

Bread	MEM	N/M	
GARLIC BREAD  homemade garlic bread  add tasty mozzarella - 2.5	6	7	
BRUSCHETTA ON SLICED GARLIC PIZZA PADDLE fresh cut tomato, red onion, basil, feta with balsamic reduction add avocado - 4 add smoked salmon - 6	12	14	
WARM DAMPER BREAD served with butter	12	14	
GARLIC CHEESE PIZZA  Homemade garlic cheese pizza	15	17	
To Share			
TRIO OF DIPS hummus, baba ghanoush, taramasalata served with toasted pita bread, pickles and olives	20	22	
MEDITERRANEAN kofta skewers, chicken skewers, haloumi, hummus, garlic dip, tabouli, mixed olives and flat bread	45	50	
FRITTO MISTO  battered fish, calamari, scallops and prawns served with fries, salad and tartare sauce	42	46	
BEEF & REEF  half rack pork ribs sliced angus rump grilled chorizo battered fish natural oysters (4) salt and pepper calamari smoked salmon chilled tiger prawns served with fries, tartare and cocktail sauce	89	99	
substitute fried fish for grilled fish of the day extra - 7 substitute natural oysters for baked oysters extra - 6			





Starters	MEM	N/M
HOUSE FRIES with rosemary salt and aoili	9	10
POTATO WEDGES served with sour cream and sweet chilli	13	15
SIZZLING GARLIC PRAWNS served with pane di casa	25	28
THREE BEANS CHILLI NACHOS - GF toasted corn chips, chilli beans, pico de gallo, guacamole and sour cre add beef mince - 6 add beef brisket - 6	16 eam	18
CRISPY CHICKEN RIBS your choice of spicy Korean or honey soy	18	20
HALOUMI - V, GF pan fried with honeycomb, lemon, oregano, topped with tomato and watermelon salsa	18	20
MEDITERRANEAN OCTOPUS - GF pan fried with cherry tomatoes, feta, rocket, olives and oregano with a hint of chilli	25	28
SALT & ALEPPO PEPPER CALAMARI - GFO lightly dusted with seasoned flour, flash fried and tossed in garlic, shallots and fried onion	22	24.5
BUCKET OF FRESH TIGER PRAWNS 300G - GF served with cocktail sauce	24	26.5
OYSTERS MEM 1/2 Doz 1 Doz	N/M 1/2 Doz	1 Doz
natural2545nuoc cham sauce2545kilpatrick2748mornay2748	28 28 30 30	50 50 53 53





Pizza	MEM	N/M
LOADED WITH BOURBON BBQ SAUCE ham, pepperoni, chorizo, beef mince, mushrooms, cheese, tomato, capsicum, onion and pineapple	22	24.5
SPICY GARLIC PRAWNS roasted capsicum, feta, chilli, onions, olives, salsa verde topped with rocket and parmesan	25	28
VEGETARIAN mushrooms, tomatoes, roasted capsicum, olives, Spanish onion, feta, pineapple and rocket	22	24.5
DIAVOLA  pepperoni, chargrilled capsicum, red onion, chilli flakes, olives and jalapeno	22	24.5
MARGHERITA WITH BUFFALO MOZZARELLA - V fresh tomatoes, cheese, basil, Italian herbs topped with rocket and parmesan	22	24.5
HAWAIIAN ham, pineapple and cheese	20	22
BBQ CHICKEN & BACON chicken, mushroom, mozzarella, onion, bacon and BBQ sauce	22	24.5
GLUTEN FREE BASE ADD - 4		
Burgers		
ZENITH SIGNATURE  double smashed beef, double American cheddar, lettuce, tomato, fried onion, pickles with special sauce and fries	20	22
S'TRAYA smashed beef patty, bacon, pineapple, cheese, beetroot, lettuce, fried egg with BBQ sauce and fries	20	22
SOUTHERN FRIED CHICKEN cheese, coleslaw with jalapeno mayonnaise and fries	20	22
TEXAS slow cooked spicy smoked BBQ pulled beef brisket with coleslaw, American cheese with BBQ sauce and fries	20	22
PLANT BASED tomato, lettuce, grilled onion, egg free mayonnaise and fries	20	22

