

## PASTA

	M	NM
<b>Lamb Shank, Minted Peas &amp; Fetta Ravioli</b>	\$28	\$31
Buttered Peas with Creamy Napolitana Sauce, Parmesan		
<b>Chicken &amp; Bacon Carbonara</b>	\$24	\$28
Diced Bacon, Chicken, Onion, Linguine Tossed with Cream Sauce & Parmesan		
<b>Chilli Prawn &amp; Scallops Linguine</b>	\$29	\$33
Chilli, Prawns, Scallops, Shallots, Tossed in Napolitana Sauce		
<b>Beef Ragu</b>	\$27	\$29
Slow cooked Beef ragu, Potato Gnocchi Topped with Parmesan Cheese		
<b>Poached Atlantic Salmon &amp; Pea Risotto</b>	\$29	\$33
Italian Arborio Rice, Parmesan Stock, Creamy Garlic Sauce, Dill & Lemon Zest		

## BURGERS & SANDWICHES

<b>Workies Burger</b>	\$22	\$25
150gm Angus Beef Pattie, Baby Cos, American Jack Cheese, Homemade Special Burger Sauce, Pickled Gherkin, Jalapeno		
<b>Southern Fried Chicken Burger</b>	\$21	\$24
Crumbed Chicken, Coleslaw, Gherkin, Homemade Spicy Sauce & American Jack Cheese		
<b>Grilled Chicken Sandwich</b>	\$19	\$22
Mixed Salad, Sliced tomato, Grilled Chicken, Avocado, Egg, Siracha Mayo		
<b>Steak Sandwich</b>	\$24	\$27
Fresh Watercress, Sliced Tomato, Pickled Gherkin, Pasture Fed Rump, Mustard & Tomato Sauce with Turkish bread		
(All Burgers & Sandwiches Come with Beer Battered Fries)		

Checkout Our Nightly Food Specials!

## SIDES (Serves 2-3)

	M	NM
<b>Bowl of Chips</b>	\$9	\$10
<b>Creamy Mash Potato</b>	\$8	\$9
<b>Buttered Vegetables</b>	\$9	\$10
<b>Potato Wedges</b>	\$14	\$16
w/ Sweet Chilli & Sour Cream		
<b>Sweet Potato Fries</b>	\$14	\$16
w/ Truffle Oil		

## KIDS

<b>Beer Battered Fish &amp; Chips</b>	\$12
<b>Kids Margarita</b>	\$12
<b>Beef Bolognese</b>	\$12
<b>Chicken Nuggets &amp; Chips</b>	\$12
(All Kids Meals Served with 300ml Juice)	

## SAUCES

<b>Gravy</b>	\$3.5
<b>Dianne</b>	\$3.5
<b>Mushroom</b>	\$3.5
<b>Peppercorn</b>	\$3.5
<b>Red Wine Jus</b>	\$3.5
<b>Creamy Garlic Sauce</b>	\$3.5

## DESSERTS

	M	NM
<b>Coffee Brulee</b>	\$14	\$16
Chocolate Crumble, Vanilla Bean Ice Cream & Fresh Berries		
<b>Coco Dreams</b>	\$14	\$16
Coconut Panna Cotta, Toasted Coconut, Fresh Berries & Coconut Ice Cream		
<b>Churros</b>	\$14	\$16
Crispy Fried Churros, Warm Chocolate Sauce & Fresh Berries		
<b>Sticky Date Pudding</b>	\$14	\$16
Fresh Berries, Rock Salted Caramel Ice Cream, Butterscotch Sauce		



ODEUM

AT THE WORKIES SINCE 1952

LUNCH 11am-2pm

DINNER 5:30pm-8:30pm



## BREADS

<b>Garlic Bread</b>	<b>\$7 / \$8</b>
<b>Add: Cheese \$1</b>	
<b>Add: Sweet Chilli &amp; Cheese \$1.50</b>	
<b>Bruschetta</b>	<b>\$12 / \$14</b>
Vine-Ripened Truss tomato, Basil Pesto, Fetta, Balsamic Glaze, Dukkha On Sourdough	
<b>Dips Plate (Serves 2-3)</b>	<b>\$16 / \$18</b>
COB with Beetroot Hummus, Semidried Pesto, Reduced Balsamic Glaze & Fetta	

