

MENU

Lunch

STARTERS			SIDES / SALADS		
	Guest Price	Member Price		Guest Price	Member Price
Ashmore's Half Dozen Oyster Kilpatrick (gf)	\$18	\$15	Mediterranean Salad (gf) Fetta Cheese, Semi-Dried Tomato, Olives, Red onion, Cucumber, Lettuce, and Fresh Herbs	\$13	\$11
Lamb Kofta (gf) Cucumber and Herb Salad with Mint Yoghurt	\$18	\$15	Roasted Pumpkin, Walnut & Spinach Salad (gf,v) Green Goddess Dressing	\$13	\$11
Herb & Parmesan Crumb Chicken Skewers Side Salad & Ailoi	\$18	\$15	Add Pan Fried Chicken to any Salad	\$4	\$3
Garlic Bread Crusty Turkish Bread with Garlic Butter	\$7	\$6	Chips Served with Aioli	\$8	\$7
Cheesy Garlic Bread Crusty Turkish Bread with Melted Cheese & Garlic Butter & Fresh herbs	\$9	\$8	Wedges With Sour Cream & Sweet Chili Sauce	\$14	\$12
MAINS			MAINS		
Fish & Chips Battered or Grilled served with Chips, Salad & Tartare Sauce	\$28	\$24	Grilled Chicken Burger Served in a Toasted Brioche Bun with Lettuce, Tomato, Cheese and Aioli	\$20	\$17
Crumbed Scallops Tasmanian Crumbed Scallops served with Chips, Salad & Tartare Sauce	\$26	\$22	Seafood Curry Pot Pie Scallops & Calamari in a Creamy Curry Sauce with Crispy Pastry & Garlic Bread side	\$22	\$19
Beef Brisket Quesadilla Baked Soft Tortilla stuffed with succulent Beef Brisket, Cheese, & Tomato Salsa, served with Sour Cream	\$22	\$19	Nachos (GF) Corn Chips topped with Napoli Sauce, Melted Cheese, Sour Cream & Guacamole	\$18	\$15
Vegetarian Quesadilla (v) Baked Soft Tortilla stuffed with Roast Capsicum, Brie Cheese and Mushrooms, Served with Sweet Chili Source and Sour Cream	\$20	\$17	Cumin and Garlic Dahl Lentil Dahl served with Garlic Bread (gf & v option)	\$20	\$17
			Beef Stroganoff (gf) Succulent Beef in a Creamy Sauce served on Rice	\$20	\$17

Member price applied on presentation of Membership card