
DINNER SPECIALS

\$24 MEMBERS | **\$27 VISITORS**

DILL BUTTER BARRAMUNDI | GF | lemon and dill baked barramundi served with chips, house salad and tartare sauce

EGGPLANT PARMI | V | hand crumbed panko eggplant topped with napoli sauce and cheese served with chips and house salad

CHEFS CURRY OF THE DAY | chefs selection of traditional curry served with fragrant jasmine rice, coconut sambol and papadum. Please see specials board for tonight's featured curry!

220G MB4 SIRLOIN | GF | DFO | Mb4 Sirloin seasoned with an in-house herb blend grilled to your liking. Served with your choice of chips and house salad or seasonal vegetables

HERB MARINATED PORK CUTLET | GF | oven roasted marinated pork cutlet served on a bed of creamy mash, seasonal greens and a honey mustard jus

KUNG-PAO CHICKEN | DF | traditional kung-pao chicken served with fragrant jasmine rice, sesame, nuts & shallots

**INCLUDES HOUSE BEER,
WINE OR SOFT DRINK!**

GF = GLUTEN FREE DF = DAIRY FREE V = VEGETARIAN VE = VEGAN
DFO = DAIRY FREE OPTIONAL (Please request when placing your order)