## ENTREE

<b>Spicy Garlic Prawn</b>	<b>\$21 / \$24</b>
Pan Fried Prawns in a Mild Creamy Napoletana Sauce, Shallots Served with Dukkha, Pitta Bread	
<b>Beef Nachos</b>	<b>\$22 / \$25</b>
Slow Cooked Mexican Ground Beef, Corn Chips, Mexican Blend Cheese, Bean & Corn Salsa, Sour cream & Paprika	
<b>Seared Scallops</b>	<b>\$23 / \$27</b>
Sea scallops, Parsnip Puree, Sauce Verge, Salmon Caviar	
<b>Chicken Wings \$1 Each</b> <b>(Minimum 10 required)</b>	
Chicken Wings Fried Until Golden Brown with Choice of Sauce	
• BBQ Bourbon Sauce	
• Ranch Dressing with Sesame Seeds	
• Sweet & Spicy Korean Style	
<b>Sydney Rock Oysters (6 Pieces)</b>	<b>\$28</b>
<b>Natural:</b> Fresh Seaweed, Salmon Roe, Lemon	
<b>Kilpatrick:</b> Smoky Bacon, Barbeque, Worcestershire Sauce	<b>\$32</b>
<b>Moroccan Lamb Stew GFO DFO</b>	<b>\$23 / \$25</b>
Slow Cooked Diced Lamb in a Rich Tomato Sauce with Cumin & Chickpeas, Dukkha Hummus & Pitta Bread	

## MAINS

<b>Chicken Schnitzel</b>	\$25 / \$29
Chicken Breast with a Choice Of Mash & Veg OR Chips & Salad	
<b>Parmi Toppers</b>	
• Classic-Ham, Tomato Chutney, Mozerella	\$5
• A.B.C.-Avocado, Bacon, Mozerella	\$6
• Garlic Prawn-Prawns, shallots, Creamy Garlic Sauce	\$10
<b>Snapper</b>	\$32 / \$35
Pan Seared Snapper Fillet, Potato Mash, Romesco Sauce, Fresh Watercress, Dukkha, Lemon Wedges	
<b>Duck Breast</b>	\$36 / \$39
Caramelised Onion, Poached Pears, Dutch Carrot, Mandarin Jam, Canded Walnut, Red Wine Jus	
<b>Lamb Rump</b>	\$40 / \$44
Basil Potato Mash, Baby Carrots, Beetroot Hummus, Pomegranate, Red Wine Jus	
<b>Beef Cheek</b>	\$28 / \$32
16hr Slow Braised Red Wine Beef cheek, Creamy Parmesan Polenta, Baby Broccolini, Beef Au Jus	
<b>Crispy Skin Pork Belly</b>	\$32 / \$36
Pea & Potato Mash, Baby Broccolini & Creamy Mushroom Sauce	
<b>300g Rump</b>	\$34 / \$38
Comes with a Choice of Mash & Veg OR Chips & Salad	
<b>300g Scotch Fillet</b>	\$40 / \$44
Comes with a Choice of Mash & Veg OR Chips & Salad	
<b>Add: Creamy Garlic Prawn &amp; Shallots Topper</b>	\$10
<b>Eye Fillet</b>	\$48 / \$52
200gm Tenderloin, Gratin Potato, Blistered Cherry Tomato, Dutch Carrot, Beef Au Jus	
<b>Spatchcock</b>	\$32 / \$38
Chargrilled Whole Baby Chicken Marinated in Garlic, Lemon Juice & Mixed Spices, Served with Smashed Chats, Dukkha Hummus Dip, Pitta Bread	

## SALADS

<b>BBQ King Prawn Salad</b>	\$24 / \$29
Watercress, Cherry Tomato, Mixed Quinoa, Corn & Bean Salsa, Cucumber with Honey Mustard Dressing	
<b>Chicken Caesar Salad</b>	\$19 / \$22
Poached Chicken, Egg, Baby Cos Lettuce, Croutons, Bacon, Parmesan Lime Dressing	
<b>Thai Beef Salad</b>	\$24 / \$28
Mix Leaf, Cherry tomato, Crushed Peanut, Pasture Fed Rump, Rice Noodles, Coriander, Lime Satay Dressing	
<b>Warm Roasted Vege Salad</b>	\$19 / \$23
Roasted Pumpkin & Baby Chats, caramelised Onion, Grilled Corn, Watercress, Fetta & Beetroot Hummus	

## \$16 WORKIES LUNCH\*

<b>Chicken Schnitzel</b>	Served with Chips & Salad, Choice of Sauce
<b>200g Rump Steak</b>	Served with Chips & Salad, Choice of Sauce
<b>Bangers &amp; Mash</b>	Served with Bacon, Caramelized Onion gravy & Buttered Peas
<b>Beer Battered Fish &amp; Chips</b>	Served with Salad
<b>Chicken Caesar Wrap</b>	Served with Wedges & Sour Cream
<b>Curry of the Day</b>	Served with Basmati Rice, Papadum & Mango Pickle
<b>Chicken Boscaiola</b>	Linguine Pasta with a Creamy Sauce of Mushrooms, Bacon & Chicken
<b>Chicken Schnitzel Burger</b>	With Lettuce, Tomato, Cheese, Aioli, Toasted Bun, Served with Chips
<b>Roast of the Day</b>	*Please Ask Our Friendly Staff for Today's Special Served with Roasted Chat Potatoes, Pumpkin, Buttered Peas & Gravy

\*MEMBERS PRICE