

ALL DAY MENU | OPEN FOR LUNCH & DINNER

SUNDAY TO THURSDAY | 10.00AM – 10.00PM • FRIDAY AND SATURDAY | 10.00AM – 12.00AM

SOMETHING TO START

GARLIC BREAD (V) 9
With house made garlic butter and sea salt

FRESHLY SHUCKED OYSTERS (GF) 28
*Half dozen fresh natural oysters with lemon or
Half dozen kilpatrick*

SALAD

AVOCADO AND FETA SALAD (V) 16
*Avocado, feta, Spanish onion, heirloom tomato,
orange and a burnt orange dressing
With chicken*

CAESAR SALAD 17
*Crispy cos lettuce, double smoked speck, poached egg,
anchovies, Parmigiano Reggiano and garlic croutons
With chicken*

BURGER BAR

VEGAN BURGER (VG) 24
*Alternative Meat Co. patty, fresh sliced tomato, avocado,
Spanish onion, vegan aioli, vegan cheese with thick cut chips*

CHICKEN BURGER 20
*Southern fried chicken, slaw, Jalapeños with sriracha
and ranch dressing with thick cut chips*

ANGUS BEEF BACON AND CHEESE 23
*Char-grilled Angus beef, streaky bacon, cheddar, cos lettuce,
truffle aioli with thick cut chips*

Gluten free bun 2

PIZZA

MARGHERITA 20
Pomodoro sauce, fresh tomato, basil pesto, rocket, mozzarella

MEAT LOVERS 24
*Chorizo, beef mince, pulled pork, onion, mozzarella,
smoked BBQ Sauce*

PRAWN AND CHORIZO 24
*Pomodoro sauce, prawns, chorizo, onion, chilli flakes, mozzarella
Gluten free base*

SIDES

KITCHEN THICK CUT FRIES 8
With aioli

GARDEN SALAD (GF) 8
With balsamic dressing

POTATO PUREE 8
With truffle oil

SAUTÉED BROCCOLINI (GF) 8
With butter and smoked salt

THIN CUT FRIES 8
With aioli

SWEET POTATO FRIES 9
With aioli

SAUCES 4
*Your choice of port jus, garlic butter or pepper sauce
or mushroom sauce*

MAINS

SPAGHETTI BOLOGNAISE 20
Beef bolognese with shaved parmesan cheese

PASTA BOCCONCINI (V) 20
*Pappardelle, bocconcini, capers, heirloom tomato,
fresh basil and olive oil*

PASTA PRAWN 24
Pappardelle, prawn, chorizo, heirloom tomato, basil and olive oil

CHICKEN SCHNITZEL 24
*Crumbed chicken breast, fries, salad
With port jus, pepper jus, mushroom jus or garlic butter
Add Parmigiana toppings*

FISH AND CHIPS 26
*Byron Bay beer battered Barramundi, salad, fries
and zesty lemon tartare*

PORK CUTLET 36
Grilled pork cutlet, broccolini, baby carrots, potato puree with jus

SALMON 34
Atlantic salmon, broccolini, baby carrots, potato puree, lemon butter

FROM THE GRILL

STRIPLOIN 35
*250g Nolan's Meats Gympie served with thick cut chips
and garden salad*

EYE FILLET 38
*180g Nolan's Meats Gympie served with thick cut chips
and Garden Salad*

RIB FILLET 41
*220g Nolan's Meats Gympie served with seasonal vegetable,
potato and parmesan pave*

*All steaks served with port jus, pepper jus, mushroom jus
or garlic butter*

ALL DAY BREAKFAST

VEGETARIAN BIG BREAKFAST (V) 24
*Two free range eggs cooked to your liking, fresh heirloom tomato,
halloumi, hash brown, spinach, grilled field mushrooms and toast*

TREASURY BREAKFAST 26
*Hand-cut bacon, two free range eggs cooked to your liking, pork sausage,
fresh heirloom tomato, hash brown, grilled field mushrooms and toast*

KIDS' MENU

GRILLED CHICKEN AND CHIPS 12

FISH AND CHIPS 12

PAPPARDELLE CHEESY TOMATO SAUCE 12

COMBO 15

*Combo includes one item from the kids' menu, a small soft drink
and one serve of ice cream*

Kids' menu is only available to children 12 years and under

DESSERT

SELECTION OF CAKES, SLICES AND TARTS 7
A fresh selection available daily from the cabinet

KITCHEN SUNDAE 12
*Chocolate brownie, whipped cream, sponge, peanuts,
chocolate topping*

**Selection of take away options available in cabinet*

(V) = Vegetarian (GF) = Gluten Free | Our food may contain traces of milk, egg, wheat, nuts, soybean, fish and shellfish. Not all ingredients are listed. Please let us know about any allergies before placing your order. A 0.8% service fee will apply to all Visa, Mastercard, American Express and Diner's Club transactions. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. A 15% surcharge applies on public holidays. The Star Club Member discounts and Seniors discount are available on presentation of a current Membership Card or Seniors Card. Guests must be 18 or over to enter Kitchen at Treasury and the casino. BET WITH YOUR HEAD, NOT OVER IT. KATBO2454/181220

