

KICK BAR & GRILL

Autumn Menu

Why Queue?

Order & pay on your phone by scanning the QR code located on your table. Available for members only.

Starters / To Share

HERB GARLIC BREAD [4] ^v

6.50 ^M | ^{NM} 8.50

½ serve 4 ^M | ^{NM} 6

CHEESY MELT GARLIC BREAD [4] ^v

7 ^M | ^{NM} 9

½ serve 5 ^M | ^{NM} 7

Add bacon - 1.50

GARLIC & ROSEMARY FOCACCIA [4] ^v

House made focaccia w/ balsamic glaze, olive oil & house made dips

8 ^M | ^{NM} 10

BARRAMUNDI & CRAB FISH CAKES [2]

Green bean, carrot & sprout salad served w/ sweet chilli, kaffir lime & coriander dipping sauce

16.90 ^M | ^{NM} 18.90

^v *Pikorua Sauvignon Blanc*

SOUP OF THE DAY

Gluten free option available

Ask our staff for today's soup

8 ^M | ^{NM} 10

PUMPKIN, POTATO & CAJUN CAULIFLOWER CROQUETTES ^v

Served w/ freekah tabouli salad, romesco sauce & garlic aioli

12.90 ^M | ^{NM} 14.90

PANKO THAI SQUID [5]

Green papaw, coriander, carrot, mint & Asian bean sprouts w/ mango & chilli sorbet dressing

17.90 ^M | ^{NM} 19.90

^v *Pocketwatch Pinot Gris*

SMOKED SALMON & DILL ARANCINI [3]

Served w/ parmesan & rocket salad, lemon & saffron mayonnaise

16.90 ^M | ^{NM} 18.90

^v *Robert Oatley Signature Chardonnay*

Salads

CAESAR SALAD

Gluten free option available

Baby cos, bacon, croutons, poached egg, parmesan crisp, anchovies & Caesar dressing

12.90 ^M | ^{NM} 14.90

CAJUN CHICKEN SALAD ^{gf}

Spinach, rocket, red onion, toasted macadamias, radish, cherry tomatoes, cucumber w/ avocado & bbq corn salsa

13.90 ^M | ^{NM} 15.90

^v *ARA Single Estate Sauvignon Blanc*

ALYSHIA'S SUNSHINE BLISS SALAD

^v ^{gf} *Vegan option available*

Apple cider beetroot, maple roasted pumpkin, shaved carrot, pickled fennel, ruby grapefruit, toasted pepita & macadamia, rocket & spinach w/ lemon & feta dressing

12.90 ^M | ^{NM} 14.90

ADD ONS

Chicken ^{gf} 5.50

Grilled prawns (5) ^{gf} 8.50

Wagyu beef ^{gf} 9.50

Panko crumbed calamari (4) 7.50

Carvery

ROAST OF THE DAY ^{gf}

Served w/ steamed vegetables, sauce & condiments. Ask our staff for today's roast.

1 course

small 13.50 ^M | ^{NM} 18.50

large 15.50 ^M | ^{NM} 20.50

2 courses

w/ soup

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 Specials

SMOKEY BBQ PORK RIBS ^{gf}

Served w/ slaw & baked Idaho potato w/ sour cream & bacon

19.90 ^M | ^{NM} 24.90

^v XXXX Dry

BANGERS & MASH ^{gf}

Grilled sausages served on creamy mash w/ caramelised onion, crushed peas & gravy.

Ask our staff for today's selection

small 12.50 ^M | ^{NM} 17.50

large 18.50 ^M | ^{NM} 23.50

HOUSE-MADE PIE

Served w/ creamy mash potato, green peas & gravy.

