



M E N U

lunch

7 days 12.noon – 2.30pm

dinner

monday tight arse dinner 6.00pm – 8.30pm **m 23.50 / nm 28.50**

tuesday tight arse dinner 6.00pm – 8.30pm **m 23.50 / nm 28.50**

group dining 3 courses 15-30 people **39.90**

wednesday – saturday à la carte dinner 6.00pm – 9.30pm

sunday dinner 6.00pm – 8.00pm

functions

wakes **28.90 / 39.90**

sit down event 3 course **57.90**

high teas **35.90 / 49.90**

stand up cocktail party **29.90 / 39.90 / 44.90**

you might like to begin with...

captain morgan rum w fresh pressed apple juice **10.00**

lychee caprioska w a hint of lime and a good dash of vodka **10.00**

espresso martini coffee or salted caramel **10.00**

bread

garlic ciabatta loaf (3)	6.90
herb ciabatta loaf (3)	6.90
garlic & cheese pizza bread (8)	9.90

share plates available only during dinner

yum cha plate for two	23.90
peking duck spring rolls, steamed dim sims, vegetable samosa, salt & pepper squid	
antipasto plate for two	23.90
grilled chorizo sausage, smoked ham, semi dried tomato, olives, feta, hummus, baba ganoush & pita bread	

starters

combination chicken tandoori & vegetable samosa w minted yogurt	13.90
combination crispy fried chicken skewers & peking duck spring rolls w plum sauce	13.90
soup of the day (small) w warm baguette	7.90
bruschetta (2) w thinly sliced prosciutto, diced tomato, basil, ricotta & sweet balsamic aioli	9.90
peking duck spring rolls w plum sauce (2) (4) (6)	7.90 / 12.90 / 17.90
indian spiced vegetable samosa w minted yogurt (2) (4) (6)	7.90 / 12.90 / 17.90
tandoori chicken skewers w riata & grilled pita bread (4)	13.90
morroccan lamb meatballs w feta, sweet peppers, basil & tomato	13.90
potato gnocchi (dinner only) w prosciutto, garlic butter, baby peas, spinach, asparagus & ricotta	14.90

sides

seasoned chips w aioli	5.90
crunchie potato house wedges w garlic aioli	6.90
creamy potato mash w truffle oil	6.90
crispy fried onion rings & red pepper aioli	6.90
steamed green beans w asparagus, crispy bacon & garlic butter	6.90

main

soup of the day (large) w warm baguette	11.90
slow cooked greek lamb shoulder w olive mash, green beans, grilled pita bread & yoghurt	28.90
tomato & onion beef sausages w pea mash, crispy onion rings & mushroom sauce	18.90
tandoori chicken breast w steamed rice, tempura zucchini, riata & naan bread	24.90
chickpea potato & vegetable korma w steamed rice, yoghurt & naan bread	19.90

steak

300g angus rump steak w creamy mash or chips & choice of mushroom, pepper or diane sauce	21.90
300g angus new york w creamy mash or chips & choice of mushroom, pepper or diane sauce	25.90
300g scotch fillet w creamy mash potato, broccolini, salt & pepper squid & chimichurri	30.90

schnitzel

panko crumbed chicken schnitzel w chips & mushroom sauce	19.90
chicken parmigiana w smoked ham, tomato, mozzarella & chips	21.90
herb crumbed pork loin w creamy mash potato, coleslaw & apple puree	23.90

fish

beer battered fish w chips, salad & tartare sauce	17.90
skewered crumbed prawn cutlets (6) w chips & aioli	18.90
salt & pepper squid w thai noodle salad, chips & nam jim	21.90
seared barramundi w crispy potato rosti, broccolini, asparagus & avocado puree	28.90

pasta **gluten free pasta available on request**

farfalle w braised beef, zucchini, red pepper, tomato ragout, shaved parmesan & basil	19.90
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burgers

