

# Menu

## STARTERS

GARLIC BREAD	8
BRUSCHETTA	12
On Rye bread with balsamic reduction (V)	
SMOKED SALMON SALAD	19
Fennel, pickle radish, garden peas & white balsamic (DF, PESC)	
ANGUS MEATBALLS	21
with sugo and pita bread	
HARRISA PRAWN SALAD	19
Cherry tomato, cucumber, Spanish onion & pearl couscous (PESC, DF)	

## CLUB CLASSIC

BEER BATTERED FLATHEAD	26
with fries, garden salad and tartare (PESC)	
SIRLION STEAK	33
with fries and garden salad Pepper sauce or red wine jus	
CHICKEN SCHNITZEL	27
with fries and garden salad Pepper sauce or red wine jus \$3	
LAMBS BRAINS	27
Served with sweet potato chips and salad	

## KIDS

LINGUINE	15
Fresh Sugo (Napoli) & Parmesan (V)	
KIDS CHICKEN BURGER	15
Cheese, Lettuce & Chips	
FLATHEAD & CHIPS	15
CHICKEN SCHNITZEL	15
With chips	
VANILLA ICE-CREAM	3
With Choc Sauce & Sprinkles (GF)	

## MAINS

DUCK RAGU PAPPARDELLE	36
Sicilian black olives and pecorino	
EYE FILLET OF BEEF	41
Garlic mash, heirloom tomato & crispy kale with roast chilli & vegetable sauce (GF)	
LAMB MEZZE	38
Cumin marinaded lamb tenderloin fillet skewers, paprika-spiced lamb kofta with eggplant and rocket salad, grilled pita and condiment - hummus & black sesame yoghurt	
BARRAMUNDI FILLET	36
Fennel, potato & ancient grain salad with wasabi aioli	
PORCO É TRES	34
Toulouse pork sausage, maple bacon with potato, bangalow pork spare rib with smashed peas & brown onion marmalade (DF, GF)	
LINGUINE ARABIATA	30
with chilli, bacon, tomato and pecorino	

## SIDES

FRIES	6
MASH POTATO	10
SWEET POTATO CHIPS	10
STEAMED VEGETABLES	12
SIDE SALAD	10

## DESSERTS

CROWS NEST LOCAL	14
HONEY PANNACOTTA	
With choc fudge sauce (GF)	
PAVLOVA	14
With berries & strawberry fairy floss (GF)	
TURKISH TIRAMISU	14
With Rosewater figs	
CITRON TART	14
With cream & burnt fennel	
TRIO OF GELATO	10
Choose three scoops from: Choc fudge, Vanilla, Salted Caramel, Strawberry Sorbet or Passionfruit Sorbet	

# Dietary Options

( G F , D F , V E G , V E G A N )

## STARTERS

- ROAST FENNEL SALAD** 21  
with chickpea, purple kumara pumpkin seed and petite bouche
- VEGAN POL PETTE** 22  
with sugo and grilled G.F bread

## MAINS

- G.F PENNE** 29  
with yellow bell pepper and kale in rich cherry tomato and vegan cheese
- VEGAN VEGETABLE STACK** 29  
eggplant, potato, roast pepper on smoked kale and quinoa base with G.F chips and garden salad

## DESSERTS

- CHOCOLATE & ORANGE MOUSSE** 15  
with berry compote