

PIZZA

M | NM

Caprese 21 | 23
Olive Oil Base, Tomatoes, Buffalo Mozzarella, Basil, Balsamic Glaze (V)

Black Truffle Mushroom 23 | 25
Wild Mushroom Crème Fraiche Base, Trio of Mushrooms, House Cheese Blend, Truffle Oil, Parsley (V)

Paneer Fusion 24 | 26
Tomato Base, House Cheese Blend, Tikka Marinated-Cottage Cheese, Red Onion, Capsicum, Mint Raita (V)

Chicken Pesto 24 | 26
Basil Pesto Base, House Cheese Blend, Sun-Dried Tomatoes, Chicken, Artichoke, Kalamata Olives, Olive Oil, Parsley

Hot Salami 19 | 21
Tomato Base, House Cheese Blend, Artisan Pepperoni Salami, Olive Oil, Parsley

Meat Medley 22 | 24
BBQ Base, House Cheese Blend, Bacon, Ham, Pepperoni, Chorizo, Ground Beef, Olive Oil, Parsley

Cheeseburger 22 | 24
BBQ Base, House Cheese Blend, Beef Ragout, Red Onions, Diced Pickles, Cheese Sauce

Smokey BBQ Pork 21 | 23
BBQ Base, House Cheese Blend, House Pulled Pork Shoulder, Red Onions, Smokey BBQ Sauce, Parsley

Plant Powered Pizza 22 | 24
Tomato Base, Vegan Mozzarella, Braised Mushroom, Red Onions, Sun-dried Tomatoes, Olive Oil, Parsley (V) (VGO)

Gluten Free Bases 2

TINY TUMMIES

Served with Vanilla Ice-Cream with one choice of Topping – Strawberry | Chocolate | Caramel | Sprinkles

Crumbed Chicken Nuggets & Chips 12

Cheeseburger & Chips 12

Battered Fish & Chips 12

Cheesy Penne Carbonara 12

Ham, Pineapple & Cheese Pizza 12

Mini Steak & Chips 12

M | NM – Members Price | Non-Members Price

\$16 LUNCH SPECIALS

MONDAY TO FRIDAY * | 11:30AM-2:30PM

Classic Chicken Schnitzel

Crispy Chicken Schnitzel, Garden Salad, Seasoned Chips, Choice of Sauce

Salt & Pepper Squid

Crispy Fried Salt & Pepper Squid, Chili, Fried Shallots, Garden Salad, Seasoned Chips, Lemon, Lime Aioli

BLT

Sourdough, Juicy Maple Bacon, Lettuce, Tomato, Burger Sauce, Seasoned Chips

Rocket & Pear Salad

Fresh Wild Rocket, Sliced Pear, Toasted Walnuts, Buffalo Blue Cheese, Aged Balsamic Glaze, Extra Virgin Olive Oil (V) (VGO) (GF)

Chicken Pesto Penne

Penne Pasta, Chicken, Basil Pesto, Sun-Dried Tomatoes, Spring Onions, White Wine Cream Reduction, Shaved Parmesan

Beef & Mushroom Pie

Creamy Mashed Potatoes, Baby Peas, Dark Ale Gravy, Smokey Tomato Bush Relish

DESSERT

M | NM

Rosewater Panna Cotta

Persian Rose Floss, Caramelized Figs, Fresh Honeycomb (V) (GF)

Traditional Tiramisu Cake

Amaretto Liqueur, Medley Fresh Berries, Vanilla Bean Gelato

Australian Cheese Board

Vintage Cheddar, Hunter Belle Blue Moon, Black Magic Triple Brie, Quince Paste, Lavosh Crispbread (V)

CHEF SPECIALS



Scan QR Code to see what Chef Specials are on the board today!

WHAT'S ON



Scan QR code to check out our upcoming events and current specials

*Not Available On Public Holidays. Dine in only.



