



Available daily from
10.30am until late

(VG) = Vegan (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 1.85% 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. RYANB09114/150524

SOMETHING SMALL

Pumpkin soup (V)

With garlic croutons

Garlic bread (V)

Toasted Turkish bread with garlic butter

Southern fried chicken tenders

Shaved cabbage and sriracha aioli

Grilled bread with dips (V)

Char grilled sourdough served with hummus, roasted capsicum and basil pesto

Calamari

Salt and pepper Calamari with garlic aioli

Arancini (V)

Tomato and mozzarella arancini, rocket and basil pesto aioli

Oysters

Natural half dozen or

Kilpatrick half dozen

PLATTERS

Antipasto platter

Prosciutto, salami, gypsy ham, aged cheddar, mixed olives, pickled baby figs and sourdough

Cheese platter (V)

Selection of three cheeses, pickled baby figs, strawberries, dried fruits, walnuts, crisp bread and crackers

Fry day platter

Salt and pepper calamari, southern fried chicken tenders, tomato and mozzarella arancini, thick cut fries and dipping sauces

14

12

19

18

19

19

35

32

32

52

SALADS

Caesar salad

Crisp cos, parmesan, speck, garlic croutons, anchovies and poached egg

Feta salad (V)

Mixed lettuce, cherry tomatoes, Spanish onion, cucumber, roast capsicum, feta, parsley, citrus dressing and garlic croutons

Add on's

Chicken tenders

Avocado

Prawns

Smoked salmon

BURGERS AND SANDWICHES

All served with fries and aioli

Gluten free bun

Vegan burger (VG)

Southern fried cauliflower steak, coleslaw and sriracha aioli

Classic club sandwich

Grilled chicken, bacon, egg, cheese, cos lettuce, tomato and aioli

Grilled chicken

Chicken breast, bacon, avocado, lettuce and garlic aioli

Beef and bacon burger

Angus beef, bacon, American cheese, lettuce, tomato and aioli

PIZZAS

Gluten free base

Margherita (V)

Tomatoes, basil pesto, fetta, pomodoro and mozzarella

Meatlovers

Salami, bacon, beef, gypsy ham, onion, pomodoro, BBQ sauce and mozzarella

Supreme

Salami, onion, olives, capsicum, spinach, mushrooms, pomodoro sauce, mozzarella

19

18

8

8

10

10

2

26

28

28

28

5

23

28

25

PASTA

Fresh tomato (V)

Fettuccine, tomato, onion, garlic, basil, english spinach, olive oil, parmesan

Bolognaise

Fettuccine, traditional pork and beef bolognaise, parmesan

Bacon and mushroom

Fettuccine, creamy garlic sauce, onion, bacon, mushroom, parmesan

MAINS

All mains served with choice of mushroom jus, pepper jus, red wine jus, bearnaise or garlic butter

300gm Chicken Schnitzel

Served with fries and garden salad

Add toppers

Pomodoro sauce, gypsy ham and mozzarella

200gm Rump Steak

Served with fries and garden salad

FROM THE SEA

Tempura Battered Fish

Served with fries, garden salad and tartare sauce

Atlantic Salmon (GFO)

Grilled salmon, mash potato, broccolini, garlic butter

24

26

24

28

8

31

28

38

ALL DAY BREAKFAST

Vegetarian Breakfast (V)

Two free-range eggs, cooked to your liking, roasted tomato, halloumi, hash brown, spinach, mushrooms and toast

Treasury Breakfast

Bacon, two free-range eggs cooked to your liking, breakfast sausage, roasted tomato, hash brown, mushrooms and toast

30

32

KIDS MENU

Kids menu is only available to children aged 12 years or under

Grilled chicken, salad and chips

Battered fish, salad and chips

Fettuccine bolognaise

14

14

14

SIDES

Thick-cut chips

Thin fries

Garden salad

10

DESSERT

Carrot cake

Basque cheesecake (GF)

Chocolate sacher torte

Orange and almond cake (GF)

16

WINE

SPARKLING AND CHAMPAGNE

Talking Point Sparkling Cuvée
Dal Zotto Pucino Prosecco
Chandon Brut NV
Chandon Brut Rosé
Moët Chandon Brut Impérial
Veuve Clicquot Yellow

Yarra Valley, VIC
King Valley, VIC
Yarra Valley, VIC
Yarra Valley, VIC
Champagne, FR
Champagne, FR

WHITE WINE

Talking Point Sauvignon Blanc
Vidal Sauvignon Blanc
Dog Point Sauvignon Blanc
Credaro Five Tales Pinot Gris
Mount Adam 550 Chardonnay
St. Hubert's Chardonnay
Soul Growers Eden Valley Riesling

Yarra Valley, VIC
Marlborough, NZ
Marlborough, NZ
Margaret River, WA
Eden Valley, SA
Yarra Valley, VIC
Eden Valley, SA

ROSE WINE

Leftfield Rose
AIX

Hawkes Bay, NZ
Provence, FR

RED WINE

Talking Point Shiraz Cabernet
Cape Schanck T'Gallant Pinot Noir
Tempus Two Silver Series Merlot
Langmeil Long Mile Shiraz
Wynn's 'Gables' Cabernet Sauvignon
Mount Adam 550 Shiraz
Tar & Roses Tempranillo
Jim Barry Cabernet Sauvignon
Penfolds Bin 28 Shiraz

Yarra Valley, VIC
Mornington Peninsula, VIC
SA
Barossa, SA
Coonawarra, SA
Barossa Valley, SA
Heathcote, VIC
Coonawarra, SA
Magill, SA

DRAUGHT BEERS

Heineken
Kirin Ichiban
Coopers Australian Lager
Stone & Wood Pacific Ale
Stone & Wood Green Coast Crisp 3.5
Coopers XPA

BOTTLED BEERS

Byron Bay Lager
James Boag's Premium Light
Hahn Super Dry
Corona
Coopers Pale Ale
XXXX Gold
James Boag's Premium Lager
10 Toes Brewing Pipeline Pale Ale
10 Toes Brewing Hell Yes Lager
10 Toes Brewing Lazy Hazy IPA

CIDER/GINGER BEER

James Squire Orchard Crush Apple Cider
James Squire Ginger Beer

HOUSE SPIRITS

Skyy Vodka, USA
Gordons, England
Bacardi, Cuba
Johnnie Walker Red, Scotland
Jack Daniels No 7, USA
Bundaberg UP, Australia

PREMIUM HOUSE SPIRITS

Gentleman Jack Bourbon, USA
Bombay Sapphire, England
Hendrick's Gin, England
Johnnie Walker Black, Scotland