

LUNCH MENU

Tuesday to Saturday

STARTERS

Warm Pide Bread ^v
Garlic or cheesy garlic
8.50

Breaded Mushrooms ^v
Served with garlic aioli
\$12.00

Garlic & Chilli Prawns
Served on a bed of rice with a creamy garlic and chilli
sauce with a lemon wedge
\$15.00

SALADS

Caesar Salad
Cos lettuce, bacon and croutons tossed through a
Caesar dressing & finished with a poached egg
\$12.00

Add Chicken \$4.00 Add Prawns \$4.00

Salt & Pepper Squid Salad ^{GF}
Seasoned squid on a dressed garden salad with a chilli
mayonnaise
\$17.00

Crumbed Mushroom Salad ^v
Crumbed mushrooms on a dressed garden salad served
with garlic aioli
\$15.00

MAINS

Marinated Lamb Cutlets
Served char grilled or crumbed with a choice of
chips & salad or vegetables.
\$18.00

Chicken Schnitzel
Crumbed chicken breast served with beer battered fries
and garden salad
\$15.00 Make it a parmigiana \$4.00

Beef Schnitzel
Crumbed beef served with beer battered fries and garden
salad
\$15.00 Make it a parmigiana \$4.00

Scallops ^{GF}
Choice of battered, crumbed or pan seared scallops
served with beer battered fries and garden salad
\$15.00

Fish of the Day ^{GF}
Choice of battered, crumbed or grilled served with beer
battered fries and garden salad
\$15.00

Steak Sandwich
Steak, bacon, beetroot, pineapple, tomato, fried egg,
cheese & relish
\$18.00

19TH HOLE BURGERS

Birdie Burger
Crumbed chicken breast with guacamole, tomato, leafy
greens, cheese & chilli mayonnaise on a rustic roll
\$15.00

Forty Fathoms
Grilled fish of the day fillets with leafy greens, tartare
and cheese on a rustic roll
\$15.00

Bogey Burger
Angus beef burger with onion, mushrooms, bacon,
cheese & BBQ sauce
\$15.00

^v - Vegetarian ^{GF} - Gluten free option available



EXTRA SIDES

Beer Battered Fries v

Battered Bush Spice Zucchini Fries v

Chunky Sweet Potato Fries v

Steamed Vegetables v GF

Garden Salad v GF

Potato of the Day v

\$4.00 with any main meal

\$6.00 ordered alone

HOUSE MADE DESSERTS

Warm Chocolate Brownie
served with chocolate sauce and vanilla ice-cream.

Apple & Rhubarb Crumble
served hot with vanilla ice-cream.

Classic Creme Brulee
served with a chocolate coated sponge finger.

Sticky Date Pudding
served warm with hot butterscotch sauce and vanilla ice-cream.

Parfait of the Day GF
please ask staff for daily special.

Ice-Cream Sundae GF
vanilla ice-cream with choice of topping and topped with sprinkles, nuts, mini marshmallows and cream.

All \$9.00