

Sides

All sides: 6

- Steamed vegetables (v) (gf) (ve)
- Roast pumpkin & potato (v) (gf) (ve)
- Mash potato (v) (gf)
- Fries (v) (gf)
- Battered onion rings (v)

Kids Menu

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

All kid's meals: 10.50 (m) | (nm) 12.50

CHICKEN NUGGETS

w/ chips & tomato sauce

CHIPOLATA SAUSAGES (gf)

w/ mash & steamed vegetables

MINI CHEESEBURGER

w/ chips & tomato sauce

FISH & CHIPS (gfo)

Gluten free option available

Battered or grilled fish served w/ tartare sauce & chips

SPAGHETTI & MEATBALLS

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 (gf)

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

OPEN 7 DAYS

Lunch: 12pm – 2.30pm

Dinner: 5pm – 8.30pm

kick
BAR & GRILL

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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.

(m) Members | (nm) Non-members

(g) Beverage pairings

(v) Vegetarian | (vo) Vegetarian option

(gf) Gluten free | (gfo) Gluten free option | (ve) Vegan

Menu

Starters / To Share

HERB GARLIC BREAD [4] ^{ve}

7 m | nm 9
 ½ serve 4.80 m | nm 6.80

CHEESY MELT GARLIC BREAD [4] ^v

7.50 m | nm 9.50
 ½ serve 5.50 m | nm 7.50
 bacon - add 1.50

GARLIC & ROSEMARY FOCACCIA [4] ^v

House made focaccia w/ balsamic glaze, olive oil & house made dips
 9.50 m | nm 11.50

PUMPKIN, POTATO & MOZZARELLA CHEESE CROQUETS [3] ^v

Grilled eggplant & artichoke, rocket, spinach w/ olive tapenade & garlic, paprika oil
 14.50 m | nm 16.50

SOUP OF THE DAY ^{gfo}

Gluten free option available
 Ask our staff for today's soup
 9 m | nm 11

TOMATO, BASIL & FETA GARLIC BREAD BRUSCHETTA [4] ^v

Topped w/ a balsamic glaze
 8.50 m | nm 10.50
 Paladino Pinot Grigio

BARRAMUNDI & CRAB FISH CAKES [2]

Wakamme & snowpea tendril salad, roasted sesame dressing & lime wedge
 17.50 m | nm 19.50
 Madam Sass Pinot Noir

Salads

TEMPURA PORK BELLY SALAD ^{gf}

Spinach, tendrils, carrot curls, beansprouts, coriander, chilli w/ mandarin glaze
 15.50 m | nm 17.50
 Wicks Riesling

ROASTED CUMIN CHICKPEA & CAULIFLOWER SALAD ^{gf} ^v

w/ raspberry vinegar roasted beetroot, heirloom tomato, spinach & rocket leaves, Persian feta, rocket & cashew pesto
 13.90 m | nm 15.90
 Wild Oats Rosé

CAESAR SALAD ^{gfo}

Gluten free option available
 Baby cos, bacon, croutons, poached egg, parmesan crisp, anchovies & Caesar dressing
 14.50 m | nm 16.50

Add ons:

Chicken ^{gf} 6
 Grilled prawns (5) ^{gf} 9
 Panko crumbed calamari (4) 7.50
 Wagyu beef ^{gf} 10

Carvery

ROAST OF THE DAY ^{gf}

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

1 course

small 14.90 m | nm 19.90
 large 16.90 m | nm 21.90

2 courses

w/ soup *or* dessert
 small 19.90 m | nm 24.90
 large 21.90 m | nm 26.90

3 courses

w/ soup & dessert
 small 24.90 m | nm 29.90
 large 26.90 m | nm 31.90

Chef's Specials

SMOKEY BBQ PORK RIBS ^{gf}

Served w/ slaw & baked Idaho potato w/ sour cream & bacon
 24.90 m | nm 29.90
 Hopes End Cabernet Sauvignon

BANGERS & MASH ^{gf}

Grilled gourmet sausages served on creamy mash w/ caramelised onion, crushed peas & gravy.
 Ask our staff for today's selection

small 13.90 m | nm 18.90
 large 19.90 m | nm 24.90

HOUSE-MADE PIE

Served w/ creamy mash potato, green peas & gravy.
 Ask our staff for today's selection
 16.90 m | nm 21.90

PARMESAN CRUMBED PORK CUTLET

Slow roasted herbed tomato, garlic smashed chats, broccolini w/ semi dried tomato cream
 33 m | nm 38