MENU

MONDAY TO FRIDAY

11:30AM – 2:30PM

5:30PM – 9PM

SATURDAY & SUNDAY

11:30AM – 9PM

TAPAS & SHARES PLATES

	M NM
Garlic Bread Grilled Garlic & Herb Butter Ciabatta (V)	8 9
Cheesy Garlic Bread Garlic & Herb Butter Ciabatta, Melted Mozzarella (V)	9 10
Australian Mixed Olives Marinated w Orange, Rosemary, Lemon Pressed Olive Oil (V) (VGO)	12 13
Jalapeno Poppers Crumbed Spicy Jalapeno Cheese Bites, Smokey Mayo, Parsley (V)	14 16
Garlic Herb Calamari Garlic and Herb Marinated Calamari, Creole Aioli, Fried Shallots, Lemon	17 19
BBQ Yamba King Prawns Native Lemon Myrtle & Black Garlic Aioli, Mango Chili Salsa, Lemon (GF)	26 29
Pork Belly Bites Smokey BBQ Sauce, White Sesame Seeds, Spring Onions, Chili	15 17
Paneer Tikka Skewers (2) Tikka Marinated Paneer Cheese, Capsicum, Onion, Mint Raita, Lemon (V) (GF)	19 21
Nachos Pulled Pork, Corn Chips, House Cheese Blend, Smokey BBQ Sauce, Guacamole, Sour Cream, Jalapenos, Coriander (GF)	22 24
Grilled Chorizo Bush Honey & Red Wine Glazed Spicy Spanish Chorizo, Chimichurri, Lemon (GF)	16 18
Angus Beef Sliders (3) Angus Beef Pattie, Burger Sauce, Onion, Pickle, American Cheese	23 25
Pork Sliders (3) Inhouse Sticky Pulled Pork, Slaw, Smokey BBQ Sauce	23 25
Chicken Sliders (3) Southern Fried Chicken Thigh, Chili Jam, Aioli, Gem Lettuce	23 25
Australian Cheese Board Vintage Cheddar, Hunter Belle Blue Moon, Black Magic Triple Brie, Quince Paste, Lavosh Crispbread (V)	34 37

SALADS

Classic Caesar Cos Lettuce, Maple Bacon, Caesar Dressing, Croutons, Boiled Egg, Parmesan Crisp	19 21
Garden Harvest Mixed Lettuce, Grilled Asparagus, Sugar Snap Peas, Radish, Avocado, Strawberry, Mint, Slivered Almonds, Green Goddess Dressing (V) (VGO)	21 23
Tempura Soft Shell Crab Cherry Tomatoes, Carrot, Beetroot, Green Papaya, Toasted Peanuts, Asian Herbs, Rocket, Lemongrass & Coriander Vinaigrette (GF)	21 23

ADD ONS

Grilled Chicken Breast	6 7
Grilled Tiger Prawns (5)	8 9
Maple Bacon	5 6
Fresh Avocado	4 5
Spiced Paneer Skewer	10 11

PICK YOUR WINGS

	M NM
<i>Chicken Wings Cooked with our Special Spice Blend, tossed in your Choice of Sauce Served with Celery & Carrots Sticks</i>	500g 14 16 1kg 24 26
Smokey Texas BBQ with Ranch Dipping Sauce	
Honey Sriracha with Garlic Tahini Dipping Sauce	
Spicy Korean Gochujang with Ranch Dipping Sauce	
Original Buffalo with Blue Cheese Dipping Sauce	
Naked with Ranch Dipping Sauce	

BURGERS & THE LIKE

<i>All served with a side of seasoned chips</i>	
Belmont Special Angus Beef Pattie, American Cheese, Bacon, Lettuce, Onions, Pickles, Spedal Burger Sauce, Onion Rings	22 24
Southern Fried Chicken Southern Fried Chicken, Smoked Dutch Cheese, Lettuce, Tomatoes, Chili Jam, Aioli	22 24
Indian Paneer Tikka Marinated Paneer Pattie, Iceberg Lettuce, Caramelised Onions, Fire Roasted Capsicum, Minted Mayo (V)	22 24
Gourmet Pork Banh-Mi Vietnamese Bread Roll, Duck Pate, Crisp Pork Belly, Pickled Carrots, Cucumber, Red Chili, Coriander, Kewpie Mayo	22 24
Steak Sandwich Sourdough, Rib Fillet Steak, Rocket, Caramelised Onion, American Cheese, Bush Tomato Relish, Smokey BBQ Sauce	25 27
Gluten Free Burger Buns	3

