

kids meals \$13.00

NO FURTHER DISCOUNT APPLIES

KIDS MEALS ARE FOR CHILDREN UP TO 12 YEARS ONLY

INCLUDES: 1 X KIDS MEAL, 1 X JELLY OR ICE CREAM,
1 X 200ML POP TOP OR SOFT DRINK

CHICKEN BITES (AGF)

with chips and tomato sauce

CRUMBED WHITING

with chips and tomato sauce

SPAGHETTI BOLOGNAISE (AGF)

spaghetti topped with homemade bolognese sauce and mozzarella

MINI CHICKEN SAUSAGES (GF)

with potato mash, vegetables and gravy

HAM AND CHEESE PIZZA

with chips

seniors

NO FURTHER DISCOUNT APPLIES

SPAGHETTI BOLOGNAISE (AGF)

topped with shaved parmesan

CRUMBED FLATHEAD

with chips, salad, tartare sauce and lemon

MINI CHICKEN SAUSAGES (GF)

with potato mash, steamed vegetables and gravy

VEGETABLE FRITTATA (V, GF)

with steamed vegetables

BLT - BACON, LETTUCE AND TOMATO (AGF +\$3)

with chips

\$13.90

Wine List

SPARKLING/CHAMPAGNE

Craigmoor Cuvee Brut, 200ml / South East Australia

\$9.50

Fresh and elegant, an ideal apperitif

Craigmoor Cuvee Rose, 200ml / South East Australia

\$9.50

Fresh and bubbly pink sparkling

Folklore Brut NV / Western Australia

\$8.50

\$35.00

Citrus, peach and nougat

Piper Heidsieck / Reims, France

\$80.00

Sweeter style with tree fruit and citrus flavours

WHITE WINE

Chain of Fires Chardonnay / Central Ranges NSW

\$7.00

\$26.00

Generous fruit flavours

Barefoot Sauvignon Blanc / South East Australia

\$7.50

\$28.00

Crisp passionfruit, nectarine, citrus and lime

Barefoot Moscato / South East Australia

\$7.50

\$28.00

Sweet with hints of juicy peach and apricot

Pikorua Sauvignon Blanc / Marlborough NZ

\$9.00

\$36.00

Refreshing tropical fruits, gooseberry and herbs

Beach Hut Pink Moscato / South East Australia

\$7.50

\$28.00

Sweet summer fruits with a crisp refreshing spritz

Barefoot Pinot Grigio / South East Australia

\$7.50

\$28.00

Crisp with citrus, peach and apple flavours

Quilty & Grandsen Chardonnay / Orange NSW

\$9.00

\$36.00

Elegant, fresh and light with peach and vanilla flavours

Phillip Shaw The Architect Chardonnay / Orange NSW

\$45.00

Stone fruit, citrus and floral with creamy nuances

RED WINE

Sea Urchin Rose / Central Ranges NSW

\$9.00

\$36.00

Strawberries, cranberries and summer fruits

Chain of Fires Shiraz Cabernet / Central Ranges NSW

\$7.50

\$28.00

Smooth and elegant

Pocketwatch Pinot Noir / Victoria

\$8.50

\$35.00

Light fresh earthy flavours with cherry and raspberry

Barefoot Shiraz / South East Australia

\$7.50

\$28.00

Full bodied, blackberry, mocha and toasty vanilla

Barefoot Cabernet Sauvignon / South East Australia

\$7.50

\$28.00

Smooth and jammy with wild berries and currants

Quilty & Grandsen Merlot / Orange NSW

\$9.00

\$36.00

Smooth and long with blackcurrant and light herbs

Rymill "The Yearling" Shiraz / Coonawarra SA

\$9.00

\$36.00

Bouquet of cherries, vanilla, plum and fennel

Sea Urchin Cabernet Merlot / WA

\$9.00

\$36.00

Red berries, cherries and chocolate, fine tannins

Phillip Shaw The Idiot Shiraz / Orange NSW

\$45.00

Blackberry, plum, blackcurrant, spice, fine savoury tannins

High Steaks DINNER MENU

Menu states non member pricing. Members receive
10% credited as points when purchasing a full
priced adult main meal.

