

EASY BITES + SHARE

	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
CHICKEN SATAY SKEWERS (GF) SATAY SAUCE, APPLE FENNEL & WATERCRESS	19.0	22.0
MIXED MEZZE PLATTER WARM OLIVES, DIPS, CURED MEAT, PICKLES, BREAD	26.0	29.0
PANKO TORPEDO PRAWNS 5 PIECES. CITRUS AIOLI, APPLE FENNEL & WATERCRESS	21.0	24.0
PORK BELLY BITES (GF) WITH BBQ + MAPLE GLAZE	17.0	20.0
HOUSE MADE ARANCHINI BALLS WITH ROAST GARLIC AIOLI	18.0	21.0
PULLED PORK NACHOS WITH SALSA, GUACAMOLE, SOUR CREAM	24.0	27.0
DUCK SPRING ROLLS 4 PIECES DEEP FRIED WITH SWEET CHILLI SAUCE	18.0	21.0
BOWL OF FRIES	10.0	12.0
BOWL OF WEDGES WITH SOUR CREAM	14.0	16.0

SALADS

CRISPY PORK + NOODLE SALAD (GF) WITH MANGO AND NAM JIM SAUCE	24.0	27.0
CHICKEN CEASAR WITH SMOKED BACON, CROUTONS, POACHED EGG, HOUSE DRESSING, CRISP BABY COS LEAF	24.0	27.0
TERIYAKI SALMON + QUINOA SALAD WITH BABY SPINACH, CHERRY TOMATO, BEANS & FETTA	28.0	31.0

PASTA

CHICKEN CARBONARA LINGUINE WITH BACON, ONION, SHALLOTS, WHITE CREAM SAUCE	26.0	29.0
CHICKEN + CHORIZO LINGUINE WITH ONION, SAGE & A ROASTED TOMATO SAUCE	28.0	31.0
PRAWN CRAB MUSSEL PARPPADELLE WITH A LIGHT TOMATO SAUCE	29.0	32.0

CHICKN SCHNITZ

HAND CRUMBED IN-HOUSE
ALL SERVED WITH CHIPS & SALAD OR MASH & VEG

350G CHICKN SCHNITZ WITH CHOICE OF SAUCE	26.0	29.0
CHICKN PARMIGIANA WITH SLICED HAM, NAPOLI SAUCE & MOZZARELLA	32.0	35.0
CHICKN SCHNITZ SEAFOOD MORNAY WITH AVOCADO & MOZZARELLA	32.0	35.0
CHICKN SCHNITZ ALOHA WITH NAPOLI, HAM + PINEAPPLE, MOZZARELLA	32.0	35.0
CHICKN SCHNITZ ABC WITH AVOCADO, BACON, MOZZARELLA	32.0	35.0
CHICKN SCHNITZ GARLIC PRAWNS WITH 3 PRAWNS IN GARLIC CREAM & SHALLOT SAUCE	32.0	35.0

BURGERS, SANDWICH

ALL SERVED WITH CHIPS | GF BUNS ARE AVAILABLE

CHEESEBURGER 150G BEEF PATTIE, ONION, 2 SLICES OF AMERICAN CHEESE, KETCHUP	22.0	25.0
DOUBLE BEEF & CHEESE BURGER WITH KETCHUP, AMERICAN MUSTARD, PICKLE	26.0	29.0
WORKS BURGER BEEF PATTIE, ICEBERG LETTUCE, TOMATO, BACON, FRIED EGG, AMERICAN CHEESE, BBQ SAUCE	25.0	28.0
LAZY QUEENSLANDER BURGER BEEF PATTIE, PINEAPPLE, MAPLE BACON, BBQ SAUCE, AMERICAN CHEESE	26.0	29.0
SOUTHERN FRIED CHICKEN BURGER WITH SMASH AVO, ICEBERG LETTUCE, SLICED TOMATO, AMERICAN CHEESE, AIOLI	25.0	28.0
MISSISSIPPI CHICKEN BURGER WITH LETTUCE, MAPLE BACON, AMERICAN CHEESE, CHIPOTLE AIOLI	25.0	28.0
CHICKEN CLUB SANDWICH WITH LETTUCE, TOMATO, BACON, FRIED EGG, CRANBERRY SAUCE	24.0	27.0
SCOTCH STEAK SANDWICH 150G SCOTCH, ROQUETTE, MAPLE BACON, SAUTEED ONION, IN TURKISH BREAD DRIZZLED WITH DIJON AIOLI	28.0	31.0