NON-ALCOHOLIC BEVERAGES

BOTTOMLESS SOFT DRINK*	4.8
<i>Coca-Cola, Diet Coke, Sprite, Lift, soda water, ginger ale, lemon, lime and bitters</i>	
<i>*Bottomless soft drinks per person, whilst consuming a meal</i>	
SOFT DRINK CAN 200ml	4.1
<i>Coca-Cola, Sprite, Diet Coke, Coke No Sugar, Orange Fanta</i>	
GINGER BEER	6.2
CHILLED JUICE	6.7
<i>Orange, apple, pineapple, tomato, cranberry</i>	
RED BULL	7.7
<i>Original, tropical, sugar-free</i>	
WATER	
<i>Mt Franklin still</i>	
	3.6
<i>San Pellegrino sparkling or Acqua Panna still</i>	
	6.2
SHAKES	
<i>Chocolate, vanilla, caramel, strawberry (malt available on request)</i>	
Milkshake	6.7
Thickshake	9.3
COFFEE	
<i>Vittoria Oro</i>	
Espresso	3.5
<i>Latte, flat white, cappuccino, vienna, macchiato</i>	
Syrups Caramel, vanilla or hazelnut	4.5
	0.5
TAKEAWAY SIZES AVAILABLE	
	Small 4
	Medium 5
	Large 5.5
TEA	4
<i>Choose from English Breakfast, Earl Grey, green, peppermint, chamomile, lemon and ginger</i>	
ICED	
<i>Tea peach or lemon</i>	
	4.1
<i>Chocolate, coffee or mocha</i>	
	6.5
HOT CHOCOLATE	4.5

WHITE WINE

	Glass Large Glass Bottle
TALKING POINT CHARDONNAY	7.2 12.4 30.9
<i>Yarra Valley, VIC</i>	
821 SOUTH SAUVIGNON BLANC	9.3 15.5 41.2
<i>Marlborough, NZ</i>	
PENFOLDS AUTUMN RIESLING	9.3 15.5 43.3
<i>South Australia</i>	
SQUEALING PIG SAUVIGNON BLANC	44.3
<i>Marlborough, NZ</i>	
PALA I FIORI VERMENTINO DI SARDEGNA	47.4
<i>Sardinia, ITALY</i>	
PHILIP SHAW THE ARCHITECT CHARDONNAY	10.8 18 50.5
<i>Orange, NSW</i>	
SQUEALING PIG PINOT GRIS	11.3 18.5 51.5
<i>Marlborough, NZ</i>	
DOG POINT SAUVIGNON BLANC	12.4 18.5 51.5
<i>Marlborough, NZ</i>	
ST HUBERTS CHARDONNAY	51.5
<i>Yarra Valley, Vic</i>	
PHILIP SHAW PINK BILLY SAIGNEE ROSE	51.5
<i>Orange, NSW</i>	
BROKENWOOD SEMILLON	53.6
<i>Hunter Valley, NSW</i>	

SPARKLING WINE

	Glass / Bottle
TALKING POINT SPARKLING	7.2 30.9
<i>Yarra Valley, VIC</i>	
LA GIOIOSA PROSECCO LA GIOIOSA	9.3 41.2
<i>Veneto, Italy</i>	
T'GALLANT PINK MOSCATO	9.3 45.3
<i>Mornington Peninsula, VIC</i>	
CHANDON NV	10.8 51.5
<i>Yarra Valley, VIC</i>	
MOET & CHANDON BRUT IMPERIAL	130
<i>Champagne, France</i>	

RED WINE

	Glass Large Glass Bottle
TALKING POINT SHIRAZ CABERNET	7.2 12.4 30.9
<i>Yarra Valley, VIC</i>	
WOLF BLASS SHIRAZ	9.3 14.9 41.2
<i>Barossa Valley, SA</i>	
ROBERT OATLEY SHIRAZ	45.3
<i>McLaren Vale, SA</i>	
ROBERT OATLEY SIGNATURE GSM	46.4
<i>McLaren Vale, SA</i>	
WYNNS THE GABLES CABERNET SAUVIGNON	9.8 16 46.4
<i>Coonawarra, SA</i>	
WOLFBASS PRIVATE RELEASE MERLOT	9.3 17 46.4
<i>Yarra Valley, VIC</i>	
TAR & ROSES TEMPRANILLO	49.4
<i>Heathcote, VIC</i>	
PEPIK PINOT NOIR	10.8 18.5 50.5
<i>Tasmania, Australia</i>	
ROCKBARE CABERNET SAUVIGNON	59.7
<i>Coonawarra, SA</i>	
ST HALLETT GARDEN OF EDEN SHIRAZ	59.7
<i>Barossa Valley, SA</i>	

DRAUGHT BEER

XXXX GOLD	7.2
VICTORIA BITTER	8.2
JAMES SQUIRE 150 LASHES	9.3
HEINEKEN	9.3

BOTTLED BEER & CIDER

HAHN PREMIUM LIGHT	6.7
XXXX GOLD	7.7
TOOHEYS EXTRA DRY	8.8
VICTORIA BITTER	8.8
XXXX SUMMER	8.8
JAMES SQUIRE 150 LASHES	9.3
CROWN LAGER	9.8
CORONA	11
KIRIN	10
5 SEEDS CRISP APPLE CIDER	8.2

PRE-MIXED

JIM BEAM AND COLA RTD	11.5
JACK DANIELS AND COLA RTD	12.5