

ENTREE

GARLIC BAGUETTE 6M 6.9NM

lightly toasted with our own garlic & herb butter v

TOMATO & FETA BRUSCHETTA 12M 13.9NM

our signature garlic baguette, diced tomato, onion, Danish feta, drizzled with rocket pesto & balsamic glaze v

CHEESE PLATE 15M 16.9NM

selection of soft & hard cheeses, fresh & dried fruit, nuts & rice crackers v GF

SPICED VEGETABLE BHAJI 9M 10.9NM

mildly spiced mixed vegetable fritters, served with fresh lemon & curry aioli v GF

CLUB TAREE CHICKEN WINGS 12M 13.9NM

pan fried and glazed with your choice of Buffalo or JD BBQ Sauce, with a side of ranch dipping sauce GF

SALT & LEMON PEPPER SQUID 13M 14.9NM

served with fresh lemon & a side of aioli

SALADS

5BEAN 14.5M 16.5NM

5 bean salad mixed with charred corn, roasted truss tomatoes, onion, & herbs, dressed with a roasted capsicum vinaigrette v GF DF

HALLOUMI STACK 16.9M 18.9NM

fried halloumi, avocado & fresh tomato, olive oil, fresh rocket, with pistachio & garlic crumble v

ROASTED ROOT VEGETABLE 15M 16.5NM

medley of roasted root vegetables & fresh rocket, drizzled with balsamic glaze, topped with Danish feta & herbs v GF

CAESAR SALAD 15.9M 17.9NM

shredded cos leaves, parmesan, diced bacon, boiled egg, Caesar dressing, topped with our garlic crouton crumble & a side of anchovies

SALAD ADDITIVES:

- add prawns +5
- add halloumi +4
- add avocado +3
- add chicken +3
- add squid +4

MAINS

HOUSE SMOKED BEEF BRISKET 21M 24.9NM

tender slices of beef brisket, sweet potato fries, charred corn, rainbow slaw & side of JD BBQ sauce GF

BBQ PULLED PORK PLATE 19M 21.9NM

slow cooked and shredded pork, chipotle sauce, 5 bean salad & sweet potato fries DF

PAELLA 19.9M 22.9NM

smoked chicken, chorizo, prawns & green peas in a rich Spanish style risotto, topped with salt & pepper fried squid GF

PAN FRIED GNOCCHI 15.9M 18NM

tossed in a creamy roasted pumpkin sauce, topped with Danish feta, rocket pesto, herbs & garlic croutons v

CLUB FAVOURITES

BARRAMUNDI 18.9M 20.9NM

house beer battered, served with chips, salad, lemon & tartare

CHICKEN SCHNITZEL 17.9M 19.9NM

garlic & thyme panko crumbed, served with chips, salad & gravy

CHICKEN PARMIGIANA 19.9M 21.9NM

CLASSIC: ham & mozzarella,
PREMIUM: Rudi's locally smoked ham, with Comboyne Cultures locally made camembert both served with chips & salad

LAMB CUTLETS 25M 27NM

marinated & char grilled, served with smashed pea & herbed potato salad, balsamic glaze GF

SALT & LEMON PEPPER SQUID 18M 20NM

served with chips, salad, fresh lemon & a side of aioli

SEAFOOD BASKET 22M 24.9NM

beer battered fish, scallops, prawns & fried squid, served with chips in a tortilla basket with a side salad, lemon & tartare

BURGERS & FRIES

all burgers served with side of fries and onion rings

PULLED PORK 14.9M 16.9NM

JD BBQ & cheese

CRABBY PATTY 14.9M 16.9NM

battered soft shell crab, cucumber & thousand island dressing

BEEF & APPLEWOOD BACON 14.9M 16.9NM

house smoked, cheese, mustard & ketchup

BHAJI BURGER 14M 16NM

mixed vegetable fritter, rocket, halloumi & tomato chutney v

CHICKEN KATSU 14.9M 16.9NM

katsu curry aioli & sliced cucumber

BRISKET BOCADILLO 14.9M 16.9NM

house smoked brisket, cheese, pickles & mustard mayo on a brioche baguette

LOADED FRIES 8.5M 9.2NM

mozzarella, bacon, shallots & ranch sauce

LOADED SWEET POTATO FRIES 9.5M 10.2NM

chipotle mayo, cheese, tomato, chilli & shallots

ONION RINGS 6.5M 7.2NM

served with a side of aioli v

STEAKS CHAR GRILLED

300G PORK CUTLET 20M 22NM

sticky Asian glazed pork cutlet, served with side of charred corn, mash & pan fried greens

300G RUMP 25M 27NM

served with roasted truss tomato, & creamy potato salad or chips & salad GF

300GT BONE STEAK 26M 28NM

served with roasted truss tomato, & creamy potato salad or chips & salad GF

STEAK SAUCES:

- creamy garlic prawns & scallops +5
- mushroom
- Diane
- pepper

all of the above sauces are gluten free

KIDS MEALS 10M 11NM

includes ice cream with topping

FISH & CHIPS

with salad

PIZZA

with chips & salad v

CHICKEN NUGGETS

with chips & salad

SAUSAGE & MASH

with gravy GF

LINGA LONGA

JOIN US EACH MONTH AS WE SHOWCASE A DISH USING DELICIOUS LOCAL LINGA LONGA PRODUCE

JANUARY: BRISKET TACOS 14M 16NM

slow cooked brisket with house made flatbreads, cheesy slaw, fresh tomato & house made BBQ sauce

FEBRUARY: CHILLI DOG 17M 19NM

Linga Longa 100% beef sausage, topped with chilli bean salsa on brioche hotdog roll, with side of chips & onion rings.

DESSERTS

ETON MESS 10.5M 12.5NM

Linga Longa citrus curd, meringue, Chantilly cream & mandarin syrup GF

BAILEYS MOUSSE 9M 11NM

Baileys Irish Cream infused milk chocolate mousse
*this dessert contains alcohol & is not to be consumed by persons under the age of 18

CHOC FUDGE SUNDAE 11M 13NM

layers of warm chocolate fudge cake, chocolate fudge sauce, ice cream & cream

ICE CREAM SANDWICH 12M 14NM

vanilla bean ice cream, pistachio biscuit & summer fruits GF

Dineon19

GF - gluten free | DF - dairy free | V - vegetarian | M - member | NM - non member
Menu items may contain traces of peanuts, tree nuts, milk, eggs, sesame seeds, fish, shellfish, soy & wheat. Please notify our staff should you have any food allergies