vegetarian burger w falafel, red pepper, tomato, carrot, cucumber & hummus	15.90
szechuan chicken burger w lettuce, cucumber, carrot, tomato & hoisin dressing	16.90
crispy fried chicken burger w lettuce, cucumber, tomato, jalapeno & red pepper aioli	16.90
american burger 100% ground beef pattie, cheddar cheese, tomato, lettuce, beetroot & bbq smoked onions	16.90
double beef american burger 100% ground beef pattie, cheddar cheese, tomato, lettuce, beetroot & bbq smoked onions	19.90
angus steak sandwich 150g thinly sliced angus beef w chips, cheddar cheese, tomato, lettuce, beetroot & bbq smoked onions	17.90

nachos

vegetarian w mixed beans, cheese, guacamole, sour cream & mexican salsa	15.90
beef w red bean, chilli con carne, cheese, guacamole, sour cream & mexican salsa	16.90

pizza classic crust 9 inch

margherita roma tomatoes, oregano, buffalo mozzarella, basil & olive	13.90
prosciutto thinly sliced prosciutto, roma tomatoes, mozzarella, olives, rocket & aioli	16.90
aloha double smoked ham, pineapple, spanish onion, tomato & mozzarella	16.90
vegetarian roast sweet potato, red pepper, zucchini, mushroom, spanish onion, mozzarella & pesto aioli	16.90
lemon & herb chicken bacon, mushroom, red pepper, jalapeno, spanish onion & mozzarella	18.90
bbq meat lovers smoked ham, chorizo sausage, chicken, salami, spanish onion & bacon	18.90
supreme ham, salami, pineapple, red pepper, spanish onion, olives & mozzarella	18.90

salads

caesar salad w crispy bacon, shaved parmesan cheese, crisp bread & soft egg	13.90
baby beetroot & quinoa salad w beetroot, fetta, green beans, quinoa, tomato & crisp bread	13.90
lemon & herb roast chicken caesar salad w crispy bacon, shaved parmesan cheese, crisp bread & soft egg	16.90
greek salad w lemon & herb grilled chicken w olives, fetta, tomato, cucumber, spanish onion & cos lettuce	16.90
thai hokkien noodle salad w mixed leaf, peanuts, crispy onion & chilli lime dressing	

vegetarian	15.90
beef	17.90
chicken	17.90
prawn	19.90
salt & pepper squid	19.90

build your own 3 course set menu

\$39.90

**This menu is available for group dinners for groups of 15 – 30.
The group's organiser selects from the options below to create a menu.
Choose 4 main meal options for orders to be taken at the table
and 2 dessert options which will be served alternately.**

wine

(only available with the group dining set menu)

basil's drop semillion sauvignon blanc

20 per bottle

basil's drop shiraz

20 per bottle

entrée – shared platters served alternately

yum cha share platter

peking duck spring rolls, steamed dim sims, tandoori chicken skewers, salt & pepper squid

antipasto share platter

chorizo, smoked ham, semi dried tomato, marinated olives, red peppers, feta, hummus, baba ganoush & pita bread

mains – choose any 4 main options for your guest to select

tomato & onion beef sausages w pea mash, crispy onion rings & mushroom sauce

tandoori chicken breast w steamed rice, tempura zucchini, riata & naan bread

chickpea potato & vegetable korma w steamed rice, yogurt & naan bread

300g angus rump steak w creamy mash or chips & choice of mushroom, pepper or diane sauce

300g angus new york w creamy mash or chips & choice of mushroom, pepper or diane sauce

panko crumbed chicken schnitzel w chips & mushroom sauce

chicken parmigiana w smoked ham, tomato, mozzarella & chips

herb crumbed pork loin w creamy mash potato, coleslaw & apple puree

beer battered fish w chips, salad & tartare sauce

skewered crumbed prawn cutlets (6) w chips & aioli

salt & pepper squid & hokkien noodle salad w mixed leaf, peanuts, crispy onion & chilli lime dressing

salt & pepper squid w chips & nam jim dipping sauce

seared barramundi w crispy potato rosti & avocado puree

farfalle w braised beef, zucchini, red pepper, tomato ragout w shaved parmesan & basil

dessert - choose 2 served alternatively

sticky date pudding w butter scotch sauce & ice cream

chocolate & walnut brownie w chocolate ice cream

lemon tart w fresh strawberries & double cream

looking to add something extra on your build your own 3 course menu?