Ask our staff for today's selection

14.90 ^M | ^{NM} 19.90

MAPLE & MUSTARD GLAZED PORK BELLY ^{gf}

Pumpkin & bacon puree, caramel glazed baby pears, wilted spinach, port & thyme jus

21.90 ^M | ^{NM} 26.90

^v *Hentley Farm Riesling*

STEAK SANDWICH

Gluten free option available

120g rib fillet, caramelised onion, cheese, tomato, beetroot, lettuce, tomato relish on Turkish bread w/ fries & aioli

18 ^M | ^{NM} 21

THE ARANA WORKS BURGER

Gluten free option available

Wagyu beef patty, crispy bacon, egg, beetroot, tomato, old style cheddar & pineapple on a brioche bun w/ BBQ sauce & fries

18 ^M | ^{NM} 21

BUTTERMILK SOUTHERN FRIED CHICKEN BURGER

Gluten free option available

w/ slaw, red jack cheese, mild sriracha mayonnaise on a toasted brioche bun & cajun shaker fries

18 ^M | ^{NM} 21

^v *James Squire 150 Lashes Pale Ale*

Steaks from the Grill

Served w/ a choice of chef's salad or steamed vegetables & either chips or Idaho potato (w/ sour cream & bacon) & your choice of one sauce

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

— Please allow extra time if cooked over medium —

MINUTE RIB FILLET

Gluten free option available

120g w/ battered onion rings

19.50 ^M | ^{NM} 24.50

RUMP ^{gf}

300g 100 day grain-fed

29 ^M | ^{NM} 34

WAGYU EYE FILLET ^{gf}

180g Marble Score 3, Darling Downs grain-fed

34 ^M | ^{NM} 39

^v *Robert Oatley Signature Cabernet Sauvignon*

RIB FILLET ^{gf}

350g 100 day grain-fed

35 ^M | ^{NM} 40

^v *Four in Hand Shiraz*

WAGYU SIRLOIN ^{gf}

350g Marble Score 3, Darling Downs grain-fed

37 ^M | ^{NM} 42

^v *Eumundi Pale Ale*

TOPPERS

Garlic cream prawns (5) ^{gf} 8.50

Panko crumbed calamari (4) 7.50

Battered onion rings 4.50

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>	5.90	-	23
Barefoot Sparkling Pinot Grigio (Sweet) - <i>California, USA</i>	6	-	26
Charles Pelletier - <i>France</i>	7.50	-	36
Il Fiore Prosecco - <i>Veneto, Italy</i>	8.50	-	40
Clover Hill Cuvee - <i>Tasmania</i>	-	-	55
Piper Heidsieck NV Brut Champagne - <i>France</i>	-	-	110

White Wine

Chain Of Fire Chardonnay - <i>Central Ranges, NSW</i>	5.90	9	23
Circa 1858 Sauvignon Blanc - <i>Central Ranges, NSW</i>	5.90	9	23
Barefoot Moscato - <i>Mudgee, NSW</i>	6	9.50	24
Pikorua Sauvignon Blanc - <i>Marlborough, NZ</i>	7	10.50	32
Pocketwatch Pinot Gris - <i>Central Ranges, NSW</i>	7	11	32
Fiore Pink Moscato - <i>Mudgee, NSW</i>	7	11	32
Naturalis Organic Sauvignon Blanc - <i>SA</i>	8	12	35
Paladino Pinot Grigio - <i>Italy</i>	8	12	35
Wild Oats Pinot Grigio - <i>Mudgee, NSW</i>	8	12	35
Wild Oats Semillon Sauvignon Blanc - <i>Mudgee, NSW</i>	8	12.50	36
Ara Sauvignon Blanc - <i>Marlborough, NZ</i>	8.50	13	38
Angove Family Crest Chardonnay - <i>Adelaide Hills</i>	9	14.50	42
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	44

