

Snack Menu

JUMBO OYSTERS

Sourced from the clear, cool waters of the Pacific, these Jumbo oysters offer a more than generous serving of plump meat. Unique to the region in which they are grown, they offer a mildly briny, yet clean and creamy flavour profile. Please be aware these oysters really are JUMBO..... Refunds not given due to the oysters being too big.

	3	6	12
NATURAL (GF)	\$13.00	\$24.90	\$42.00
SHALLOT VINAIGRETTE (GF)	\$14.00	\$25.50	\$45.00
LEMON & CUCUMBER GRANITA (GF)	\$14.50	\$26.50	\$48.50
KILPATRICK (GF)	\$14.50	\$26.50	\$48.50
		NON-MEMBERS	MEMBERS
GARLIC & 4 CHEESE PIZZA BREAD: (V) Confit garlic, mozzarella, bocconcini, parmesan, Danish feta and herbs.		\$13.50	\$11.50
SEAFOOD CAKES: House made seafood cakes prepared with north QLD barramundi, calamari, prawn, chilli, coriander & kaffir lime. Served with a punchy rice noodle salad & Thai dipping sauce, this dish is a favourite amongst locals.		\$16.90	\$15.90
BRUSCHETTA: (V) Tomato, bocconcini and basil on toasted garlic baguette, with balsamic reduction and Australian extra virgin olive oil.		\$12.50	\$10.50
SALT & PEPPER CALAMARI: The clubs famous tender calamari, lighted coated, flash fried & served with petite pickled ginger & cucumber ribbon salad, fresh lemon & Japanese Mayo.		\$15.00	\$13.00
ANTIPASTO FOR 2: Marinated eggplant, artichoke hearts, roast capsicum, charred asparagus, prosciutto, smoked salmon, bocconcini and garlic croutes.		\$22.50	\$19.90
TEMPURA VEGETABLES: (V) Eggplant, zucchini, capsicum, asparagus and mushroom in a crisp tempura batter, served with Japanese mayonnaise and tamari soy.		\$13.50	\$10.50
DUCK SAN CHOY BAO: (GF) Slow roasted duck maryland, "pulled" and served in a radicchio lettuce cup with kimchi, pickled ginger and Asian slaw. (3 portion serving)		\$15.00	\$13.00
SMALL FRIES (V)		\$8.90	\$7.50
LARGE FRIES (V)		\$12.90	\$9.90

DISCLAIMER

Food Allergies

Please note that all care is taken when catering for special requirements. It must be noted however that within these premises we handle nuts, seafood, shellfish, seeds, wheat, flour, eggs, yeast, fungi, animal fats and dairy products. Customers' requests will be catered for to the best of our ability however the choice to order and consume a meal is the diner's responsibility. Should your dietary requirements be trend based then there is no cause for the disclaimer.

AVAILABLE TIMES

Friday to Sunday 2.30pm to 5.00pm

(V) Vegetarian (GF) Gluten Free

Requesting Menu Changes

Please note that where possible, requests for changes to menu items are catered for, however various menu items are prepared immediately prior to service times therefore some requests are unable to be fulfilled.