



KICK
BAR & GRILL

Spring Menu

Starters / To Share

TURKISH BREAD FINGERS [4] ^v
Balsamic glaze & olive oil w/ homemade dips
7.50 ^M | ^{NM} 12.50

HERB GARLIC BREAD [4] ^v
regular 6 ^M | ^{NM} 11
1/2 serve 3.50 ^M | ^{NM} 6.50

CHEESY MELT GARLIC BREAD [4] ^v
regular 7 ^M | ^{NM} 12
1/2 serve 4.50 ^M | ^{NM} 6.50

SOUP OF THE DAY

See specials board for today's flavour
small 6 ^M | ^{NM} 10
large 8 ^M | ^{NM} 12

FRESHLY SHUCKED OYSTERS — SINGLES ^{gf}

Natural - lemon & shallot vinaigrette 3.50
Kilpatrick 4
Basil pesto & parmesan 4
^v *Il Fiore Prosecco*

Entrées & Salads

BARRAMUNDI & CRAB FISH CAKES

Green papaw & coriander, pickled ginger & carrot salad w/ wasabi aioli
16.50 ^M | ^{NM} 21.50
^v *Pikourua Sauvignon Blanc*

CRISPY DUCK SPRING ROLLS [3]

Hoisin duck, wombok & rice noodles in a crispy spring roll, served w/ coriander, mint, bean sprout salad w/ chilli & plum sauce
18.90 ^M | ^{NM} 23.90

PARMESAN & BASIL ARANCINI CAKE ^v

Pepita seed pesto, grilled zucchini w/ mint, basil, pomegranate & Persian feta drizzled w/ balsamic glaze
15.90 ^M | ^{NM} 20.90

MINI CORNISH PASTIES [2]

Served w/ tomato chutney
11.50 ^M | ^{NM} 16.50

CAESAR SALAD ^{gfo}

Baby cos, bacon, croutons, poached egg, parmesan crisp, anchovies & house Caesar dressing
12.90 ^M | ^{NM} 17.90

CYPRIT GRAIN SALAD ^{gf} ^v ^{ve}

Freekeh, du puy lentils, pumpkin seeds, slivered almonds, pine nuts, grilled artichoke & honey roasted pumpkin salad w/ pomegranate molasses dressing
13.90 ^M | ^{NM} 18.90

BBQ GREMOLATA CHICKEN ^{gf} ^{vo}

Grilled figs, baby cos, spinach & witlof w/ shredded Granny Smith apple, pickled grapes served w/ a ranch dressing
14.90 ^M | ^{NM} 19.90

SALAD TOPPERS

Grilled chicken ^{gf} 5.50
Grilled prawns (3) ^{gf} 8.50
Smoked salmon ^{gf} 9.50
Panko calamari (4) 7.50

Carvery See board for today's roast

ROAST OF THE DAY ^{gf}

served w/ steamed vegetables & condiments

1 course
small 13.50 ^M | ^{NM} 18.50
large 15.50 ^M | ^{NM} 20.50

2 courses

w/ soup **or** dessert
small 18.50 ^M | ^{NM} 23.50
large 20.50 ^M | ^{NM} 25.50

3 courses

w/ soup & dessert
small 23.50 ^M | ^{NM} 28.50
large 25.50 ^M | ^{NM} 30.50

Chef's Plates

MOROCCAN SPICED BEEF CHEEKS ^{gf}

Baby spinach mash potato, topped w/ a lime & yoghurt raita & crispy sweet potato curls
29 ^M | ^{NM} 34
^v *Hopes End Cabernet Sauvignon*

BABY BACK PORK RIBS ^{gf}

Served w/ smokey BBQ sauce, wedges w/ sour cream and chives & a char-grilled corn cob
29 ^M | ^{NM} 34

CRUMBED LAMB CUTLETS

Served w/ mash potato, green pea gravy & bacon
small (2) 25.50 ^M | ^{NM} 30.50
large (3) 30.50 ^M | ^{NM} 35.50
^v *Wild Oats Cabernet Merlot*

SOY & SWEET CHILLI PORK BELLY ^{gf}

Miso pumpkin puree, wakame salad, enoki mushroom, soy glaze
25 ^M | ^{NM} 30
^v *Rockburn Pinot Noir*

Steaks from the Grill

All steaks from the grill are served w/ choice of chef's salad or steamed vegetables & choice of chips or Idaho potato w/ sour cream & bacon & one sauce

Sauces: mushroom, pepper, gravy, dienne, garlic cream or Hollandaise

— Please allow extra time if cooked over medium —

MINUTE RIB FILLET ^{gfo}

120g w/ battered onion rings
18.50 ^M | ^{NM} 23.50

RUMP ^{gf}

Teys Certified Premium Black Angus grain fed 150 days
250g 26.50 ^M | ^{NM} 31.50
400g 37.50 ^M | ^{NM} 42.50