Red Wine

Chain Of Fire Merlot - <i>Central Ranges, NSW</i>	5.90	9	23
Circa 1858 Shiraz - <i>Central Ranges, NSW</i>	5.90	9	23
Hopes End Cabernet Sauvignon - <i>SA</i>	7	10	29
Wildflower Rosé - <i>WA</i>	7.50	11	34
Naturalis Organic Cabernet Sauvignon - <i>SA</i>	8	12	35
Wild Oats Shiraz Cabernet - <i>Mudgee, NSW</i>	8	12.50	36
Wild Oats Cabernet Merlot - <i>Mudgee, NSW</i>	8	12.50	36
Wild Oats Rosé - <i>Mudgee, NSW</i>	8	12.50	36
Duck Shoot Pinot Noir - <i>Adelaide Hills</i>	8	12.50	36
Elvardo Tempranillo Grenache - <i>McLaren Vale, SA</i>	8	13	38
Giesen Estate Merlot - <i>NZ</i>	9	14	40
Hancock & Hancock Shiraz Grenache - <i>McLaren Vale, SA</i>	9	14.50	42
Angove Family Crest Shiraz - <i>McLaren Vale, SA</i>	9	14	40
Robert Oatley Signature Series GSM - <i>McLaren Vale, SA</i>	9	14.50	44
Robert Oatley Signature Series Cabernet Sauvignon - <i>Margaret River, WA</i>	9	14.50	44
Rockburn Devils Staircase Pinot Noir - <i>Cental Otago, NZ</i>	9.50	16	46
Four In Hand Shiraz - <i>Barossa, SA</i>	9.50	15.50	45

100ml = 1 Standard Drink Approximately

Chicken

CHICKEN PARMIGIANA

Chicken schnitzel topped w/ smoked ham, Napoli sauce & mozzarella cheese w/ chips & salad

22.90 | **27.90**

Wild Oats Pinot Grigio

CHICKEN SCHNITZEL

Crumbed chicken breast w/ chips, salad & gravy

small **15.50** | **20.50**

large **19.50** | **24.50**

CHICKEN JULIETTE

Poached chicken breast w/ prawn & scallop mousse, sweet potato fondant, sautéed kale w/ leek & saffron crème

22.90 | **27.90**

Circa 1858 Sauvignon Blanc

Seafood

HOUSE MADE SEAFOOD BASKET

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

23.50 | **28.50**

Furphy Ale

TASTE OF THE OCEAN

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

29.90 | **34.90**

ARANA'S SIGNATURE BEER BATTERED BARRAMUNDI

Fresh barramundi fillet, battered in house w/ garlic & rosemary thick-cut chips, semi dried tomato tartare & garden salad

30 | **35**

Brooklyn Lager

DUKKHA SPICED SALMON

Served w/ a potato & onion jam cake, confit garlic & cherry tomatoes w/ steamed brocolini & house made béarnaise sauce

29 | **34**

Pasta & Noodles

FOREST MUSHROOM GNOCCHI

w/ cherry tomatoes, spinach, parmesan, forest mushroom cream w/ truffle oil

small **12.90** | **17.90**

large **17.90** | **22.90**

Naturalis Organic Cabernet Sauvignon

ROMANO CARBONARA

Ribbon pasta w/ smoked speck, garlic, shallots, garden peas & shaved pecorino romano

small **12.90** | **17.90**

large **17.90** | **22.90**

BEETROOT & FENNEL RISOTTO

Spinach, pumpkin, roasted capsicum, crispy parsley & vegan cheddar

small **12.90** | **17.90**

large **17.90** | **22.90**

SINGAPORE NOODLE STIR FRY

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

small **12.90** | **17.90**

large **17.90** | **22.90**

ADD ONS

Chicken **5.50**
Grilled prawns (5) **8.50**
Wagyu beef **9.50**
Chicken & prawns **11.50**

Sides

All sides: **5.50**

Steamed vegetables

Roast pumpkin & potato

Mash potato

Fries

Battered onion rings

Kids Menu

Served w/ small ice cream. Can substitute chips for salad or steamed vegetables.

All kid's meals: **10.50** | **12.50**

CHICKEN NUGGETS

w/ chips & tomato sauce

CHIPOLATA SAUSAGES

w/ mash & steamed vegetables

MINI CHEESEBURGER

w/ chips & tomato sauce

FISH & CHIPS

Gluten free option available

Battered or grilled fish served w/ tartare sauce & chips

SPAGHETTI & MEATBALLS

Served w/ Napoli sauce & cheese

PIZZA SUB

w/ bacon, salami, pepperoni & melted cheese, served w/ chips

Desserts

CAKES & SLICES

Gluten free options available

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 | **11**

CHEF'S DESSERT

See specials board for today's dessert

8 | **11**

Dietary Requirements & Food Allergies:

Please note that whilst all care is taken 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.