bread

garlic or herb ciabatta loaf shared between two people

6.90

salads serves 4

15.00

lemon & herb roast chicken caesar salad w crispy bacon, shaved parmesan cheese, crisp bread & soft egg

greek salad w lemon & herb grilled chicken w olives, feta, tomato, cucumber, spanish onion, & cos lettuce

thai beef or chicken & hokkien noodle salad w mixed leaf, peanuts, crispy onion & chilli lime dressing

wine list



sparkling

rothbury estate sparkling cuvée	6.9 /	27
dunes & green chardonnay pinot noir nv	8.0 /	35
jansz tasmania premium nv cuvée		45
jansz tasmania premium nv rosé		45

white

basil's drop semillon sauvignon blanc (sa)	6.9 / 9.9 /	27
rothbury estate sauvignon blanc	6.9 / 9.9 /	27
rothbury estate semillon sauvignon blanc	6.9 / 9.9 /	27
rothbury estate chardonnay	6.9 / 9.9 /	27
fiore moscato mudgee (nsw)	9.0 / 12 /	35
vasse felix classic dry white semillon sauvignon blanc (wa)	9.0 / 12 /	35
821 south marlborough sauvignon blanc (nz)	9.0 / 12 /	35
blossom hill rose (sa)	9.0 / 12 /	35
twin islands sauvignon blanc (nz)	10 / 13 /	38
jim barry watervale riesling claire valley (sa)	10 / 13 /	38
the stag by st hubert chardonnay (vic)	10 / 13 /	38
wild oats sauvignon blanc (nz)	10 / 13 /	38
pocket watch pinot grigio (nsw)	10 / 13 /	38



red	
basil's drop barossa shiraz	6.9 / 10.9 / 27
rothbury estate cabernet merlot	6.9 / 10.9 / 27
rothbury estate shiraz cabernet	6.9 / 10.9 / 27
wild oats rosé (wa)	10 / 13 / 38
pocket watch shiraz (nsw)	10 / 13 / 38
the stag by st hubert shiraz (vic)	10 / 13 / 38
wynns the gable coonawarra cabernet sauvignon (sa)	10 / 13 / 38
robert oatley signature shiraz (nsw)	10 / 13 / 38
wild oats cabernet merlot (wa)	10 / 13 / 38
matua valley merlot (nz)	10 / 13 / 38
rogue homme cabernet sauvignon (sa)	38
yalumba patchwork barossa shiraz (sa)	40
evan & tate redbrook cabernet sauvignon (wa) 2011	50
penfolds max's shiraz cabernet (sa) 2013	55

kids menu

ALL \$15 for children under 12 years

including dessert of vanilla ice cream (3 scoops)

w choice of chocolate, strawberry or caramel sauce

spaghetti bolognaise

w parmesan

crumbed calamari

w chips, salad & tomato sauce

chicken schnitzel

w chips, salad & tomato sauce

chicken burger

w lettuce, mayo, chips & tomato sauce

cheese burger

w chips & tomato sauce

fish & chips

battered fish w salad & tartare sauce

angus rump steak 150g

w chips, salad & tomato sauce

pizza 7 inch classic crust

see our pizza menu for toppings

dessert

sticky date pudding w butterscotch sauce & ice cream **9.90**

chocolate & walnut brownie w chocolate ice cream **9.90**

lemon tart w fresh strawberries & double cream **9.90**

trio ice creams & gelato **7.90**

affogato w frangelico, coffee & ice cream **9.90**

cognac & brandy

meukow vs cognac **8.00**

st remy vsop french brandy **9.00**

courvoisier vsop cognac **11.00**

napoleon brandy **12.00**

espresso martini coffee or salted caramel **10.00**



FREE MAIN MEAL

for you and a glass
of bubbles for
each of your guests

To enjoy this birthday gift, just make a reservation for at least four adults in the restaurant on Wednesday, Thursday or Friday night any time during your birthday month.

6 or more guest will include a complimentary birthday cake*.

*Conditions apply. Offer available to members only.



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