

EASY BITES

	MEMBER	VISITOR
GARLIC BREAD TWO PIECES OF TURKISH BREAD WITH GARLIC BUTTER	8.0	10.0
CHEESE GARLIC BREAD TWO PIECES OF TURKISH BREAD WITH GARLIC BUTTER. TOPPED WITH MELTED MOZZARELLA!	10.0	12.0
HOUSE SOUP OF THE WEEK (GF) SERVED WITH A SIDE OF GARLIC BREAD	16.0	19.0
PORK BELLY BITES (GF) WITH BBQ + MAPLE GLAZE	17.0	20.0
PORCHINE & SHIMEJI RISOTTO (GF) WITH MARSCAPONE & HERBS	21.0	24.0
HOUSE MADE ARANCHINI BALLS WITH ROAST GARLIC AIOLI	18.0	21.0
PULLED PORK TORTILLAS CIDER BRAISED WITH AVOCADO & TOMATO SALSA	20.0	23.0
DUCK SPRING ROLLS 4 PIECES DEEP FRIED WITH HOI SIN SAUCE	18.0	21.0
BOWL OF FRIES	10.0	12.0
BOWL OF WEDGES WITH SOUR CREAM	14.0	16.0

SALADS

SMOKED SALMON + ASPARAGUS (GF) WITH CHERRY TOMATOES, SHAVED BABY BEETS, FETTA. SUNFLOWER SEEDS, HERB CRÈME FRAICHE DRESSING	24.0	27.0
CHICKEN CEASAR WITH SMOKED BACON, CROUTONS, POACHED EGG, HOUSE DRESSING, CRIPS BABY COS LEAF	24.0	27.0
WARM WINTER VEGETABLE (GF) WITH PESTO DRESSING	25.0	28.0

PASTA

TORTELLINE CHICKEN BOSCAIOLA WITH CHICKEN, BACON, MUSHROOM, ONION, SHALLOTS, WHITE CREAM SAUCE	26.0	29.0
PRAWN & CRAB FETTUCINE WITH MILD CHILLI & GARLIC, PARSLEY, EVOO	32.0	35.0
PESTO CHICKEN FETTUCINE WITH PARMESAN & TOASTED PINE NUTS	26.0	29.0

SCHNITZ

	MEMBER	VISITOR
300G CHICKEN SCHNITZ WITH CHOICE OF SAUCE	26.0	29.0
CHICKEN PARMIGIANA WITH SLICED HAM, NAPOLI SAUCE & MELTED MOZZARELLA	32.0	35.0
CHICKEN SCHNITZ BOSCAIOLA WITH MELTED MOZZARELLA	32.0	35.0
CHICKEN SCHNITZ ALOHA WITH NAPOLI, HAM + PINEAPPLE, MELTED MOZZARELLA	32.0	35.0
CHICKEN SCHNITZ ABC WITH AVOCADO, BACON, MELTED MOZZARELLA	32.0	35.0
CHICKEN SCHNITZ GARLIC PRAWNS WITH 3 PRAWNS IN GARLIC CREAM & SHALLOT SAUCE	32.0	35.0

BURGERS, SANDWICH & WRAP

ALL SERVED WITH CHIPS | GF BUNS ARE AVAILABLE

CHEESEBURGER 150G BEEF PATTIE, ONION, 2 SLICES OF AMERICAN CHEESE, KETCHUP	20.0	23.0
WORKIES BEEF BURGER 150G BEEF PATTIE, ICEBERG LETTUCE, TOMATO, BEETROOT, AMERICAN CHEESE, HOUSE BURGER SAUCE	24.0	27.0
SOUTHERN FRIED CHICKEN BURGER WITH SMASH AVO, ICEBERG LETTUCE, SLICED TOMATO, AMERICAN CHEESE, AIOLI	25.0	28.0
VEGE BURGER WITH ROQUETTE, GRILLED MUSHROOM, AVOCADO, BURGER SAUCE	22.0	25.0
BLT ON THICK CUT TOAST, SMOKED BACON, TOMATO, ICEBERG LETTUCE, AIOLI	22.0	25.0
PERI-PERI CHICKEN WRAP WITH SLICED TOMATO, TASTY CHEESE, PERI-PERI SAUCE	22.0	25.0

