

ENTREES

	M	NM
Bread Roll served with butter	1.5	
Garlic Bread v	8	9.2
Bacon & Cheese Garlic Bread	10	11.5
Warm Turkish Bread gf v served with a beetroot dip	10.5	12.1
Blackened Pork Belly Bites gf cajun crispy pork bites on an apple purée mash, smoked garlic cloves, sweet & spicy glaze	16.5	19
Whiting Tacos crumbed whiting fillets, lettuce, spicy tomato relish, citrus mayo served on flour tortillas		
2 Tacos	18	20.7
3 Tacos	24	27.6
Whole Chicken Wings gfo choose from baby ray buffalo, smoked bbq or chef flavour of the week (ask our team), served with a ranch sauce		
3 Wings	10	11.5
6 Wings	18	20.7
9 Wings	26	29.9

SALADS

Caesar Salad gfo cos lettuce, bacon, parmesan cheese, croutons, caesar dressing & poached egg	20	23
add prawns	7	
add chicken	6	
Sticky Sweet & Spicy Pork Bites Salad gfo crispy pork bites coated in a sticky sweet & spicy sauce on a bed of apple & red cabbage slaw, rocket, garlic cloves, pickled vegetables & ranch dressing	26	29.9

MAINS

	M	NM
Hoisin Beef Cheeks smoked beef cheek slowly cooked in a hoisin sauce, served with garlic infused mash potato & sautéed asian vegetables	30	34.5
Marinated Pork Riblet gf 12hr marinated riblet slow cooked in a bourbon marinade, served with chips, apple & red cabbage slaw finished with a plum bbq sauce	27	31.1
Braised Moroccan Lamb Shank gf moroccan lamb shank, roast sweet potatoes, broccolini tossed in almond butter, with a lamb jus & topped with a tzatziki dip	28	32.2
Pot Roast gf slow cooked pork leg cooked in rich gravy, served with roast potatoes & pumpkin, steamed vegetables	sm 18 lrg 22	20.7 25.3
Lightly Smoked German Bratwurst Sausages gf in house smoked bratwurst served on a bed of sour cream & spring onion mash potato, sweet & sour red cabbage & finished with gravy	23	26.5
Fully Loaded Dirty Fries gf fries, chicken, bacon, bbq sauce, cheese, jalapeños, sour cream & guacamole	20	23
Chef's Special Main ask our team	28	32.2

STEAKS

	all steaks served with chips, salad or mash & veg plus your choice of sauce	
250g Black Angus Rump	32	36.8
250g Scotch Fillet	42	48.3
300g Sweet & Smokey Pork Steak	27	31.1

FROM THE OCEAN

	M	NM
Fish & Chips choose from battered, crumbed (gf) or baked barramundi (gf), served with chips & salad, lemon & tartare sauce	25	28.8
Australian Whiting Fillets crumbed whiting fillets, served with chips, salad, lemon & tartare sauce	25	28.8
Asian Marinated Pan Fried Salmon Fillet chilli & lime rice noodles, sautéed asian vegetables & finished with a sweet & spicy glaze	30	34.5

BURGERS

all served with chips		
Beef Burger beef pattie, bacon, cheese, fried egg, lettuce, tomato, beetroot, in house jack daniel's bbq sauce	21	24.2
Cajun Battered Barra Burger battered barra lightly tossed with cajun spice, lettuce, pickled vegetables & finished with a citrus mayo	23	26.5
Steak Sandwich gfo char-grilled rib steak, maple caramelised onion, swiss cheese, lettuce, tomato, aioli on thick bread	24	27.6

EXTRAS

SAUCES gf Gravy Pepper Mushroom Garlic & White Wine		
SIDES Mash Salad Vegetables Roast Potato & Pumpkin Onion Rings		7
Wedges with Sour Cream & Sweet Chilli	12	13.8
Large Chips & Gravy	10	11.5
TOPPERS		
Garlic Prawns 9		Grilled Tomato 1.5
Fried Eggs 1 x 1.5 2 x 3		

SCHNITZELS

all schnitzels served with chips & salad

	M	NM
Crumbed Chicken Schnitzel with a side of gravy	24	27
Chicken Parmigiana napoli sauce, ham & cheese	26	28.8
add pineapple	1	
Bacon & Maple Caramelised Onion Parmigiana bacon, bbq sauce, maple caramelised onion & cheese	25	28.8
Coop & Surf Schnitzel schnitzel topped with creamy garlic prawns	26	29.9

PASTA & WOKS

Chilli & Lime Rice Noodles v gf wok sautéed chilli and lime noodles topped with asian vegetables and served with japanese soy dressing and toasted sesame seeds	22	25.5
Basil Pesto & Cherry Tomato Spaghetti v sautéed cherry tomatoes, pine nuts, spring onions, spaghetti tossed in basil pesto sauce with parmesan cheese	22	25.5
add prawns	7	
add chicken	6	
add beef rump	10	

Please note, while the utmost care is taken to minimise allergen risks, we cannot guarantee an allergen free meal as our premises handles nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Requests will be catered to the best of our ability, but decision to consume a meal is the responsibility of the diner.

- v** Vegetarian
- ve** Vegan
- gf** Gluten free
- gfo** Gluten free option

CLUB CLASSICS

available for our members
Monday to Friday

	Lunch	Dinner
Pot Roast gf pork leg cooked in rich gravy served with potatoes, pumpkin & steamed vegetables	16	18
Lambs Fry gf lambs fry, bacon and onion, mash potato, carrots served with gravy	16	18
Fish & Chips battered or baked barramundi (gf), chips, salad, lemon & tartare	16	18
Chef's Selection ask our team	16	18
add cheese garlic bread		3
add sweet potato croquette with basil pesto gf		3
add chef's dessert of the day		3

VEGETARIAN

	M	NM
Tempura Battered Cauliflower Tower v tempura battered cauliflower served on corn & zucchini fritters topped with a rocket & parmesan cheese, finished with a beetroot dip & balsamic glaze	22	25.3
Plant Based Parmigiana v ve crumbed plant base schnitzel topped with napoli sauce caramelised onion & vegan cheese, served with chips & salad	25	28.8

LITTLE CRICKETS

12 years & under (complimentary drink & ice cream)

- Chicken Dino Nuggets & Chips**
- Cheeseburger & Chips**
- Crumbed Whiting Fillets with Chips**
- Napoli Spaghetti** **v**

12.5



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FIELDERS

gather • belong • enjoy