



WELCOME

to our bistro



BREADS TO SHARE



**We take pride in using locally sourced sourdough bread
Queensland butter and farm fresh produce.**

Garlic Bread with Fresh Garlic | 10^{NM} | 9^M 

Classic, buttery garlic bread made with a fresh baguette, generously spread with a savoury blend of garlic, parsley, and a touch of olive oil.

Cheesy Bread | 13^{NM} | 12^M

An irresistible twist on a classic!

Dukkah Bread | 13^{NM} | 12^M  

An Egyptian blend of toasted nuts, seeds, and spices. Served warm, it's perfect for dipping or enjoying on its own.

Bruschetta | 16^{NM} | 15^M  

A vibrant starter of sour dough topped with a fresh, zesty mix of diced tomatoes, basil, and garlic drizzled with a balsamic glaze and a touch of olive oil.

Mezze Plate (to share) | 23^{NM} | 22^M  

Perfect for the middle of the table to share. Mixed olives, cucumber and tomato salsa.

Trio of dips:

Baba Ghanoush

Muhammara

Sundried Tomato & Olive Tapenade served with flatbread.

DIETARY KEY



NM - Non Member Price

M - Member Price

15% Surcharge Applies On All Public Holidays



ENTREE'

Beetroot Arancini | 16^{NM} | 15^M

*with whipped goat cheese and candied walnuts
Vegetarian and Gluten Free Option Available.*

Cuttlefish | 19^{NM} | 18^M

*with black garlic aioli, rocket salad and zesty seaweed crunch
Gluten Free Option Available*

Free Range Karaage Chicken | 19^{NM} | 18^M

with Japanese mayonnaise and togarashi spice

Vegetable Dumplings | 19^{NM} | 18^M

with citrus Ponzu sauce, black garlic emulsion and spring onion

Traditional Nachos | 17^{NM} | 16^M

*Oven baked tortilla chips with cheese, sour cream, avocado,
Pico de Gallo and pickled jalapeños and cilantro and black beans*

Lactose Free Option Available

Add free range chicken 6

Add beef 6

Add pork 6

Free Range Chicken Wings

Buffalo sauce with blue cheese sauce

1/2 kg 17^{NM} | 16^M

1kg 29^{NM} | 28^M

with honey garlic & chives

1/2 kg 17^{NM} | 16^M

1kg 29^{NM} | 28^M

Baked Camembert | 17^{NM} | 16^M

with burnt honey, crushed nuts and roasted grapes served with crostini

**contains peanuts*

15% Surcharge Applies On All Public Holidays



SALAD

Grilled Octopus Salad | 20^{NM} | 19^M 🐙 🌿

Grilled octopus with heirloom tomatoes, leafy salad, fresh herbs, Romesco sauce.

Burrito Bowl | 20^{NM} | 19^M 🐄 🌿 🌿

Charred corn, Pico de Gallo, black beans, quinoa, coriander lime dressing, avocado and corn chips.

add free range chicken 6

add beef 6

add pork 6

Thai Beef Salad | 24^{NM} | 23^M 🐄

Tender marinated beef with ginger and lemon grass, fresh spring vegetables, fragrant herbs, lime juice, sesame and Thai glass noodles.

Garnished with nuts & dressing contains nuts

CHILLED SEAFOOD

Scarness Platter for 3 | 220^{NM} | 200^M 🐄

CHILLED | Fresh prawns, fresh bugs, oysters, coleslaw, seasonal fruit, cocktail sauce, tartare sauce, lemon, mignonette.

HOT | Singapore chilli mussels, calamari, battered Parrot fish, creamy garlic prawns, fish wings, salmon, miso bug and chips.

Gluten Free Option Available

Bucket of Prawn 1/2 kg | Market Price 🐄 🌿

with cocktail sauce and lemon

Bucket of Bugs 1/2kg | Market Price 🐄 🌿

with cocktail sauce and lemon

Cold Oysters 🐄 🌿

with honey bourbon mignonette or lemon

Six 26^{NM} | 25^M

Twelve 49^{NM} | 48^M

Hot Oysters 🐄

Choose from Rockefeller or Misoyaki (miso sauce & Sriracha)

Six 32^{NM} | 31^M

Twelve 61^{NM} | 60^M

15% Surcharge Applies On All Public Holidays



SIGNATURE MAINS

Lemon and Thyme Infused

Free Range Grilled Chicken | 31^{NM} | 30^M  

Grilled chicken with mash, roasted cauliflower, creamy Baba Ghanoush and pan jus.

Blackened Salmon | 29^{NM} | 28^M 

with wild mushroom and citrus risotto

Gluten Free and Lactose Free Available On Request

Singapore Chilli Mussels | 27^{NM} | 26^M  

with fragrant sofrito sauce, grilled sourdough and fresh herbs

Bug & Prawn Linguini | 35^{NM} | 34^M 

Buttery white wine buttery sauce with chilli, peas, cherry tomato, dill and capers

Osso Bucco Tagliatelle | 29^{NM} | 28^M 

Confit tomato slow braised beef ragout with garlic, spinach and parmesan

House Made Gnocchi | 23^{NM} | 22^M

with burnt butter, sage, pine nuts and spinach, pumpkin and goat cheese.

