The BROAD WATER

INGREDIENTS FOR OUR FOOD ARE SOURCED AS LOCALLY AND ORGANICALLY AS POSSIBLE. SELECTED FOR FLAVOUR AND SUSTAINABILITY AND PREPARED WITH MINIMUM FUSS, SO THAT THEIR NATURAL QUALITY SHINES THROUGH.

LUNCH

MONDAY-FRIDAY 11:30AM-2:30PM

DINNER

MONDAY-THURSDAY 5:30PM-8.30PM

FRIDAY 5:30PM-9PM

SATURDAY 11:30AM-9PM

SUNDAY 11:30PM-8.30PM

CAFÉ

Open all day from 10am

KID'S MENU
13 / 15

- Battered fish fillets with chips
- Mini cheeseburger served with chips **GFO**
- Dinosaur chicken nuggets and chips
- Grilled chicken with steamed vegetables **GF**
- Twirl bolognaise with Parmesan cheese **GFO**

12 years & under: Includes a free chef's choice ice cream

THE PIZZA

All pizza sizes are 12"

M/V

CHEESY GARLIC 19/21
Fresh herbs and mozzarella **V**

MARGHERITA 20/22
Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil **V**

HAWAIIAN PIZZA 22/24
Napoli base, mozzarella cheese, ham and pineapple

VEGETARIAN 22/24
Napoli base, mozzarella cheese, mushroom, capsicum, black olives, spanish onion, spinach and cherry tomato **V**

MEAT LOVERS 22/24
Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, italian herbs and roast garlic

THE ITALIAN STALLION 22/24
Pepperoni, napoli base and shredded mozzarella

SUPREME 24/26
Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, italian leg ham, spanish onion, black olives, capsicum and italian herbs

CHICKEN & AVOCADO 24/26
Grilled chicken, bacon, avocado, napoli base, capsicum, red onion and sriracha aioli

FIERY PRAWN 24/26
Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli

Gluten free base **GF** 3

DESSERT

CHOCOLATE FONDANT PUDDING 12/14
Soft centred served with king island double cream

INDIVIDUAL STICKY DATE PUDDING 12/14
served with warm butterscotch sauce and vanilla bean ice cream

NUTELLA PIZZA 19/21
Nutella base, strawberries, vanilla bean ice cream and icing sugar **V**

The BROAD WATER

TO GRAZE

M/V

CONTINENTAL LOAF TOASTED
with garlic butter **V** 7/9
+ mozzarella cheese **V** 9/11

CHILLI LIME FISH TACO 19/21
Grilled pineapple, tomato and red onion salsa, shredded cabbage, cos lettuce, avocado and lemon aioli

PORTUGUESE PORK BELLY 22/24
Spiced marinated grilled pork belly with mojo picon, rocket and grilled pineapple salsa **GF**

GRILLED HALOUMI 22/24
Blistered tomatoes, kalamata olives, labneh, pomegranate and toasted pita bread **V, GFO**

SIGNATURES

CRISPY PORK BELLY 35/37
Served with smoked paprika infused roasted chats, grilled dutch carrot, sugar snap peas, apple purée and creamy mustard sauce **GF**

BARRAMUNDI FILLET 34/36
Served with a mild spicy coconut curry, green beans, sugar snap peas, baby corn and steamed aromatic rice

CHICKEN ROULADE 29/31
Filled with fetta, spinach and mushrooms, wrapped in prosciutto served with crispy fried potatoes, sautéed spinach, sugar snap peas and creamy porcini sauce **GF**

BEEF ASADO RIBS 32/34
Slow cooked beef short ribs, cauliflower purée, roasted carrots, buttered grilled corn and homemade sticky barbeque sauce **GF**

CLASSICS

CHICKEN SCHNITZEL 26/28
300grams served with chips, house salad and gravy

MAKE YOUR SCHNITZEL A PARMIGIANA 5/6
With napoli sauce, ham and mozzarella cheese

MARKET BATTERED FISH 27/29
Served with chips, house salad and tartare sauce

SALT AND PEPPER SQUID 28/30
Spiced squid served with house salad, crunchy fries and garlic mayonnaise

CHICKEN AND PRAWN SCALLOPINI 29/31
Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce **GF**

PAN TO PLATE

M/V

PRAWN AND CHORIZO LINGUINE 29/31
Tiger prawns, spanish chorizo, baby spinach, cherry tomatoes, garlic, chilli, virgin olive oil and shaved grana padano **GFO**

CHICKEN ALFREDO PAPPARDELLE 27/29
Pan fried chicken breast and shitake mushrooms in a creamy alfredo sauce topped with shaved aged parmesan **GFO**

SEAFOOD RISOTTO 30/32
Marinated prawns, scallops, fish, mussels and calamari cooked in creamy garlic risotto and topped with lemon crème fraiche **GF**

FROM THE GARDEN

CORN AND LENTIL SALAD 20/22
Yellow lentils, corn kernels, pepitas, chopped capsicum, sliced radish, cucumber with za'atar, dijon and lemon dressing **V, GF**

TUNA POKE BOWL 29/31
Sesame crust seared tuna, barley salad, fresh avocado, chopped cucumber, edamame, roasted beetroot and roasted sesame dressing

QUINOA, PUMPKIN AND HALOUMI 21/23
Roasted honeyed pumpkin, mixed leaves, cherry tomatoes and lemon dressing **V, GF**

OPTIONAL ADD ONS

Poached chicken **GF**	7/9
Smoked salmon **GF**	10/12
Chilled king prawns (4) **GF**	12/14

Price = Members/Visitors
V = Vegetarian VG = Vegan
GF = Gluten Free GFO = Gluten Free Option
Additional charges may apply

Some dishes may contain traces of nuts

GRILL

M/V

MARINATED LAMB SOUVLAKI 32/34
Served with Greek salad, chips, tzatziki and pita bread **GFO**

AMERICAN FULL PLATE PORK RIBS ..... HALF 43/45
..... FULL 59/61
Slow cooked BBQ pork ribs served with crispy fries and creamy apple slaw **GF**

EBONY BLACK ANGUS
All steaks served with crunchy steakhouse chips and house salad

RUMP STEAK 300 GRAMS GF 30/32
PRIME SCOTCH FILLET 250 GRAMS GF 42/44
NEW YORK PREMIUM 400 GRAMS GF 46/48

OPTIONAL ADD ONS 14/16
Two Australian king prawns **GF**

CHOICE OF GLUTEN FREE SAUCES 2/4
Creamy mushroom / Béarnaise / Pink peppercorn / Sticky barbeque rib / Red wine gravy / Creamy roast garlic sauce / Creamy dianne

BURGER BAR

All burgers served with crunchy steakhouse fries

STICKY PORK BELLY BURGER 21/23
Lettuce, apple slaw, cucumber, red onion and sriracha mayo served on a soft milk bun **GFO**

CRISPY CHICKEN BURGER 21/23
Buttermilk crispy fried chicken fillet, lettuce, tangy homemade slaw and mayo served on a soft milk bun

WAGYU BEEF BURGER 21/23
Wagyu beef pattie, smoky bacon, hi-melt cheese, caramelised onion and barbeque prego sauce **GFO**

PLANT-BASED MUSHROOM BURGER 22/24
Plant-based mushroom pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish, vegan mustard mayo on a vegan bun **VG, GF**

Ingredients for our food are sourced as locally and organically as possible.
Selected for flavour and sustainability and prepared with minimum fuss, so that their natural quality shines through.