





Members price / Visitors price

GF - Gluten Free / V - Vegetarian / VG+ - Vegan Available

LIGHT MEALS



CRISPY PORK & PRAWN *GF* **24** / 25 Coated in a chilli sweet soy sticky sauce

SOUTHERN FRIED
CAULIFLOWER FLORETS GF, V 14 / 15
With chipotle aioli

CALAMARI GF 16 / 18
Flash fried squid, chilli and shallot served with lemon and aioli

ROASTED CHICKEN WINGS SEASONED WITH

FIRE ON BrimSpine CHICKEN RUB 17 / 18

Served with Franks hot sauce and smokey BBQ

CHICKEN SAN CHOY BOW 20 / 21 Three lettuce cups, chilli, garlic, peanuts and crispy rice noodles

GRILLED FLATBREAD
WITH HUMMUS & ZA'ATAR V 15 / 16
Drizzled with extra virgin olive oil,
sumac and sesame

EXTRA FLAT BREAD 4 / 5

SALADS & BOWLS

WARM SWEET POTATO & QUINOA SALAD GF, V, VG+ 20 / 21

Baked sweet potato with sumac and sesame, avocado, feta, rocket, sunflower seeds, pepitas and house dressing

MISO NOODLE BOWL V 19 / 20

Soba noodles, avocado, soft egg, cucumber, carrot, pickled ginger, black sesame, crunchy onion and miso dressing

STEAK BOWL *GF* **29** / 31

Flank Steak 150g, crushed potato salad, heirloom tomatoes, rocket, roasted eshallot, feta and white balsamic dressing

HOUSE SALAD GF, V, VG+ 17 / 19

Mixed lettuce, avocado, cucumber, carrot, cherry tomato, Spanish onion, feta, olives and vinaigrette dressing

ADD PROTEIN

Poached Chicken 110g GF 7
Grilled Salmon 90g GF 10
Beef Flank Riverina Angus 150g cooked medium GF 14

BURGERS

SOUTHERN FRIED CHICKEN BURGER 20 / 22

Buttermilk chicken breast, crisp iceberg lettuce, chipotle mayo, sweet & spicy pickles on a milk bun, served with fries

THE DUKE SMASHED CHEESEBURGER 20 / 22

Brisket Pattie 140g, American cheese, battered onion rings, sweet & spicy pickles, tomato sauce, American mustard on a milk bun, served with fries

MOMENTO BURGER 24 / 25

Brisket pattie, American cheese, lettuce, tomato, onion, pickles, mustard and burger sauce on a milk bun, served with fries

SWAP OR UPGRADE TO SWEET POTATO FRIES 3 / 4

ADD ONS

Cheese 2 / Bacon 4 / Brisket Pattie 6











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MAINS

CHICKEN SCHNITZEL 25 / 26

Chicken breast crumbed in our signature herbed breadcrumb & fried, served with fries and salad

CHICKEN PARMIGIANA 27 / 28

Schnitzel topped with Napolitana sauce, fior di latte cheese, side salad and fries

TRADITIONAL FISH & CHIPS 29 / 30

Served with house made tartare sauce and mushy peas

PORTUGUESE FIRE ROASTED CHICKEN 29 / 31

Grilled flat bread, chimichurri, garlic dip and Mediterranean salad

CHARCOAL ROASTED SALMON GF 34 / 36

Roasted capsicum, blistered cherry tomatoes and basil butter

PORK KNUCKLE GF 36 / 38

Mashed potato, pickled cabbage, apple and pear compote, served with jus (please allow cook time 30min)

CHAR GRILLED T-BONE 300g **32** / 33

Choice of chips or salad and side of sauce

FLANK STEAK 300g **37** / 39

Choice of chips or salad and side of sauce

SCOTCH FILLET GRAIN FED 300g 45 / 46

Choice of chips or salad and side of sauce

SLOW BRAISED WAGYU RAGU PASTA 25 / 26

Penne pasta, parmesan, bocconcini and basil

CHILLI PRAWN PENNE PASTA 32 / 34 🗷

Prawn and chilli tossed in Napolitana sauce

VEGETARIAN PENNE PASTA V 22 / 24 🗷

Fire roasted capsicum, heirloom tomatoes, olives, a touch of chilli, rocket and parmesan

SIDES

WARM ITALIAN SOURDOUGH ROSETTA ROLLS (2) 7 / 8

Truffled rosemary and olive butter

GRILLED PITA BREAD V 5/6

Drizzled with extra virgin olive oil

MEDITERRANEAN SIDE SALAD GF, V 7 / 8

Lettuce, cucumber, feta, olives, tomato, Spanish onion and vinaigrette dressing

SUPA CRUNCH FRIES WITH SEA SALT ${\it V}$

Small 8 / 9 - Large 11 / 13

Choice of sauce

SWEET POTATO FRIES *V*

Small 11 / 12 - Large 14 / 15

Choice of sauce

BATTERED ONION RINGS

Small 10 / 11 - Large 15 / 16

Side of aioli

MASH POTATO GF 7 / 8

Homestyle mash

STEAMED VEGETABLES GF, VG+ 8 / 9

Seasonal vegetables tossed with sea salt and olive oil

ROAST CAULIFLOWER & FARRO V 10 / 12

Vincotto, feta and cashews

SAUCE

ALL - 3 / ALL GF

Garlic & Red Wine Jus

Pepper Mushroom Garlic Aioli Chipotle Mayo Chimichurri Hot Chilli

DESSERT

CINNAMON DUSTED CHURROS (3) 14 / 16

Served with chocolate dipping sauce and strawberries

DOUBLE CHOC BROWNIE 14 / 16

Chocolate ganache, macadamia crumble and strawberries

PREMIUM SORBET 1 scoop 5 / 6
Passionfruit

PREMIUM GELATO 1 scoop 5 / 6
Macadamia and salted caramel

PREMIUM GELATO 1 scoop 5 / 6 Chocolate

VANILLA ICE CREAM 1 scoop 2/3