**GLUTEN FREE BUNS ADD - 2** 





Pasta	MEM	N/M
LINGUINE PRAWN AGLIO E OLIO cherry tomatoes, olives, capers, chilli, garlic, olive oil and rocket	30	33
LINGUINE CHICKEN, PRAWN & AVOCADO creamy mushrooms, garlic with a touch of chilli	30	33
LINGUINE SMOKED SALMON & CHORIZO olive oil, grana padano, lemon, crème fraiche, fried capers, shallots and rocket	30	33
LINGUINE BOLOGNESE  slow cooked traditional Italian ragu with prime beef mince in a rich tomato sauce	25	27.5
PASTA A'LA VODKA - V rigatoni tossed with chilli flakes, basil, cheese, shallots in a sugo cream sauce	25	27.5
RIGATONI BOSCAIOLA bacon, mushrooms, garlic, cream and shallots	25	27.5
GLUTEN FREE PASTA ADD - 4.		
Salad		
D.I.Y ICEBERG TABOULI parsley, bulgur, tomato, onion, lemon and olive oil	16	18
GREEK SALAD tomato, cucumber, feta, olives, capsicum, red onion and lettuce	16	18
CAESAR SALAD COS lettuce, croutons, egg, bacon, parmesan with anchovy dressing	18	20
CAPRESE buffalo mozzarella, heirloom tomato's, basil, olive oil and balsamic reduction	20	22
Upgrade your Salad		
add grilled chorizo 3 add avocado 4 add grilled chicken 5 add smoked salmon 6 add grilled prawns 8		





Classics	MEM	N/M
CHICKEN SCHNITZEL WITH FRIES & SALAD served with your choice of a sauce plant based schnitzel available	24	26.5
CHICKEN PARMY WITH FRIES & SALAD classic parmy ham, napolitana sauce and tasty mozzarella Hawaiian parmy ham, pineapple, napolitana sauce and tasty mozzarella Mexican parmy tasty mozzarella, jalapeno, guacamole, pico de gallo and sour cream Plant based parmy napolitana sauce and tasty mozzarella - V Grilled chicken parmy with any parmy topping, served with mash and seasonal vegetables	28	31
CHICKEN SOUVLAKI served with pita bread, garlic dip, salad and fries	25	27.5
LAMB SOUVLAKI served with pita bread, tzatziki, salad and fries	27	30
KOFTA SKEWERS served with pita bread, hummus, tabouli and fries	25	27.5
CURRY OF THE DAY served with rice and seasonal greens	22	24.5
NASI GORENG stir fried rice with prawns, chicken, sweet soy sauce, topped with prawn crackers and a fried egg	22	24.5
HOKKIEN NOODLE stir fried with pork, oyster sauce, garlic, ginger, onion and Chinese greens	20	22
LAMB SHANKS - GF  slow cooked in red wine, vegetable and pomodoro sauce served with mash and seasonal greens  1 Shank 2 Shanks	22 35	24.5 38
POKE BOWL	20	22
brown rice, edamame, red cabbage, carrot, cucumber, avocado, roasted seaweed and black sesame		
Upgrade your Bowl		
add grilled chicken 5 add smoked salmon 6 add grilled prawns 8 add grilled salmon 8		





Grill	MEM	N/M
CHICKEN FUNGI - GF garlic, mushrooms, herbs, chives, crème fraiche and mustard sauce served with paris mash and vegetables	28	31
PORK CUTLET - GF grilled with honey brandy and mustard garlic cream sauce served with paris mash and vegetables	30	33
HICKORY SMOKED BBQ PORK SPARE RIBS - GFO served with fries	38	42
LAMB CUTLET (4) - GF  pan fried with oregano, garlic and topped with salsa verde served with paris mash and vegetables	38	42
KANGAROO FILLET 250G - GF seared with red wine and pomegranate jus served with patatas bravas and seasonal greens	36	39.5
T-BONE 400G, FROM GIPPSLAND VIC - GF served with your choice of two sides and a sauce	39	43
SCOTCH 300G BLACK ANGUS, RIVERINA SA - GF served with your choice of two sides and a sauce	39	43
RUMP 250G BLACK ANGUS, RIVERINA SA - GF served with your choice of two sides and a sauce	25	28
mushroom sauce gard peppercorn sauce seas bearnaise sauce paris salsa verde pata	se fries en salad conal vegetables s mash tas bravas	
Seafood		
BATTERED NZ HOKI FILLET served with home made tartare sauce, fries and salad	22	24.5
GRILLED FISH OF THE DAY- GF served with paris mash and seasonal greens	22	24.5
TERIYAKI MISO SALMON - GF marinated grilled salmon, served with brown rice and Chinese broccoli	34	37.5
BARRAMUNDI BEURRE BLANC - GF grilled fillet served with patatas bravas and seasonal greens	32	35.5
KING PRAWNS - GF pan fried with garlic, ginger, shallots, chilli, served with fries and salad	38	42