SCHNITZEL & TOPPERS

<i>Served with Choice of Two Sides and Sauce</i>	
Classic Chicken Schnitzel	24 26
1824 Wagyu Beef Schnitzel MBS4+ Austral Downs, Northern Territory	36 39

Add Schnitzel Topper

Classic Parmigiana Napolitana Sauce, Shredded Ham, House Cheese Blend	7 8
Ocean Topper Marinated Prawns (5), Creamy Garlic Sauce	8 9
Godfather Smokey BBQ sauce, Shredded Ham, Pepperoni, Chorizo, House Cheese Blend	7 8
French Sliced Avocado, Crispy Bacon, Camembert Cheese, Bearnaise Sauce	8 9
Mediterranean Sun-Dried Tomato Pesto, Roasted Capsicum, Basil, Tomato, Olives, Persian Fetta	7 8

Our menu contains allergens and is prepared in a kitchen that handles nuts and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free

(VGO) VEGAN BY REQUEST
(GF) GLUTEN FREE

(V) VEGETARIAN
(GFO) GLUTEN FREE BY REQUEST

FROM THE CHAR GRILL

	M NM
<i>Cooked to your preferred temperature and served with your choice of any two sides and sauce</i>	
250gm Grain Fed Rump, True Angus MBS2+ Chinchilla, Queensland	30 33
300gm Grain Fed Scotch Fillet, True North Angus MBS2+ Chinchilla, Queensland	42 46
300gm Grain Fed Sirloin, True North Angus MBS2+ Chinchilla, Queensland	40 44
400gm 1824 Wagyu Rump MBS4+ Austral Downs, Northern Territory	57 62
Add Surf & Turf (GF) Creamy White Wine Reduction with Garlic Prawns (5)	8 9

Sauces	3
Gravy (GF)/ Diane (GF) Mushroom (GF) / Peppercorn (GF) Garlic Cream Sauce (GF)/ Red Wine Jus (GF)/ Bearnaise Sauce	

Sides	8 9
Garden Salad w House Vinaigrette Seasonal Vegetables w Olive Oil Char Grilled Asparagus	Seasoned Chips w Aioli Creamy Mashed Potato Herb Roasted Chat Potatoes

MAINS

Beef Ragout Penne Slow Cooked Beef Ragout, Shallots, Garlic, Cherry Tomatoes, Olives, Parmesan	27 30
Seafood Marinara Linguine King Prawns, Squid, Littleneck Clams, Garlic, Shallots, Chilli, Marinara Sauce, Lemon Crumb	29 32
Beer Battered Fish & Chips Crispy Battered Flathead Fillets, Garden Salad, Minted Mushy Peas, Tartare Sauce, Lemon Wedge	24 26
Wild Mushroom Risotto Selection of Forest Mushrooms, Garlic, Shallots, Thyme, Shaved Parmesan, Truffle Oil (V) (GF)	25 27
Salmon Fillet Grilled Tasmanian Salmon Fillet, Baked New Potatoes, Asparagus, Mango Chili Salsa, Green Goddess Dressing (GF)	31 34
Pork Cutlet (300gm) Char-Grilled Pork Cutlet, Creamy Herb Polenta, Baby Spinach, Apple Compote, Stone Fruit Chutney (GFO)	32 35
Pistachio & Herb Crusted Lamb Rack Sous-Vide Free Range Lamb Rack, Roasted Vegetable Couscous, Tzatziki, Rosemary Shiraz Jus	45 49
Braised Wagyu Beef Cheek Slow-Cooked Wagyu Beef Cheeks, Creamy Mashed Potatoes, Steamed Broccolini, Red Wine Jus (GF)	41 45

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