

Menu

SNACKS & STARTERS

	MEMBER	NON-MEMBER
Garlic Ciabatta (V) Parmesan, parsley	8	9
Sweet Potato Fries (V) (GF) Aioli	11	12
House-Made Flatbread (V) (CN) Carrot hummus, mixed nuts and seeds, paprika and chilli oil	15	16
Fried Corn Ribs (V) (GF) Green shallot, chilli, chipotle and lime butter, queso fresco cheese	16	17
Salt & Szechuan Pepper Squid (GF) Green shallot, fried onion, chilli, sesame mayonnaise	18	19
Bug Taco (2) Beer battered bug meat, mixed cabbage slaw, coriander, chipotle mayonnaise <i>Extra taco?</i>	18 7	19 7
Fried Chicken Wings (GF) House-made buffalo sauce, ranch dressing, celery sticks	<small>½ KILO</small> 18 <small>1 KILO</small> 23	<small>½ KILO</small> 19 <small>1 KILO</small> 25
Grilled Chicken Skewers (GF) Mixed cabbage slaw, coriander, green shallot, soy and honey dressing	20	22

SALAD

	MEMBER	NON-MEMBER
Grilled Haloumi (V) (GF) (CN) Quinoa, pistachio, dried figs, seasonal herbs and leaves, harissa dressing, avocado cream	23	25
Black & Blue (CN) Grilled beef rump, gorgonzola cream, rocket, avocado, red onion, cherry tomato, walnuts, garlic croutons, caramelised red wine vinegar	25	27
Classic Caesar Baby cos lettuce, parmesan, bacon, egg, garlic croutons, traditional Caesar dressing	22	24
Add <i>Grilled Prawns - 9 Chicken - 7 Salmon - 9</i>		

SEE OUR FRIENDLY
BAR STAFF TO BECOME A
JDA REWARDS MEMBER

**GOLD
COAST**
tavern

BURGERS & SANDWICHES

	MEMBER	NON-MEMBER
Served with chips		
Vegetarian (V) Fried chickpea and lentil falafel, whipped goat's cheese, spinach, beetroot relish	23	25
Korean Fried Chicken Mixed cabbage slaw, cucumber, sriracha mayonnaise	24	26
Classic All-beef patty, American cheese, pickles, lettuce, tomato, onion, burger sauce	24	26
Chargrilled Steak Sandwich Garlic ciabatta, cheddar, lettuce, tomato, caramelised onion, house-made smoky BBQ sauce	27	29
Reuben Sandwich Pastrami, sauerkraut, pickles, Russian dressing, Swiss cheese, toasted rye sourdough	27	29
Add <i>Grilled Bacon - 4 Egg - 4 Beef Patty - 7</i>		

13" PIZZA

	MEMBER	NON-MEMBER
Margherita (V) Tomato base, fresh mozzarella, basil	21	23
Vegetarian (V) Tomato base, fresh mozzarella, mushroom, capsicum, red onion, rocket, chilli mayonnaise	24	26
Prawn Tomato base, fresh mozzarella, garlic prawn, red onion, capsicum, cherry tomato, chilli	26	28
BBQ Chicken Ranch Smoky tomato BBQ base, fresh mozzarella, marinated chicken breast, maple smoked bacon, red onion, capsicum, ranch dressing	26	28
Pepperoni Tomato base, fresh mozzarella, pepperoni	25	27
Hawaiian Tomato base, fresh mozzarella, double smoked ham, pineapple	24	26
Prosciutto Tomato base, fresh mozzarella, prosciutto, rocket, parmesan	26	28
Supreme Tomato base, fresh mozzarella, double smoked ham, pepperoni, mushrooms, onions, capsicum, pineapple, olives	26	28
Meat Lovers Smoky tomato BBQ base, fresh mozzarella, double smoked ham, marinated chicken, pepperoni, chorizo	26	28

GLUTEN FREE BASE AVAILABLE UPON REQUEST + \$5

Menu

GRILL

Served with your choice of sauce, chips and salad or mash and vegetables. Diane, mushroom, pepper or gravy available.

	MEMBER	NON-MEMBER
250g Grain-Fed Rump Riverina Angus MBS2+	32	34
300g Grain-Fed Southern Prime Sirloin MSA	43	45
300g Grainge Black Grain-Fed Scotch Fillet MBS2+	47	49
Add Surf n Turf Three marinated and grilled prawns, bearnaise sauce	9	9

MAINS

	MEMBER	NON-MEMBER
Fettuccine Boscaiola Bacon, mushroom, garlic cream sauce, parmesan	22	24
Prawn Linguine Garlic, shallot, white wine, cherry tomato, parsley, virgin olive oil, lemon and herb crumb	27	29
Slow Cooked Spring Lamb Ragu Calamarata, mint, lemon and herb crumb, ricotta salata	26	28
Vegetable Tagine (VG) (CN) Eggplant, zucchini, tomato, capsicum, green olive, almond and currant couscous, harissa yoghurt, coriander	25	27
Beer Battered Fish Chips, garden salad, tartare sauce, lemon	25	27
Crispy Skin Salmon Bowl (GF) Broccolini, steamed brown rice, avocado, edamame beans, miso mayonnaise, pickled ginger, soy and sesame dressing	33	35
Crispy Skin Snapper (GF) (CN) Chat potato, grilled broccoli, romesco, almonds, lemon dressing	33	35
Plant Based Schnitzel (VG) Garden salad, rosemary-salted chips, tomato and chilli fondue	25	27
Chicken Schnitzel Parmesan and herb crumbed chicken breast, garden salad, chips, choice of sauce	26	28
ADD A TOPPER: Parmigiana +3 Double smoked ham, napolitana sauce, mozzarella Boscaiola +3 Creamy mushroom and bacon sauce, parmesan Aztec +3 Napolitana sauce, grilled bacon, avocado, mozzarella		
Crispy Skin Pork Belly (GF) Green shallot and chive potato salad, peach and vanilla puree, jus	33	35
Greek-Style Grilled Lamb Rump Cucumber, tomato and crisp flatbread salad, oregano and lemon dressing, minted yoghurt	33	35

SIDES & SAUCES

	MEMBER	NON-MEMBER
Chips (V) Aioli	9	10
Garden Salad (VG) (GF)	7	8
Mash (V) (GF)	8	9
Seasonal Vegetables (VG) (GF) Extra virgin olive oil, salt and pepper	8	9
Grilled Broccoli (VG) (GF) (CN) Harissa dressing, hazelnuts	8	9
Diane Sauce (GF)	3	3
Mushroom Sauce (GF)	3	3
Pepper Sauce (GF)	3	3
Gravy (GF)	3	3
Aioli (V) (GF)	3	3

DESSERT

	MEMBER	NON-MEMBER
Donut Fries Cinnamon sugar, chocolate dipping sauce	13	14
Biscoff Banana Split Vanilla bean ice-cream, whipped cream, Biscoff spread, caramel sauce, Biscoff crumb	13	14

KIDS MENU

Kids meals include a free ice-cream and kids' activity pack! For kids under 12 years of age only.

	MEMBER	NON-MEMBER
Fish & Chips Served with veggie sticks	13	14
Cheeseburger & Chips Served with veggie sticks	13	14
Mini Chicken Schnitzel & Chips Served with veggie sticks	13	14
Minute Steak & Chips Served with veggie sticks	13	14
Cheese Pizza (V)	13	14
Ham & Cheese Pizza	13	14
Linguine with Butter & Cheese (V)	13	14