## Members & Seniors lunch

#### all seniors meals - 15

BATTERED FISH with fries and salad

GRILLED FISH with fries, salad and beurre blanc sauce

FRIED CALAMARI with fries, salad and tartare sauce

CHICKEN SCHNITZEL with fries, salad and choice of sauce

RUMP STEAK with fries, salad and choice of sauce

BEEF LASAGNA with salad

CHEESE BURGER with fries

CHEESE BURGER with fries

PASTA POSCAIOLA with cheese

PASTA BOSCAIOLA with cheese QUICHE OF THE DAY with salad

BANGERS & MASH with peas, onion and gravy

ONLY AVAILABLE FOR LUNCH MONDAY - FRIDAY (DINE IN ONLY)

NOT AVAILABLE PUBLIC HOLIDAYS MUST HOLD A VALID SENIORS CARD

ANY MEAL VARIATION 2.5 EXTRA

## Sides & Add Ons

#### SIDE OPTIONS

#### **ADD ON OPTIONS**

extra gravy sour cream hollandaise sauce guacamole babagaoush garlic dip pita bread steamed rice seasonal vegetables	2 1.5 3 2 3 3 2 3 8	aioli bearnaise sauce boscaiola sauce fresh chilli paste hummus patata bravas fried onion rings paris mash avocado	1.5 3 6 1.5 3 6 4 6 4	house fries fried egg bacon beef mince grilled chicken grilled chorizo grilled salmon grilled prawns (4) beef brisket creamy garlic prawns (4) smoked salmon	4 2.5 3.5 5 5 3.5 8 8 5 10
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### Kids Menu

#### All kids meals - 12

all kids meals served with soft drink and ice cream

MINI PIZZA margherita or hawaiian

CHICKEN SCHNITZEL

BATTERED FISH

CHEESE BURGER

CHICKEN NUGGETS

SPAGHETTI BOLOGNESE

Served with fries

served with fries

served with fries

served with cheese

#### \* KIDS EAT FREE ALL DAY SUNDAY

Dessert & Gelato		MEM	N/M
VANILLA BEAN CREME BRULEE & ICE CRE	EAM	12	14
HOMEMADE ALMOND TIRAMISU		12	14
CHOCOLATE & BERRY BREAD & BUTTER PUDDING served with vanilla custard and ice cream		12	14
GELATO	1 Scoop 2 Scoops	5.5 9	6.10 9.9
The first which			

## The fine print

- Menu items and prices are subject to change without notice due to market prices and availability that are beyond our control
- 10% surcharge will apply on public holidays
- All menu items may come into contact with food containing gluten or dairy cooked in our kitchen Please advice our team of any allergies at the time of ordering
- Chefs daily specials are limited and available only while stocks last
- One free kids meal per main meal purchased, not to be used in conjunction with any other offer
- Parents please note that the child must be present when ordering the complimentary kid's meal
- No takeaway on nightly specials
- Service time may peak or exceed about 30 minutes in busy periods, your patience is appreciated
- Last order must be made 15 minutes prior to close
- Members daily specials not available public holiday or special events
- Any meal variation 2.5 extra





# Nightly Specials

Members only

# MONDAY NIGHT

Choice of Roast \$18

served with roast potatoes, vegetables & gravy

## TUESDAY NIGHT

Chicken Schnitzel/Parmy \$18

served with fries, salad & choice of sauce any meal variation \$2.5 extra

# WEDNESDAY NIGHT

Rump Steak \$18

served with fries, salad & choice of sauce any meal variation \$2.5 extra

# THURSDAY NIGHT

Pizza or Pasta \$18

any pasta or pizza on the menu add seafood for \$4