ASK US ABOUT OUR DAILY SPECIALS

TUESDAYS - BLACKBOARD SPECIALS

WEDNESDAYS - KIDS EAT FREE +
\$14.90 CHICKEN SCHNITZEL NIGHT

THURSDAYS - \$14.90 STEAK NIGHT

SUNDAYS - \$16.50 ROAST NIGHT

bread

Add \$3 for gluten free

CHEESY GARLIC BREAD | 9.00 (AGF)

GARLIC BREAD | 8.00 (AGF)

light meals

LEMON PEPPER CALAMARI | 15.50 (GF)

with a petite salad and aioli

VEGETABLE FRITTATA | 14.50 (V)

with mixed salad leaves

CHILLI PRAWNS (6) | 16.50

with toasted flatbread

CHIPOTLE PULLED BBQ BEEF BRISKET SLIDERS | 16.50

with lettuce and pico de gallo

JAPANESE KARAAGE CHICKEN | 14.50

with pickled cabbage and wasabi kewpie mayo

BOWL OF POTATO WEDGES | 13.50 (V)

with sour cream and sweet chilli

POPCORN CAULIFLOWER | 13.50 (V)

truffle mayo

salads

CAESAR SALAD | 19.50 (GF)

cos lettuce, crispy bacon, boiled egg, croutons, shaved parmesan and Caesar dressing

WARM WONTON WRAPPED PRAWN SALAD (5) | 28.50

rice noodles, capsicum, wombok, carrot, onion, shallots, cherry tomato and Asian dressing

RANCH SALAD | 22.50 (GF)

cos lettuce, corn, cucumber, onion, tomato, cheese, bacon, crispy potato pieces, ranch dressing

WARM MOROCCAN SALAD | 22.50 (VG, GF)

spiced chickpeas, pumpkin, quinoa, cucumber, capsicum, cherry tomatoes and a herb dressing

KARAAGE CHICKEN | 6.00

PAN FRIED PRAWNS | 9.00

LEMON PEPPER CALAMARI | 6.00

pasta

ROAST VEGETABLE CANNELLONI | 21.50 (VG)

with vegetable ragout

PRAWN AND CRAB RAVIOLI | 26.00

in lemon butter sauce with spinach and shaved parmesan

HOMEMADE SPAGHETTI BOLOGNAISE | 19.50 (AGF)

topped with shaved parmesan

CREAMY WILD MUSHROOM GNOCCHI | 21.50 (V)

with spinach and parmesan

pizza

Add \$3 for gluten free

HERBIVORE | 21.50 (V)

pesto tomato base, roast pumpkin, spinach, sundried tomato, mushroom and mozzarella

CARNIVORE | 24.50

bacon, ham, pepperoni, salami, meatballs and mozzarella

LOADED PEPPERONI | 22.50

slices of pepperoni and mozzarella

BBQ CHICKEN AND BACON | 24.50

BBQ chicken, bacon and mozzarella

burgers

BOWLSY BURGER | 21.50

angus beef pattie, lettuce, beetroot, tomato, cheese, pickles and burger sauce served on a milk bun with onion rings

VEGAN BOWLSY BURGER | 20.50 (VG)

southern fried tofu, lettuce, beetroot, avocado, tomato and burger sauce on a potato bun

DOUBLE BEEF AND BACON CHEESEBURGER | 23.50

pickles, tomato sauce and American mustard on a milk bun

SOUTHERN FRIED CHICKEN BURGER | 22.50

tender buttermilk breast, lettuce, tomato, avocado, cheese, bacon and aioli on a milk bun

All burgers served with chips

Add \$3 for gluten free

main meals

400G ALMOND FED PORK TOMAHAWK | 28.50 (GF)

mashed potato, broccolini, flaked almond, apricot jus

LAMB LOIN CHOPS | 24.00 (GF)

creamy potato mash, peas and minted gravy

CHICKEN SCHNITZEL | 24.50

chips and salad

CHICKEN PARMIGIANA | 26.50

chips and salad

CRISPY SKINNED BARRAMUNDI FILLET | 29.50 (GF)

roasted chat potatoes, beans and lemon butter

LEMON PEPPER CALAMARI | 24.50 (AGF)

chips, salad and aioli

grill

All grills served with your choice of sauce plus chips and salad or potato bake and vegetables

300G RIB FILLET | 41.00

200G EYE FILLET | 40.00

400G RUMP STEAK | 41.00

SAUCES:

DIANE, AIOLI (GF), CLASSIC GRAVY (GF), GREEN PEPPERCORN (GF), HOLLANDAISE (GF), CREAMY MUSHROOM (GF), GARLIC BUTTER (GF)

STEAK TOPPERS:

GARLIC PRAWNS (GF) | 9.00

ONION RINGS (6) | CALAMARI (5) | FRIED EGGS (2) | 6.00

sides 8.50

CHIPS (AGF) | POTATO BAKE (GF) | GARDEN

SALAD (GF) | STEAMED VEGETABLES (GF) |

CAESAR SALAD (GF)

extra sauces 2.00

DIANE, AIOLI (GF), CLASSIC GRAVY (GF), GREEN PEPPERCORN (GF), HOLLANDAISE (GF), CREAMY MUSHROOM (GF), GARLIC BUTTER (GF), BBQ, SWEET CHILLI, TARTARE, TOMATO, MAYONNAISE, DRESSING