WAGYU EYE FILLET ^{gf}

180g Marble Score 3, Darling Downs 300+ days grain fed
33 ^M | ^{NM} 38
^v *Hancock and Hancock Shiraz Grenache*

WAGYU SIRLOIN ^{gf}

350g Marble Score 3, Darling Downs 300+ days grain fed
37 ^M | ^{NM} 42

T-BONE ^{gf}

350g O'Connor Beef from Gippsland Victoria. Pasture fed
37 ^M | ^{NM} 42

RIB FILLET ^{gf}

350g Vintage Beef from Tasmania - Marble score 3
30.50 ^M | ^{NM} 35.50
^v *Four In Hand Shiraz*

TOPPERS

Garlic cream prawns (3) ^{gf} 8.50
Panko crumbed calamari (4) 7.50
Battered onion rings 4.50

Chef's Daily Specials

BANGERS & MASH ^{gf}

Grilled bangers served on creamy mash potato w/ caramelised onion, crushed peas & gravy
small 12.50 ^M | ^{NM} 17.50
large 18.50 ^M | ^{NM} 23.50

HOUSE-MADE PIE

served w/ creamy mash potato & green pea gravy
15.90 ^M | ^{NM} 20.90

^M Members | ^{NM} Non-members | ^v Wine pairings

^v Vegetarian | ^{vo} Vegetarian option | ^{gf} Gluten free | ^{gfo} Gluten free option | ^{ve} Vegan

^M Members | ^{NM} Non-members | ^v Wine pairings

^v Vegetarian | ^{vo} Vegetarian option | ^{gf} Gluten free | ^{gfo} Gluten free option | ^{ve} Vegan

Wine List

Sparkling

	Glass 150ml	Glass 250ml	Bottle
Craigmoor NV Sparkling Rosé 200ml - <i>Mudgee, NSW</i>	-	-	8.50
Craigmoor NV Sparkling - <i>Mudgee, NSW</i>	5.70	-	23
Barefoot Sparkling Pinot Grigio (Sweet) - <i>California, USA</i>	6	-	25
Charles Pelletier - <i>France</i>	7.50	-	36
Il Fiore Prosecco - <i>Veneto, Italy</i>	8	-	38
Clover Hill Cuvee - <i>Tasmania</i>	-	-	55
Piper Heidsieck NV Brut Champagne - <i>France</i>	-	-	110

White Wine

	Glass 150ml	Glass 250ml	Bottle
Chain Of Fire Chardonnay - <i>Central Ranges, NSW</i>	5.70	9	23
Circa 1858 Sauvignon Blanc - <i>Central Ranges, NSW</i>	5.70	9	23
Barefoot Moscato - <i>Mudgee, NSW</i>	6	9.50	24
Stonegate Sauvignon Blanc - <i>South Australia</i>	6	9.50	25
Pikorua Sauvignon Blanc - <i>Marlborough, NZ</i>	7	10.50	30
Pocketwatch Pinot Gris - <i>Central Ranges, NSW</i>	7	10.50	30
Fiore Pink Moscato - <i>Mudgee, NSW</i>	7	10.50	30
Wild Oats Pinot Grigio - <i>Mudgee, NSW</i>	8	12	35
Wild Oats Semillon Sauvignon Blanc - <i>Mudgee, NSW</i>	8	12	35
Paladino Pinot Grigio - <i>Italy</i>	8	12	35
Ara Sauvignon Blanc - <i>Marlborough, NZ</i>	8	12.50	36
Angove Family Crest Chardonnay - <i>Adelaide Hills</i>	8.50	14	40
Hentley Farm Riesling - <i>Eden Valley, SA</i>	9	14.50	42
Robert Oatley Signature Series Chardonnay - <i>Margaret River, WA</i>	9	14.50	42

Red Wine

	Glass 150ml	Glass 250ml	Bottle
Chain Of Fire Merlot - <i>Central Ranges, NSW</i>	5.70	9	23
Circa 1858 Shiraz - <i>Central Ranges, NSW</i>	5.70	9	23
Hopes End Cabernet Sauvignon - <i>South Australia</i>	7	10	28
Wildflower Rose - <i>Western Australia</i>	7	10.50	32
Wild Oats Shiraz Cabernet - <i>Mudgee, NSW</i>	8	12	35
Wild Oats Cabernet Merlot - <i>Mudgee, NSW</i>	8	12	35
Wild Oats Rose - <i>Mudgee, NSW</i>	8	12	35
Duck Shoot Pinot Noir - <i>Adelaide Hills</i>	8	13	36
Elvardo Tempranillo Grenache - <i>McLaren Vale, SA</i>	8	13	38
Hancock & Hancock Shiraz Grenache - <i>McLaren Vale, SA</i>	9	14	40
Angove Family Crest Shiraz - <i>McLaren Vale, SA</i>	9	14	40
Schild Estate Merlot - <i>Barossa Valley</i>	9	14	40
Robert Oatley Signature Series GSM - <i>McLaren Vale, SA</i>	9	14.50	42
Robert Oatley Signature Series Cabernet Sauvignon - <i>Margaret River, WA</i>	9	14.50	42
Rockburn Devils Staircase Pinot Noir - <i>Cental Otago, NZ</i>	9.50	15.50	45
Four In Hand Shiraz - <i>Barossa, SA</i>	9.50	15.50	45