Vegetarian And Lactose Free Available On Request

add free range chicken 6

add beef ragout 6

Porchetta | 32^{NM} | 31^M  

Pork belly with macadamia nut, miso beans, tangy apple cider reduction, pan jus, pork belly crunch and duck fat potato.

15% Surcharge Applies On All Public Holidays



CHAR GRILLED

STEAK

35
NON MEMBER
34
MEMBER

Premium Aussie Meat Char Grilled

All steaks come with your choice of one sauce and one steak side

Step 1 - Choose your cut of meat

250g Eye Fillet
300g Scotch Fillet
300g Porterhouse

Step 2 - How would you like it cooked?

Rare | Medium Rare | Medium | Well Done

Step 3 - Choose One House Made Classic Sauce

*Gravy | Mushroom & Red Wine | French Pepper
Chicken Gravy | Chimichurri*

*All steak sauces are **gluten free**
and made in house using traditional methods*

Step 3 - Choose one steak side

Garden Salad | Side of Vegetables | Chips

ADD A TOPPER AT EXTRA COST

*Grilled Scallops (4) 9
Creamy Garlic Prawns (4) 9
Crumbed Calamari 9
Grilled King Prawns head to tail with XO sauce (3) 9*

WANT AN EXTRA SAUCE?

4.50

15% Surcharge Applies On All Public Holidays



BURGERS

Pulled Pork | 17^{NM} | 16^M 🐷

BBQ pulled pork served on a potato bun, apple, kale slaw, crispy onions, and horseradish dijonaise cream

Southern Fried Chicken | 17^{NM} | 16^M

Crispy double coated free range chicken thigh on a potato bun with cheese, smoky chipotle, slaw and pickles

Fish Burger | 17^{NM} | 16^M 🐟

Fresh battered Queensland Parrot fish on a potato bun with rocket salad, tomato, onion and house made sauce remoulade

Smash Burger | 17^{NM} | 16^M 🐮

Caramelised beef patty on a potato bun with cheese, rocket salad, tomato, onion, pickle and our signature burger sauce

Vego Burger | 17^{NM} | 16^M

*Grilled Greek halloumi on a potato bun with beetroot relish, apple, kale slaw and our Signature Burger Sauce.
Vegan Option Available On Request*

ADD CHIPS TO YOUR ORDER

Chips with Aioli | 8^{NM} | 7^M

Gluten Free Bun Available For All Burgers On Request

PIZZAS

***OUR NEW GOURMET PIZZAS ARE COMING SOON!
until then, please check our cafe for current
pizza flavours.***

15% Surcharge Applies On All Public Holidays



PUB CLASSICS

Beef Brisket Sandwich | 26^{NM} | 25^M

*Beef brisket, bacon, onion, house BBQ, rocket salad, tomato, cheese, horseradish dijonnaise and chips.
Lactose Free Option Available On Request*

Parmi | 28^{NM} | 27^M 🐮

Free range chicken breast schnitzel, Napoli sauce, shaved ham, cheese with chips and house salad.

Schnitzel | 23^{NM} | 22^M 🐮

Hand crumbed free range chicken breast schnitzel with chipshouse salad and your choice of sauce.

Fish and Chips | 26^{NM} | 25^M 🐮

Battered fish with chips, house salad and tartare sauce.

Calamari and Chips | 26^{NM} | 25^M

Lemon pepper spiced calamari with chips and house salad, lemon and lime aioli.

SIDES

Chips with Aioli | 8^{NM} | 7^M 🍃

Sweet Potato Chips with Aioli | 8^{NM} | 7^M 🍃

Tempura Onion Rings with Aioli | 8^{NM} | 7^M

Potato Wedges with Sour Cream & Sweet Chilli | 8^{NM} | 7^M 🍃

Corn On Cob with Bourbon Butter | 8^{NM} | 7^M 🍃

Golden Mash with Chives | 8^{NM} | 7^M 🍃

Fried Duck Fat Potatoes | 8^{NM} | 7^M 🍃

Seasonal Vegetables | 8^{NM} | 7^M 🍃

Seasonal Garden Salad with House Dressing | 8^{NM} | 7^M 🍃

Round of Beer for the Kitchen | 4 🍃 🐮 🍃

15% Surcharge Applies On All Public Holidays



KIDS

Chicken nuggets with chips and ketchup 16^{NM} | 15^M
includes small post mix drink and ice cream

Fish and chips 16^{NM} | 15^M
includes small post mix drink and ice cream

Steak with chips and ketchup 16^{NM} | 15^M
includes small post mix drink and ice cream

Kids cheese burger with chips and ketchup 16^{NM} | 15^M
includes small post mix drink and ice cream

DESSERTS

Available All Day

Please see our cafe menu

THANK YOU

*Our kitchen takes pride in the food they create for you.
If you feel our service or dishes aren't up to your
expectation, please speak to waitstaff immediately.*

*Please be aware that all care is taken when catering to
special requirements. It must be noted that within the
premises we handle nuts, seafood, shellfish, sesame
seeds, wheat, flour, eggs, fungi & dairy products.
Customer's requests will be catered for to the best of our
ability, but the decision to consume a meal is the
responsibility of the patron.*

15% Surcharge Applies On All Public Holidays