MAINS

TWICE COOKED PORK BELLY (GF) WITH THYME ROASTED CARROTS, POTATO MASH, APPLE SAUCE + CAULIFLOWER PUREE	30.0	33.0
VEAL SCALLOPINE (GF) ONION, GARLIC MUSHROOMS CREAM SAUCE, VEG	34.0	37.0
CHICKEN CACCIATORE (GF) MASH POTATO, GREENS, RICH TOMATO SAUCE	34.0	37.0
MARKET FISH PAN SEARED (GF) WITH SAUTEED POTATOES, BRAISED VEG, DUTCH CARROTS, SALSA VERDE	34.0	37.0
BRAISED BEEF SHORT RIB (GF) CLARET BRAISED THEN SLOW COOKED FOR 6 HOURS SERVED WITH POTATO MASH, DUTCH CARROTS, BEANS	38.0	41.0
SWEET & SOUR PORK BATTERED PORK, MIXED VEGETABLES, PINEAPPLE JASMINE RICE	28.0	31.0
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, MASHY PEAS, TARTARE SAUCE	25.0	28.0

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 SCOTCH	40.0	45.0
350G RUMP	34.0	39.0

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

PIZZA

HAND STRETCHED DOUGH | GF BASES AVAILABLE

	MEMBER	VISITOR
HAM & PINEAPPLE SMOKED HAM, PINEAPPLE, MOZZARELLA	17.0	22.0
PEPPERONI SMOKY PEPPERONI LAYERED ON MOZZARELLA	18.0	23.0
CHICKEN & PRAWN <i>(NEW)</i> CHICKEN, PRAWN, ONION, TOMATO, MOZZARELLA ROQUETTE	21.0	26.0
CHICKEN & CHORIZO CHICKEN, CHORIZO, SMOKY BACON, MOZZARELLA	19.0	24.0
PULLED PORK <i>(NEW)</i> SPANISH ONION, TOMATO, JALAPENOS, MOZZARELLA DRIZZLED WITH SOUR CREAM	19.0	24.0
MEAT DELUXE HAM, PEPPERONI, BACON, GROUND BEEF, BBQ SAUCE, MOZZARELLA	17.0	22.0
SUPREME GROUND BEEF, CHORIZO, HAM, MUSHROOM, ONION, SEMI-DRIED TOMATO, MOZZARELLA	19.0	24.0
MARGARITA NAPOLI SAUCE, FRESH BASIL, MOZZARELLA	16.0	21.0

LITTLE WORKERS

12 YEARS OR YOUNGER

FISH & CHIPS	HAM & CHEESE PIZZA
LINGUINE BOLOGNESE	CHICKEN NUGGETS & CHIPS

SENIORS LUNCH

AVAILABLE FROM 11AM – 3PM, 7 DAYS

CORNED SILVERSIDE WITH VEGETABLES & WHITE SAUCE	10.0	14.0
CHICKEN CAESAR SALAD WITH CROUTONS, EGG		
BANGERS & MASH WITH GARDEN PEAS & GRAVY		
PULLED LAMB SHEPARDS PIE WITH VEG		
BATTERED FISH & CHIPS WITH SALAD		

WORKIES VALUE LUNCH

AVAILABLE FROM 11AM – 3PM, 7 DAYS

CHICKEN SCHNITZEL WITH SALAD, CHIPS & GRAVY	16.0	20.0
BATTERED FISH & CHIPS WITH SALAD		
CHICKEN CAESAR SALAD WITH CROUTONS, EGG		
200G RUMP WITH CHIPS & SALAD		
CHICKEN CARBONARA WITH LINGUINE		

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
Chalk Hill Blue Moscato <i>Bright, fresh, lively with lifted floral notes</i>	150ml 250ml Bot	6.0 10.0 27.0
Audrey Wilkinson Semillon <i>Hunter Valley</i>	250ml Bot	15.0 42.0
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
Audrey Wilkinson Chardonnay <i>Hunter Valley</i>	250ml Bot	15.0 42.0

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
Two Rivers Cabernet Shiraz <i>Richly balanced, plums & mulberries</i>	150ml 250ml Bot	8.0 13.0 37.0
Angove Grenache 2021 <i>Candied spice cherry, anise, vanilla, toffee</i>	Bot	42.0

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