



PROUDLY SUPPORTING THE RIVERINA REGION

We back our local farmers and producers, sourcing the finest ingredients from right here in the Riverina. Enjoy premium cuts from Tender Valley Beef and Yardstick Cattle, and quality oils from Wollundry Olives – all brought together to elevate every plate.

STARTERS & Share

	Members	Guest
GARLIC BREAD V Add cheese • \$2	9	10
WOLLUNDRY GROVE OLIVES V LGO rosemary, citrus	10	11
BURRATA BRUSCHETTA V LGO CN whipped burrata, semi-dried tomatoes, pine nuts	23	24
KING PRAWNS LGO A nduja butter, lemon, focaccia	29	31
CALAMARI DF I zucchini, lemon, aioli	21	22
ANTIPASTI LGO cured meats, olives, cheeses, marinated seasonal veg, focaccia	38	40
ARANCINI (See specials board)	18	20
WINGS LG nduja butter, lemon	19	21
PEAR, ROCKET, PARMESAN SALAD V	12	13
GARLIC POTATOES V fried capers, parmesan	12	14
CHAR-GRILLED CAULIFLOWER V LG ricotta, almonds, lemon	15	17
BOWL OF CHIPS V LG	8	9



- MAINS -

	Members	Guest
250G TENDER VALLEY MB3+ ANGUS RUMP LG chips, seasonal veg	31	34
250G MB2+ YARDSTICK FLANK STEAK LG chips, seasonal veg	35	38
TAGLIATA LG 300g scotch fillet, rocket, chilli oil, green peppercorn, parmesan, chat potatoes	52	55
PORK CUTLET crumbed in herbs & parmesan, baby gem salad, green peppercorn sauce	33	36
OSSO BUCCO LG mash, broccolini, salsa verde	33	35
BARRAMUNDI LG I saffron risotto, broccolini, gremolata	36	39
CAESAR SALAD LGO cos lettuce, bacon, croutons, parmesan cheese, egg, caesar dressing	21	23
PANZANELLA SALAD VG LGO heirloom tomatoes, olives, croutons, onion, capers, balsamic dressing <i>Add chicken • \$6</i>	21	23

LUNCH Menu

Members | Guest
\$18 \$20

CHEESEBURGER LGO
chips

SCHNITZEL
chips, salad, sauce

RIGATONI ALLA VODKA V

CAESAR SALAD LGO VO

BANGERS AND MASH LG
peas, gravy

SEASONAL SOUP
garlic bread

Available Monday – Friday only

MEMBERS PRICING • GUEST PRICING

LG: Low Gluten, LGO: Low Gluten Option, V: Vegetarian, VO: Vegetarian Option, VG: Vegan, VGO: Vegan Option, CN: Contains Nuts
Seafood Origin: A: Australian, I: Imported, M: Mixed (imported and Australian)

Please inform our staff of any food allergies. Our kitchen is not allergen-free, but we take extra precautions to minimise cross-contamination, using separate utensils and gloves. Our updated menu reflects changes in food labelling compliance, such as Low Gluten instead of Gluten Free to ensure accuracy.



Pasta

- A TASTE OF ITALY -

	Members	Guest
RIGATONI V alla vodka, pink sauce, basil, parmesan	24	27
GNOCCHI V sun-dried tomatoes, garlic cream	28	30
RISOTTO MILANESE VO saffron rice, mushrooms, parmesan cream	28	30

Add

Add king prawns to any pasta • \$9
Add Stracciatella to any pasta • \$6

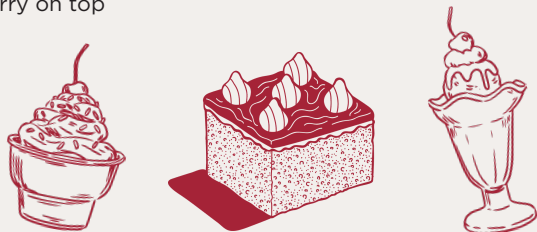


PUB Classics

	Members	Guest
BANGERS AND MASH LGO seasonal veg - see specials board	24	27
LEMON AND DILL BATTERED HOKI DF chips, slaw, tartare, lemon	25	28
BLAKE ST. BUTCHER CRUMBED CUTLETS chat potatoes, broccolini	27	30
250G CHICKEN SCHNITZEL chips, baby gem salad, gravy	24	27
CLASSIC PARMI chips, baby gem salad, gravy	28	29
ITALIAN PARMI olives, ham, fior di latte, napoli, pesto, chips, baby gem salad	30	31
BACON CHEESEBURGER GFO 150g patty, bacon, cheese, mustard, ketchup, onion, pickles Gluten free bun • \$3	24	25
GRILLED CHICKEN BURGER GFO slaw, cheese, pickles, onion, chilli aioli Gluten free bun • \$3	25	27
SEASONAL SOUP & GARLIC BREAD Check specials board for today's soup	18	20

SOMETHING Sweet

	Members	Guest
TIRAMISU V	12	14
AFFOGATO V served over soft serve with liqueur • 15 / 17	8	10
SOFT SERVE SUNDAE V CN wafer, flake, chocolate fudge, peanuts, cherry on top	13	15



KIDS Meals

	Members	Guest
STEAK & CHIPS LG DF	14	15
KIDS PASTA VG parmesan	10	11
FISH & CHIPS DF	10	11
CHICKEN NUGGETS DF chips	10	11
KIDS HEALTH BOX VGO LG DF roasted veg, chicken, hummus, tomato, cucumber, seasonal fruit	14	15

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PIZZA MENU

48hr fermented dough & hand stretched

MARGHERITA | 22 • 24

Napoli, house semi dried tomato, basil, whipped Buratta

(VO) (VGO)



PEPPERONI | 22 • 24

Napoli, pepperoni, mozzarella



GARLIC & CHILLI PRAWN | 24 • 26

Napoli, cherry tomato, onion, rocket

(I)



CARNIVORE | 24 • 26

Napoli, mozzarella, pepperoni, chicken, bacon, ham,
onion, bbq swirl

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