PAN SEARED LAMB'S FRY ^{gfo}

Gluten free option available
 w/ creamy mash potato, wilted spinach, onion rings, bacon & thyme gravy
 19 m | nm 24

Robert Oatley Signature Chardonnay

Burgers

Gluten free buns - add 2

BUTTERMILK CRUNCHY CHICKEN BURGER

w/ buffalo sauce, coleslaw, rosemary salted fries & chipotle mayo
 21 m | nm 24

James Squire 150 Lashes Pale Ale

STEAK SANDWICH ^{gfo}

Gluten free option available
 120g rib fillet, caramelised onion, cheese, tomato, beetroot, lettuce, tomato relish on Turkish bread w/ fries & aioli
 21 m | nm 24

Furphy Refreshing Ale

THE ARANA WORKS BURGER ^{gfo}

Gluten free option available
 Wagyu beef patty, crispy bacon, egg, beetroot, tomato, old style cheddar & pineapple on a brioche bun w/ BBQ sauce & fries
 21 m | nm 24

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 ^{gfo}

Gluten free option available
 120g w/ battered onion rings
 19.90 m | nm 24.90

RUMP ^{gf}

300g, 100 day grain-fed
 29 m | nm 34
 Quilty & Grandsen Shiraz

WAGYU EYE FILLET ^{gf}

180g Marble Score 3, Darling Downs grain-fed
 36 m | nm 41

Robert Oatley Signature Cabernet Sauvignon

RIB FILLET ^{gf}

350g, 100 day grain-fed
 39 m | nm 44
 Four in Hand Shiraz

WAGYU SIRLOIN ^{gf}

350g Marble Score 3, Darling Downs grain-fed
 39 m | nm 44
 Eumundi Pale Ale

TOPPERS

Garlic cream prawns (5) ^{gf} 9
 Panko crumbed calamari (4) 8
 Battered onion rings 5

Chicken

CHICKEN PARMIGIANA

Chicken schnitzel topped w/ smoked ham, Napoli sauce & mozzarella cheese w/ chips & salad
 23.50 m | nm 28.50
 Little Creatures Rogers Amber Ale

CHICKEN SCHNITZEL

Crumbed chicken breast w/ chips, salad & gravy
 small 15.90 m | nm 20.90
 large 19.90 m | nm 24.90

Seafood

HOUSE MADE SEAFOOD BASKET

Beer battered fish fillet, crumbed king prawns, calamari & scallops w/ salad, chips & tartare sauce
 23.90 m | nm 28.90

OCEAN MARKET PLATTER ^{gfo}

Gluten free option available
 Fresh whole tiger prawns, natural oysters, grilled garlic butter bug, crumbed calamari w/ garden salad, chips, lemon & thousand island sauce

for 1 45 m | nm 50
 for 2 65 m | nm 70

Upgrade to Oysters Kilpatrick - add \$2 or \$4.50 ea by themselves

Grant Burge Petite Pinot Noir Chardonnay

CRISPY SKIN BARRAMUNDI ^{gf}

w/ chickpea & zucchini bhaji, lightly spiced coconut & turmeric cream, mango & pawpaw chutney
 30 m | nm 35
 Pocketwatch Pinot Gris

TUNA LOIN LAKSA

Thin egg noodles, bok choy, baby sweet corn & bamboo shoots w/ a coconut laksa sauce, lime & cashews
 30 m | nm 35
 Wildflower Rosé

Pasta & Noodles

ROMANO CARBONARA

Ribbon pasta w/ smoked speck, garlic, shallots, garden peas & shaved pecorino romano
 small 14.90 m | nm 19.90
 large 19.90 m | nm 24.90

KOREAN NOODLE STIR FRY ^{gf}

Sweet potato noodles w/ Asian vegetables, Korean chilli sauce
 small 14.90 m | nm 19.90
 large 19.90 m | nm 24.90

MUSHROOM RIGATONI ^{ve}

Roasted garlic mushrooms, baby balsamic onions, olives, basil oil & fried leek
 small 14.90 m | nm 19.90
 large 19.90 m | nm 24.90

SINGAPORE NOODLE STIR FRY

Thin egg noodles tossed w/ Asian greens w/ oyster, hoisin & sweet soy sauce & cashews
 small 14.90 m | nm 19.90
 large 19.90 m | nm 24.90
 XXXX Dry Lager

ADD ONS

Chicken ^{gf} 6
 Grilled prawns (5) ^{gf} 9
 Wagyu beef ^{gf} 10
 Chicken & prawns ^{gf} 12



Why Queue?

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