyaki Prawn Stir Fry (I) Prawns, lup chong, red onion, carrot, snow peas, red capsicum, and wombok cabbage and hokkien noodles, tossed through teriyaki sauce, finished with crispy onions	26.9	32.9
Blue Fin 2 Tier Seafood Tower (I,A) Tier 1- Local prawns, Moreton Bay bug, natural oysters, house salad, lemon, and cocktail sauce (A) Tier 2- Battered barramundi, crumbed prawn cutlets, salt and pepper calamari, chips, lemon, and tartare sauce (I)	101.9	109.9

SALADS

Beetroot, Pumpkin & Haloumi Salad (V) Roasted pumpkin and beetroot with red onion, rocket, and toasted walnuts, tossed in a light French dressing, topped with grilled haloumi	20.9	26.9
Smoked Salmon & Avocado Salad (I) House-smoked salmon paired with creamy avocado, red capsicum, red onion, cucumber, cherry tomatoes, and crisp cos lettuce, finished with French dressing	25.9	31.9
Classic Caesar Salad (GFO) Cos lettuce, bacon, parmesan cheese, poached egg, croutons, finished with Caesar dressing	17.9	23.9

SALAD TOPPERS

Grilled Chicken (GF)	\$7.90	\$8.90
Salt & Pepper Calamari (I)	\$7.90	\$8.90

PIZZA

Gluten Friendly Base +5.5

Tandoori Chicken Marinated chicken with roasted red capsicum, Spanish onion, cherry tomatoes, and baby spinach on a house-made pizza base with rich Napoli sauce and creamy mozzarella, garlic yoghurt drizzle	20.9	25.9
Garden Supreme (V) Roasted red capsicum, Spanish onion, cherry tomatoes, baby spinach, fetta, and mushrooms on a house-made pizza base with rich Napoli sauce and gooey mozzarella, topped with toasted pine nuts	19.9	25.9
Margherita (V) Sliced tomato and creamy bocconcini on a house-made pizza base with rich Napoli sauce and mozzarella cheese, finished with fresh basil	17.9	23.9
Supreme Pizza 'Everyday' Pepperoni, olives, roasted red capsicum, Spanish onion, pineapple, leg ham, and mushrooms on a house-made pizza base with rich Napoli sauce and mozzarella cheese	19.9	25.9
Meat Meat Meat Beef mince, pepperoni, bacon, chorizo sausage, and leg ham on a house-made pizza base with BBQ sauce and mozzarella cheese	21.9	27.9

DAILY ROAST

Roast changes daily, ask our friendly staff about the roast of the day

FULL ROAST (GFO) Full serve roast meat, served with roast potato, roast pumpkin, seasonal veg, dinner roll and butter and gravy	26.9	32.9
HALF ROAST (GFO) Half serve roast meat, served with roast potato, roast pumpkin, seasonal veg, dinner roll and butter and gravy	16.5	22.5

BURGERS & SANDWICH

Gluten-free Bun – \$2.00

Steak Sandwich 150g rump steak, caramelized onion jam, bacon, cheese, lettuce, tomato and BBQ sauce on toasted Turkish bread	23.9	29.9
Buttermilk Fried Chicken Burger Crispy fired chicken thigh, bacon, lettuce, tomato, red onion and smokey BBQ sauce on a toasted brioche bun	22.9	28.9
Beef Burger Beef patty, lettuce, tomato, caramelized onion jam, pickles, cheese, burger sauce on a toasted Brioche Bun	18.9	24.9
Veggie Burger (V) Beetroot and quinoa patty, lettuce, caramelized onion jam, tomato, vegan cheese, and vegan aioli on a toasted Brioche style Bun	20.9	26.9

FROM THE GRILL

200g Eye Fillet Premium eye fillet chargrilled to perfection	43.9	49.9
Blue Fin Juicy & Beef (I) 250 g juicy rump steak topped with creamy garlic prawns and salt & pepper calamari	41.9	47.9
300g Moisture Infused Pork Cutlet Juicy, flavour-packed pork cutlet cooked to perfection	28.9	34.9
400g Grain Fed Rump Steak Hearty grain-fed rump steak chargrilled for maximum flavour	39.9	45.9
250g Grain Fed Rump Steak 'Everyday' Tender, juicy rump steak	25.9	31.9

All our chargrilled steaks are hand selected and seasoned with sea salt & cracked pepper and served with your choice of house salad or seasonal vegetables, chips or mashed potato and choice of sauce.

Steaks cooked medium to well & well done can take up to 30 minutes to cook depending on cut and cannot be guaranteed for maximum tenderness, juiciness, and final perception of size.
GFO - Steaks are gluten friendly when served without chips

SAUCES

Mushroom, Green Peppercorn, Gravy, BBQ, Tomato, Aioli
All sauces are Gluten Free
extra sauce +2

STEAK TOPPERS

Salt and Pepper Calamari (I) M +7.90 NM +8.90
Crispy Fried Chicken Wings M +4.90 NM +5.90
Creamy Garlic Prawns (I) M +9.20 NM +10.20
Fried Eggs (2, GF) M +4.00 NM +5.00
Beer Battered Onion Rings M +4.50 NM +5.50

DESSERTS - \$13.90

non-members \$15.90

Sticky Date Pudding Rich sticky date pudding served with vanilla ice cream and smooth butterscotch sauce M 12.90 NM 15.90	
Mini Cinnamon Toast Warm cinnamon toast served with creamy ice cream M 12.90 NM 15.90	

KIDS MENU - \$12.90

Chicken Nuggets & Chips w/ tomato sauce
Spaghetti Bolognaise
Crumbed Whiting & Chips w/ tomato sauce
Cheeseburger & Chips w/ tomato sauce
Ham & Pineapple Pizza

Kids meals come with a free ice cream, soft drink and activity pack.

Kids eat Free every Wednesday - ask us how

\$17 LUNCHES

\$21 for non-members

BEEF, BUSH TOMATO & MOUNTAIN PEPPER SAUSAGES

Hearty, flavoursome sausages served with creamy mashed potato and rich gravy

SWEET CHILLI CHICKEN WRAP

Sweet chilli chicken tenders, lettuce, tomato, red onion, cheese and aioli served with chips

PORK KATSU CURRY

Tender crumbed pork served over Japanese curry sauce with steamed rice and pickled vegetables

CRUMBED DORY (I)

Served with house salad, chips, lemon, and tartare sauce

CRISPY FRIED CHICKEN WINGS

Served with BBQ sauce and potato wedges

SPINACH AND RICOTTA RAVIOLI (V)

With rich Tuscan vegetable sauce finished with parmesan cheese

Prices will differ for non members. Big Catch rewards discounts apply