

## BREADS

		MEMBERS	NON
Garlic Bread <sup>VVN</sup>	1/2	6	7
	FULL	10	12
Cheesy Garlic Bread <sup>V</sup>	1/2	7	8
	FULL	12	14
Bacon & Cheese Garlic Bread	1/2	8	9
	FULL	13	15
Bruschetta <sup>V</sup>	x2	15	17
	x3	19	20

## ENTREE

		MEMBERS	NON	
Oysters	Natural <sup>GF</sup>	x1	4.50	5
		x6	18	19
		x12	32	34
Kilpatrick		x1	5	6
		x6	20	22
		x12	36	38
Chicken Wings		x6	15	17
		x12	21	23
		x24	33	35

our secret spiced wings served w/ your choice of blue cheese sauce, smokey bbq & lime or hot sauce

**Pulled Pork Bao Buns** 16 18  
slow cooked bbq pork bao buns

**Salt & Pepper Calamari** 17 19  
pineapple cut squid tossed in salt & pepper corn flour w/ tartare & lemon

**Sticky Pork Belly** 16 18  
marinated & baked pork belly w/ bok choy & baby corn

**Creamy Garlic Prawns** 16 18  
sautéed w/ fresh garlic, finished w/ white wine & cream

**Nachos <sup>V GF</sup>** 17 19  
corn chips topped w/ tomato salsa, jalapenos, grilled cheese, sour cream & guacamole  
add ground beef +5



**BECOME A REWARDS MEMBER  
AND SAVE INSTANTLY!**



- 1 SCAN QR CODE
- 2 REGISTER
- 3 SAVE \$\$\$

## STEAK

	MEMBERS	NON
<i>Each cooked to your liking &amp; served w/ two of the following; chips, potato mash, steamed vegetables or garden salad.</i>		
<i>Choose a sauce; mushroom, peppercorn, berrnaise, dianne, red wine jus <sup>GF</sup> or gravy</i>		
<b>Petite Eye Fillet</b> <sup>200gm GFO</sup>	39	41
<b>Rump</b> <sup>300gm GFO</sup>	38	40
<b>Rib Fillet</b> <sup>250gm GFO</sup>	38	40
<b>Eye Fillet</b> <sup>250gm GFO</sup>	44	46
<b>Rib on the Bone</b> <sup>500gm GFO</sup>	56	59
extra sauce	+4	
salt & pepper calamari topper <sup>GF</sup>	+7	
prawn skewer topper <sup>GF</sup>	+7	
surf & turf topper (prawns + S&P calamari)	+10	
garlic butter moreton bay bug	+10	

## SEAFOOD

	MEMBERS	NON
<b>Atlantic Salmon</b> <sup>GF</sup>	34	36
sesame-crusted salmon fillet, oven-baked & served w/ sauteed greens & a soy plum sauce		
<b>Barramundi</b> <sup>GF</sup>	31	33
baked w/ lemon pepper, served w/ creamy mash, side salad & lemon wedge		
<b>Salt &amp; Pepper Calamari</b> <sup>GF</sup>	29	31
w/ chips, garden salad, lemon & tartare		
<b>Fish &amp; Chips</b>	27	29
crispy battered flathead, cooked until golden w/ chips, garden salad, lemon & tartare		
<b>Garlic Prawns</b>	26	28
lightly sautéed & then finished w/ a white wine & garlic cream sauce, basmati rice, lemon & salad		
<b>Chilli Prawn Linguine</b>	27	29
prawns sauteed in a chilli garlic oil, linguine pasta & shaved parmesan		

## BURGERS + MORE

	MEMBERS	NON
<b>The Colmslie Burger</b> <sup>GFO</sup>	21	23
house-made beef patty, rasher bacon, cheddar cheese, fried onion, tomato, lettuce & tomato relish on a milk bun		
make double decker; extra beef patty		+7
<b>Peri-Peri Chicken Burger</b> <sup>GFO</sup>	20	23
peri-peri chicken breast w/ apple & celery slaw on a milk bun		
<b>Beetroot &amp; Quinoa Burger</b> <sup>V GFO VNO</sup>	18	20
beetroot & quinoa patty w/ lettuce & slaw, dressed w/ mayo on milk bun		
make mine vegan		+3
<b>Club Sandwich</b> <sup>GFO</sup>	19	21
chicken, bacon, cos lettuce, tomato, avocado, cheese & aioli on toast		
<b>Steak Sandwich</b> <sup>GFO</sup>	19	21
rib fillet, lettuce, tomato, cucumber, beetroot, grilled onion, cheese & bbq sauce on toast		
add chips		+4
make mine gluten-free		+4

