



Bread

Cheesy Garlic Bread V	\$8.0
Garlic, Herb & Parmesan Pizza Bread V	\$11.0
Flat Bread with Red Onion Marmalade, Dukkah, Marinated Goat's Cheese V	\$16.0

Starters

Salt & Pepper Squid with Lime Aioli GF	\$20.0
Garlic Crème Prawns with Saffron Rice, Grilled Sour Dough	\$20.0
Slow-Roasted Pork Belly with Bok Choi, Oyster Sauce	\$20.0
Soup of the Day with Bread	\$10.0
Buffalo Chicken Wings GF with Ranch Dressing	(6) \$12.0 (12) \$22.0
Fresh Prawn Plate with Lemon, Cocktail Sauce, Grilled Sour Dough	\$25.0

Oysters

Freshly-Shucked Pacific Oysters (TAS) GF	(6) \$18.0 (12) \$30.0
Kilpatrick GF	(6) \$20.0 (12) \$32.0
Spicy Bloody Mary Shooters GF	(3) \$12.0 (6) \$20.0

BBQ

Rib Fillet 300GM 120 Days on Grain	\$38.0
Rump 400GM 120 Days on Grain	\$35.0
Rump 250GM 120 Days on Grain	\$27.0
Porterhouse 300GM 120 Days On Grain	\$30.0
Eye Fillet 200GM Pasture Fed	\$35.0
O.P. Rib on the Bone 70 Days On Grain	\$42.0

*Served with Your Choice of:
Chips & Salad Or Roast Potatoes & Seasonal Veg*

*Sauces: Diane, Green Peppercorn, Forest Mushroom,
Red Wine Jus, Garlic Crème, Gravy **GF***

Non-Members Price

Sea

Linguine with Prawns, Cherry Tomato, Basil, Chilli	Sml \$18.0 Lge \$28.0
Crumbed Flathead with Chips, Salad, Tartare	Sml \$15 Lge \$25
Seafood Board with Panko Crumbed Calamari, Flathead, Prawns, Kilpatrick Oysters, Chips, Slaw, Tartare & Aioli	\$34.0
Grilled Atlantic Salmon (TAS) with Potato Rosti, Buttered Spinach, Lemon & Thyme Oil GF	\$32.0
Pan Roasted Barramundi (NT) with Shallot Mash, Bacon & Red Onion Jam, Charred Witlof, Sage Beurre Noir GF	\$32.0

Land

Oven-Roasted Lamb Rack with Garlic Roast Potato, Pickled Beetroot, Greens, Red Wine Jus GF	\$35.0
Smokey BBQ Pork Spare Ribs with Chips, Slaw, Corn on the Cob GF	\$34.0
Brothers Sticky Wok-Tossed Noodles with Pork Belly, Chilli, Peanuts	\$22.0
Chicken Schnitzel with Chips, Salad	\$25.0
Roast of the Day GF	\$19.0
B.F.C. (Brothers Fried Chicken) with Chips, Coleslaw, Mashed Potato & Gravy	(2) \$20.0 (3) \$25.0
Crumbed Pork Cutlet with Apple Slaw, Hasselback Potato, Honey & Mustard Crème	\$25.0

Pizza

Smokey BBQ Meat Lovers \$20.0
Calabrese Sausage, Pepperoni, Smoked Ham, Bacon, Pulled Pork

Porky Pineapple \$18.0
Ham, Pineapple, Mozzarella

Margerita \$18.0
Mozzarella, Tomato, Basil

Gluten-Free Base: \$2 Extra

Burgers

Angus Beef, Bacon & Cheese \$19.0
with Lettuce, Tomato, Pickles, Red Onion, Special Sauce

Chicken Schnitty Burger \$19.0
with Lettuce, Tomato, Cheese, Aioli

The Hungry Ronald Barnyard Burger \$25.0
with Angus Patty, Fried Chicken, Bacon, Battered Onion Rings, Cheese, Tomato, Lettuce, Pickles, Sriracha Aioli, Smokey BBQ Sauce

Burger Inferno \$22.0
with Angus Beef, Fried Habanero Chilli, Red Onion, Lettuce, House-Made Hot Sauce, Chimmichurri Aioli

All Burgers Served with Chips & Aioli

Salad & Vegetarian

Warm Thai Beef Noodle Salad \$20.0
with Chilli Lime Dressing **GF**

Caesar Salad \$15.0
with Chicken Or Prawns + \$5.0

Quinoa, Pumpkin & Goat's Cheese Salad \$18.0
with Pomegranate Dressing **GF**

Risotto of Pea, Parmesan & Mint \$20.0

Linguine \$20.0
with Mushroom, Spinach, Cream, Grana Padana

Sides

Garlic Prawn Topper **GF** \$8.0

Salt & Pepper Squid **GF** \$8.0

Garden Salad **GF V** \$6.0

Seasonal Greens **GF V** \$6.0

Mash **GF V** \$6.0

Chips with Aioli **GF V** \$8.0

Cheesy Fries with Bacon Bits \$10.0



Non-Members Price

Wee Leprechauns (12 Yrs & Under)

Crumbed Fish with Chips & Salad

Chicken Nuggets with Chips & Salad

Ham & Pineapple Pizza

Mini Rump with Chips & Salad

Spaghetti Bolognese

Grilled Chicken with Chips & Salad

\$12

*Complimentary
Ice Cream &
Activity Pack*

Seniors

Crumbed Fish with Chips & Salad

Bangers & Mash

Chef's Roast of the Day

Mini Rump with Chips & Salad

Spaghetti Bolognese with Garlic Bread

Grilled Chicken with Chips & Salad

\$12

Members Price

Sweet Treats **\$10**

Eton Mess with Meringue Crumble, Chocolate Mousse, Raspberry & Strawberry Compote

Apple & Raspberry Pie with Vanilla Bean Ice Cream, Raspberry Coulis

Pavlova with Fresh Fruit Salad, Whipped Cream, Berry Coulis

Sticky Date Pudding with Butterscotch, Vanilla Bean Ice Cream