MAINS

TWICE COOKED PORK BELLY (GF) WITH GARLIC POTATO PUREE, GREENS, APPLE SAUCE + GRAVY	29.0	32.0
PIE OF THE WEEK WITH POTATO PUREE, GARDEN PEAS + GRAVY	24.0	27.0
PAN SEARED TASSIE SALMON (GF) WITH BABY SPINACH, CHERRY TOMATOES, SHIMEJI MUSHROOMS, CREAM SAUCE	32.0	35.0
TRILOGY OF PUMPKIN ROASTED PUMPKIN, BUTTERNUT RAVIOLI, BUTTERNUT PORCHINE SAUCE, DEEP FRIED SAGE & PARSLEY	29.0	32.0
CRUMBED LAMB CUTLETS 3 CUTLETS SERVED WITH PARIS MASH, STEAMED VEG, GRAVY	34.0	37.0
THE BIG ROAST (GF) WITH ALL THE TRIMMINGS, VEGETABLES OF THE SEASON, ROAST CHAT POTATOES, PUMPKIN, GRAVY	24.0	27.0
BEER BATTERED BARRAMUNDI WITH CHIPS, LEMON WEDGES, TARTARE SAUCE	25.0	28.0
HOUSE CURRY OF THE WEEK (GF) WITH JASMINE RICE, WARM TORTIA	26.0	29.0

THE GRILL

OUR ANGUS BEEF ORIGINATES FROM THE RIVERINA REGION OF NSW.

120-DAY GRAIN-FED, MSA GRADED, MARBLE SCORE 3+

ALL SERVED WITH CHIPS & SALAD OR MASH & VEG WITH CHOICE OF SAUCE

300G RUMP	34.0	38.0
300G SCOTCH	40.0	44.0
300G SCOTCH SURF & TURF	49.0	54.0
400G RIB EYE ON THE BONE	59.0	65.0

STEAKS & SAUCES ARE GF: MUSHROOM, PEPPER, DIANE, GRAVY, GARLIC GREAM
ADDITIONAL SAUCE 3.0

LITTLE WORKERS

12 YEARS OR YOUNGER

FISH & CHIPS	12.0	13.0
MARGARITA PIZZA		
BEEF BOLOGNESE PASTA		
CHICKEN NUGGETS & CHIPS		

BISTRO OPEN ALL DAY EVERY DAY FROM 11AM – 8:30PM

PIZZA

HAND STRETCHED DOUGH | GF BASES AVAILABLE

	MEMBER	VISITOR
HAM & PINEAPPLE SMOKED HAM, PINEAPPLE, MOZZARELLA	16.0	21.0
PEPPERONI SMOKY PEPPERONI LAYERED ON MOZZARELLA	18.0	23.0
PERI-PERI CHICKEN CHICKEN, CAPSICUM, ASIAN SLAW, MOZZARELLA	19.0	24.0
GARLIC PRAWN SZECHUAN PRAWNS, CAPSICUM, SWEET CHILI SAUCE, SHALLOTS, BOCCONCINI	19.0	24.0
CHICKEN & CHORIZO CHICKEN, CHORIZO, SMOKY BACON, MOZZARELLA	19.0	24.0
MEAT DELUXE HAM, PEPPERONI, BACON, GROUND BEEF, BBQ SAUCE, MOZZARELLA	16.0	21.0
MOROCCAN LAMB ROAST LAMB, SPANISH ONION, BABY SPINACH, FETTA, MINT YOGHURT	19.0	24.0
MARGARITA NAPOLI SAUCE, FRESH BASIL, MOZZARELLA	16.0	21.0

SENIORS LUNCH

AVAILABLE FROM 11AM – 3PM, 7 DAYS

CORNED SILVERSIDE WITH VEGETABLES & WHITE SAUCE	10.0	14.0
COUNTRY STYLE MEATLOAF WITH MASH POTATO, PEAS & CARROTS		
BANGERS & MASH WITH GARDEN PEAS & GRAVY		
CHICKEN SCHNITZEL WITH CAESAR SALAD, CHIPS & GRAVY		
BATTERED FISH & CHIPS WITH SALAD		