## PARMIES

	MEMBERS	NON
<i>All parmies served w/ chips &amp; salad</i>		
<b>The Traditional Parmy</b>	30	32
chicken schnitzel, leg ham, salsa & mozzarella blend		
<b>Seafood Parmy</b>	30	32
chicken schnitzel, salsa, garlic prawns & cheese, topped w/ salt & pepper calamari		
<b>French Parmy</b>	30	32
chicken schnitzel, sliced tomato, avocado, bacon, cheese & béarnaise sauce		
<b>Mexican Parmy</b>	30	32
chicken schnitzel, salsa & cheese, topped w/ jalapenos, sour cream, guacamole & corn chips		
<b>Chicken Schnitzel</b>	23	25
natural w/ beer-battered fries, lemon & small salad		
<b>Eggplant Parmy</b> <sup>VVNO</sup>	22	24
eggplant grilled then oven-baked w/ napoli & cheese		

## MAINS

	MEMBERS	NON
<b>Lamb Shank</b> <sup>GF</sup>	31	34
braised in red wine then served on garlic mash w/ seasonal vegetables & topped w/ a red wine jus		
<b>Pork Striploin</b> <sup>GF</sup>	31	33
marinated pork striploin on mash w/ greens & red wine jus		
<b>Asian Style Sticky Chicken</b>	27	29
oven-baked chicken thigh w/ plum sauce, asian vegetables & steamed rice		
<b>Spanish Plato</b> <sup>VN</sup>	27	29
spanish char-grilled corn on pumpkin puree w/ broccolini quinoa, potato gratin & salsa		
<b>Bangers &amp; Mash</b>	26	28
house-made cumberland sausages w/ mashed potato, green peas and pepper sauce		
<b>Guinness Pie</b>	28	30
tender rump steak cooked in a rich guinness gravy w/ potatoes, carrots, onions & peas, topped w/ puff pastry then baked until golden. Served w/ your choice of chips & salad or mash & mushy peas		
<b>House-made Lasagne</b>	26	28
layered pasta, bolognese, béchamel, napoli & cheese, baked w/ more napoli. Served w/ chips & salad		

## PIZZA

	MEMBERS	NON
<b>Meat Lovers</b>	26	28
pepperoni, chorizo, bacon, ground beef, onion, smokey bbq sauce, mozzarella & cheddar cheese		
<b>Tandoori Chicken</b>	24	26
red onion, tomatoes, roasted peppers & garlic yoghurt		
<b>Hawaiian</b>	20	22
ham, pineapple & mozzarella cheese		
<b>Vegetarian</b> <sup>VVNO</sup>	18	20
roast pumpkin, spanish onion, feta & rocket		

## SALADS

	MEMBERS	NON
<b>Warm Thai Beef Salad</b>	23	25
marinated thai beef, bean sprouts, vietnamese mint, julienne vegetables, thai basil, crispy noodles & a sweet soy glaze		
<b>Caesar Salad</b> <sup>GFO</sup>	20	22
baby cos lettuce, croutons, bacon, parmesan, caesar dressing, poached egg & anchovies		
<b>Roast Pumpkin Salad</b> <sup>VVNO</sup>	20	22
roasted pumpkin, spanish onion & marinated feta tossed through wild rocket leaves dressed in balsamic, lemon & olive oil		
add cajun chicken		+4
add salt & pepper calamari		+7

## SIDES

<b>Chips</b> <sup>V</sup>	SIDE 5	BOWL	8.50
<b>Sweet Potato Fries</b> <sup>V</sup>	SIDE 6	BOWL	10
<b>Potato Wedges</b> <sup>V</sup> w/ sweet chilli & sour cream			9
<b>Beer-Battered Onion Rings</b> <sup>V</sup>			9
<b>Garden Salad</b> <sup>V</sup>			9
<b>Potato Mash</b> <sup>VGF</sup>	SIDE 6		
<b>Seasonal Vegetables</b> <sup>VGF</sup>	SIDE 7		

## FOR THE KIDS

*All kids meals include a soft drink & ice-cream*

<b>Kids Linguini Bolognese</b> w/ cheese	11.50
<b>Kids Fish</b> w/ chips	11.50
<b>Kids Ham &amp; Pineapple Pizza</b> w/ chips	11.50
<b>Kids Cheeseburger</b> w/ chips <sup>GFO</sup>	11.50
<b>Kids Chicken Nuggets</b> w/ chips	11.50
<b>Kids Grilled Chicken Plate</b> <sup>GFO</sup>	11.50
grilled chicken, carrot, cucumber, cheese & watermelon	
add gluten-free bread	+4