Please ask our staff about the Wine of the Month and the premium selection of wines available from the Bar. Our Cocktail List is also available at the Bar.

100ml = 1 Standard Drink Approximately

Chicken

CHICKEN PARMIGIANA

Our schnitzel, smoked ham, Napoli & mozzarella cheese w/ chips & salad

22.90 M | NM 27.90

Furphy Refreshing Ale

CHICKEN SCHNITZEL

Crumbed chicken breast w/ chips, salad & gravy

small 15.50 M | NM 20.50

large 19.50 M | NM 24.50

PROSCIUTTO CHICKEN BREAST

Persian feta & spinach stuffed, served w/ parmesan baked risotto cake, steamed broccolini, olive & tomato ragout

23.90 M | NM 28.90

Robert Oatley Signature Chardonnay

Seafood

HOUSE MADE SEAFOOD BASKET

Beer battered fish fillet, crumbed king prawns, calamari & scallops w/ salad, chips & tartare

23.50 M | NM 28.50

TASTE OF THE OCEAN

Oven baked king prawns, sea scallops, ½ shell mussels, calamari, salmon, barramundi, served w/ garlic cream, chips & salad

29.90 M | NM 34.90

Wild Oats Pinot Grigio

KING REEF BARRAMUNDI

Roasted ginger sweet potato w/ braised fennel & sweet corn & mussel chowder

30 M | NM 35

Pocketwatch Pinot Gris

POMPEII SALMON

Pan seared Tasmanian salmon w/ Cajun dusted potato bites, steamed broccolini, mango crème w/ capsicum & almond puree

29 M | NM 34

Pasta & Noodles

THE GODFATHER

Gnocchetti w/ Italian sausage, capsicum, tomato & olive ratatouille

small 12.90 M | NM 17.90

large 17.90 M | NM 22.90

Elvardo Tempranillo

LAMB ORECCHIETTE

Pulled lamb & cannellini bean ragout w/ sweet peas, spinach & fried basil

small 15.90 M | NM 20.90

large 20.90 M | NM 25.90

PAPPARDELLE CARBONARA

Thick ribbon pasta w/ bacon, mushroom & creamy parmesan sauce

small 12.90 M | NM 17.90

large 19.90 M | NM 24.90

SINGAPORE NOODLE STIR FRY

Thin egg noodles tossed w/ Asian greens & cashews, w/ oyster, hoisin & sweet soy sauce

small 12.90 M | NM 17.90

large 17.90 M | NM 22.90

ADD ONS

Chicken 5.50

Prawns (3) 8.50

Chicken & (3) prawns 11.50

Sides

All sides: 5.50

Steamed vegetables

Mash potato

Hot chips

Battered onion rings

Kids Menu

All kids meals are served w/ a small soft drink or orange juice & a small ice cream

All kid's meals: 10.50 M | NM 12.50

SHEPHERD'S PIE

Topped w/ mash & melted cheese

MINI CHEESEBURGER

w/ chips & tomato sauce

CHICKEN NUGGETS

w/ chips & tomato sauce

FISH & CHIPS

Battered or grilled fish served w/ tartare sauce & chips

MINUTE STEAK

w/ chips

SPAGHETTI & MEATBALLS

Served w/ Napoli sauce & cheese

Desserts

CAKES & SLICES

A selection of cakes & slices available from the Tall Story Café.

HOUSE-MADE ICE CREAM

3 scoops.

See specials board for today's flavours

8 M | NM 11

CHEF'S DESSERT

See specials board for today's dessert

8 M | NM 11

Dietary Requirements & Food Allergies:

Please note that whilst all care is given when catering for special dietary & food allergy requirements, at this Club we handle foods such as seafood, shellfish, nuts, sesame seeds, eggs, wheat flour, fungi & all dairy products. Customer requests will be catered for to the best of our ability, but at all times ingredients may come into contact with the meal in question.

Members | Non-members | Wine pairings

Vegetarian | Vegetarian option | Gluten free | Gluten free option | Vegan

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