WORKIES VALUE LUNCH

AVAILABLE FROM 11AM – 3PM, 7 DAYS

CHICKEN SCHNITZEL WITH CAESAR SALAD, CHIPS & GRAVY	16.0	20.0
BATTERED FISH & CHIPS WITH SALAD		
CHICKEN CAESAR WRAP WITH WEDGES & SOUR CREAM		
200G RUMP WITH CHIPS & SALAD		
GRILLED BARRAMUNDI FILLET WITH STEAMED VEG, BUTTER SAUCE		

PINK & SPARKLING *member pricing

Emeri Pink 187ml Piccolo <i>Sweet strawberry, rose and musk</i>	Bot	9.0
Brown Brothers Prosecco 200ml <i>Apple and pear, refreshing zesty, dry</i>	Bot	11.0
Tempus Two Blanc De Blanc 200ml <i>Peach, passionfruit, green apple, dry</i>	Bot	13.0
Two Rivers Belle Sparkling Pink 200ml <i>Cherry blossom, fairy floss, lychee, berries</i>	Bot	14.0
Two Rivers Rose <i>Cherry, strawberry, rose petal</i>	150ml 250ml Bot	8.0 13.0 37.0
Tulloch NV Cuvee <i>Blend of sparkling Chardonnay & Pinot Noir</i>	Bot	30.0

WHITE *member pricing

Long Row Moscato 187ml Piccolo <i>Crisp apple, sweet fresh fruits</i>	Bot	6.5
Brown Brothers Crouchen & Riesling <i>Crisp & fruity, ripe pear, tropical fruit</i>	150ml 250ml Bot	7.0 11.0 29.0
Chalk Hill Blue Moscato <i>Bright, fresh, lively with lifted floral notes</i>	150ml 250ml Bot	6.0 10.0 27.0
Chalk Hill Blue Sem Sauvignon Blanc <i>Herbaceous tropical characters</i>	150ml 250ml Bot	6.0 10.0 27.0
Two Rivers Sem Sauvignon Blanc <i>Crisp and lively with tropical flavours</i>	150ml 250ml Bot	8.0 13.0 37.0
Angove Studio Sauvignon Blanc <i>Tropical fruits, lemon lime aromas</i>	150ml 250ml Bot	5.5 9.0 25.0
Mount Riley Sauvignon Blanc <i>Marlborough NZ</i>	150ml 250ml Bot	8.0 12.5 35.0
Angove Studio Series Pinot Grigio <i>Green apple, honeydew, citrus finish</i>	150ml 250ml Bot	5.5 9.0 25.0
Two Rivers Pinot Grigio <i>Pear, nashi fruit, honeydew melon</i>	150ml 250ml Bot	8.5 14.0 39.0
Two Rivers Verdelho <i>Hunter Valley specialty</i>	150ml 250ml Bot	8.0 13.0 37.0
Angove Studio Series Chardonnay <i>Ripe stone fruits with some toasty notes</i>	150ml 250ml Bot	5.5 9.0 25.0
Two Rivers Chardonnay <i>Citrus, melon, tropical fruits, vanilla oak</i>	150ml 250ml Bot	8.5 14.0 39.0

RED *member pricing

Long Row Shiraz 187ml Piccolo <i>Ripe berry, plum fruit, spice and pepper</i>	Bot	6.5
Long Row Merlot 187ml Piccolo <i>Cherry, blackcurrants with soft finish</i>	Bot	6.5
Long Row Cab Sauv 187ml Piccolo <i>Blackcurrant, soft tannins, oak</i>	Bot	6.5
Two Rivers Cabernet Merlot <i>Red Berry, Christmas cake and oak</i>	150ml 250ml Bot	8.0 13.0 37.0
Angove Studio Series Cab Sauv <i>Blackcurrant, plum, rich berries, oak</i>	150ml 250ml Bot	5.5 9.0 25.0
Two Rivers Cab Sauv <i>Hunter Valley</i>	150ml 250ml Bot	8.0 13.0 37.0
Angove Studio Series Shiraz <i>Blueberry, plum and raspberry aromas</i>	150ml 250ml Bot	5.5 9.0 25.0
Two Rivers Shiraz <i>Hunter Valley</i>	150ml 250ml Bot	8.0 13.0 37.0
Angove Grenache 2021 <i>Candied spice cherry, anise, vanilla, toffee</i>	Bot	42.0

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