MENU



SENIORS MENU

10% Members discount does not apply to Seniors Meals

Garlic Bread \$5/Add cheese +\$2

Toasted garlic butter and herb bread.

Scotch Fillet (150 Grams) \$21 GF

Locally sourced premium cube roll, cooked medium or well-done served with chips, salad and sauce of your choice.

Creamy Garlic Tiger Prawns \$19 GF

Served with steamed rice, fried shallots and soft herbs.

Chicken Schnitzel \$18 / Parmigiana \$20 GFO

Crumbed chicken breast topped with Napoli sauce, ham and mozzarella cheese, served with chips and salad.

Battered Fish & Chips \$18

Beer battered flathead served with chips, salad and tartare sauce.

Grilled Barramundi & Chips \$19 GF

Grilled barramundi fillets served with chips, salad and tartare sauce.

Lemon Peppered Calamari \$19 GFO

Tender calamari coated in lemon pepper seasoning, served with chips, salad and tartare sauce.

Roast of the Day \$18 GF

Chef prepared roasted cut of the day served with medley of roasted & steamed vegetables, topped with gravy.

Nasi Goreng \$19 GF

Indonesian wok fried rice with onion, garlic, seasonal vegetables, chilli, crispy shallots & fried egg.

Penne Bolognese \$18 GFO

Beef mince cooked in rich Napoli sauce & parmesan cheese.

Vegetarian Arrabbiata Penne \$18 GFO

Seasonal vegetables cooked with tomato and red chilli pepper sauce & topped with parmesan cheese.

Seniors Dessert \$7

Sticky Date pudding with butterscotch sauce, Pavlova with berry compote and cream **GF**, Chocolate brownie with sauce and cream.

GF = Gluten Free (Please let staff know if you are Coeliac)

ENTRÉE'S

10% Members discount does not apply to Entrees

Traditional Garlic Bread \$10 GFO

Toasted garlic butter & herb bread.

Cheesy Garlic Bread \$12 GFO

Toasted garlic butter & herb bread, topped with cheesy mozzarella.

4 Vegetarian Spring Rolls (Vegan) \$15

Pastry wrapped medley of vegetables served with sweet chilli sauce and soy.

6 Prawn twisters \$16

Filo pastry wrapped prawns served with lime-ginger dressing.

3 Mini Chicken Bao Buns \$16

Spiced chicken in steamed bao buns with sweet chilli aioli

Lemon Pepper Calamari \$17 GFO

Tender calamari strips coated in semolina and dusted with lemon pepper served with salad and lemon

Bowl of Hot Chips \$10 GF

Straight cut crispy fries served with tomato sauce.

Potato Wedges \$12

Seasoned wedges served with sweet chilli sauce & sour cream

GF = Gluten Free (Please let staff know if you are Coeliac)

MAINS

Roast of the day \$25.90 GF

Chef prepared roasted cut of the day served with medley of roasted & steamed vegetables, topped with gravy.

Fish & Chips \$29.90

Beer battered flathead served with chips, salad and tartare sauce.

Grilled Barramundi \$29.90 GF

Baby barramundi fillets served with chips, salad and tartare sauce

Chicken Schnitzel \$25.90 / Parmigiana \$28.90 GFO

Crumbed chicken breast topped with Napoli sauce, ham and mozzarella cheese, served with chips and salad.

Lemon Peppered Calamari \$29.90 GFO

Tender calamari strips coated in semolina & dusted with lemon pepper served with chips, salad & tartare sauce.

Creamy Garlic Tiger Prawns \$34.90 GF

Served with steamed rice, fried shallots and soft herbs.

Atlantic Salmon \$32.00 GF

Grilled Atlantic salmon served with creamy mash potato, steamed asparagus, tomato relish, balsamic reduction and lemon.

GF = Gluten Free (Please let staff know if you are Coeliac)

MAINS

Succulent Pork Ribs \$35.90 GF

Tender braised pork ribs with BBQ sauce served with chips & salad.

Curry of the day \$28.50 GF

(Please as Staff for today's selection)

Served with steamed rice, pappadum, yogurt and chutney.

Bayview Cheese Burger \$24.50

Award winning Angel Bay beef patty with bacon, lettuce, onion, tomato, burger cheese & Club burger sauce served with chips.

STEAKS

Scotch Fillet 300g \$39.90 GF

Locally sourced premium cube roll served with your choice of sauce Chips & Salad.

Porterhouse 250g \$35.90 GF

Locally sourced striploin steak served with your choice of sauce chips & salad.

Rib Eye 350g \$43.90 GF

Locally sourced rib eye served with your choice of sauce chips & salad.

Sauces

Peppercorn sauce, Mushroom sauce, Gravy, Garlic Butter, Red Wine Jus

Sides

Mashed Potato, Steamed vegetables, Roasted vegetables, Chips or Salad (Additional sides \$5 each)

*Please note that medium well & well-done steaks may take up to 40-45 minutes to prepare

GF = Gluten Free (Please let staff know if you are Coeliac)

PASTA & RICE

For all pasta dishes there is a choice of Spaghetti or Penne

Bolognese \$23.90 GFO

House made Bolognese sauce, Napoli & parmesan cheese.

Vegetarian Arrabbiata \$23.90 (add chicken +\$5) GFO

Seasonal vegetables cooked in tomato and red chilli pepper sauce, topped with parmesan cheese.

Nasi Goreng \$25.90 (add chicken +\$5, add prawn +\$6, add chicken and prawn +\$8) GF

Indonesian wok fried rice with onion, garlic, seasonal vegetables, chilli, crispy shallots, prawn crackers & fried egg.

Seafood Spaghetti \$35 GFO

Medley of tiger prawns, calamari, mussels and fish tossed with fresh tomato, chilli, garlic, onion, crispy shallot & extra virgin olive oil.

SALADS

Classic Caesar Salad \$22.90(add chicken +\$5) GFO

Cos lettuce, bacon, parmesan cheese, croutons, boiled egg and Caesar dressing & anchovies.

Spiced Cauliflower Salad (Vegan) \$22.90 GF

Spiced and roasted cauliflower florets, lettuce, onion, tomato, carrot and green goddess dressing.

GF = Gluten Free (Please let staff know if you are Coeliac)

KIDS MENU

(12 YEARS AND UNDER)

Cheeseburger & Chips \$10

Penne Bolognese \$10 GFO

Penne with Napoli \$10 GFO

Chicken Nuggets & Chips \$10 GFO

Fish & Chips \$10

GF = Gluten (Please let staff know if you are Coeliac)

DESSERTS

Sticky Date Pudding \$10

Served with rich butterscotch sauce & whipped cream.

Pavlova \$10 (GF, DFO)

Served with mixed berry compote & whipped cream.

Chocolate Brownie \$12

Served with Chocolate sauce & whipped cream.

Ice Cream

Please see the Bistro Ice Cream display for choices.

1 scoop - \$4.50

2 scoops - \$6.50

Selection of Cakes \$10

Please see the Bistro Cake Display for choices.

Coffee & Cake Deal \$12

Any Combination of Hot beverage and Cake.

GF = Gluten Free (Please let staff know if you are Coeliac)

CAFÉ BEVERAGES

Hot Reg. \$5.00 / Mug \$5.50

Espresso

Café Latte

Cappuccino

Long Black

Flat White

Short Macchiato

Long Macchiato

Hot Chocolate

Hot Tea

*Please ask staff for choices of Tea

*Flavoured syrups also available +20c

*Soy Milk +20c

*Extra Shot +30c

Almond Milk

Milkshakes \$9

*Please ask staff for flavours