BREADS		MEMBERS	NON
Garlic Bread V VN	1/2	6	7
	FULL	10	12
Cheesy Garlic Bread ^v	1/2	7	8
	FULL	12	14
Bacon & Cheese Bread	1/2	8	9
	FULL	13	15
Bruschetta ^v	x2	15	17
	x3	19	20

ENIKE	MEMBERS	NON		
Oysters	Natural ^{GF}	x1 x6 x12	4 ^{.50}	5 19
	Kilpatrick	x1 x6 x12	32 5 20 36	19 34 6 22 38
Chicken Wings		x6 x12 x24	15 21 33	16 23 35

MEMBERS

ENTREE

our secret spiced wings served w/ your choice of blue cheese sauce, smokey bbq & lime or hot sauce

Pulled Pork Bao Buns	16	18
slow cooked bbg pork w/ an apple & ce	lerv slaw	

Salt & Pepper Calamari	17	19
pineapple cut squid tossed in salt & pep w/ tartare & lemon	per corn f	lour

Sticky Pork Belly 16 18 marinated & baked pork belly w/ bok choy & baby corn

Creamy Garlic Prawns 16 18

sautéed w/ fresh garlic, finished w/ white wine & cream



BECOME A REWARDS MEMBER AND SAVE INSTANTLY!



1 SCAN QR CODE

2 REGISTER

3 SAVE \$\$

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MEMBERS NON

Each cooked to your liking & served w/ two of the following; chips, potato mash, steamed vegetables or garden salad.

Choose a sauce; mushroom, peppercorn, bearnaise, dianne, red wine jus ^{GF} or gravy

Petit Eye Fillet 200gm GFO	39	41
Rump 300gm GFO	38	40
Rib Fillet ^{250gm GFO}	38	40
Eye Fillet ^{250gm GFO}	44	46
Rib on the Bone 500gm GFO	56	59
Extra sauce		+4
Salt & pepper calamari topper GF		+7
Prawn skewer topper GF		+7
Surf & turf topper (prawns + S&P calamari)		+10

SEAFOOD

MEMBERS NON

Atlantic Salmon GF

34 36

sesame-crusted salmon fillet, oven-baked & served w/ sauteed greens, rice & plum sauce

Barramundi ^{GF}

31 33

baked w/ lemon pepper, served w/ creamy mash, side salad & lemon wedge

Salt & Pepper Calamari GFO

29 31

w/ chips, garden salad, lemon & tartare

Fish & Chips

27 29

crispy battered flathead, cooked until golden w/ chips, garden salad, lemon & tartare

Garlic Prawns

26 28

lightly sautéed & then finished w/ a white wine & garlic cream sauce, basmati rice, lemon & salad

Chilli Prawn Linguine

27 29

prawns sauteed in a chilli garlic oil, linguine pasta & shaved parmesan

BURGERS + MORE	MEMBERS	NON	MAINS	MEMBERS	NON	SALADS	MBERS NON
The Vale Burger GFO	21	23	Lamb Shank GF	31	34	Warm Thai Beef Salad	23 25
house-made beef patty, rasher bacon, cheddonion, tomato, lettuce & tomato relish on a make double decker; extra beef patty	ar cheese milk bur	e, fried 1 +7	braised in red wine then served on r vegetables & topped w/ a red wine	jus		marinated thai beef, bean sprouts, vietnames julienne vegetables, thai basil, crispy noodles sweet soy glaze	se mint, ; & a
Peri-Peri Chicken Burger GFO	20	23	Pork Striploin GF marinated pork striploin on mash w	31 · · · · · · · · · ·	33	Caesar Salad GFO 2	20 22
peri-peri chicken breast w/ apple & celer milk bun			wine jus	/ greens & red		baby cos lettuce, croutons, bacon, parmesan dressing, poached egg $\&$ anchovies	, caesar
Beetroot & Quinoa Burger V GFO VNO	18	20	Asian Style Sticky Chicken	27	29	• • • • • • • • • • • • • • • • • • •	20 22
beetroot & Quinoa burger so the beetroot & quinoa patty w/ lettuce & slav mayo on milk bun			oven-baked chicken thigh w/ plum s vegetables & steamed rice	sauce, Asian		roasted pumpkin, spanish onion & marinated tossed through wild rocket leaves dressed in lemon & olive oil	l feta balsamic,
make mine vegan		+3	Spanish Plato ^{vn}	27	29	ichion d'onve on	
Club Sandwich GFO	19	21	spanish char-grilled corn on pumpki greens, quinoa, potato gratin & salsa	in puree w/ a		add cajun chicken add salt & pepper calamari	+4 +7
chicken, bacon, cos lettuce, tomato, avoc & aioli on toast	ado, che	ese	Bangers house-made cumberland sausages v	26 w/ smashed po	28 otato	SIDES	
Steak Sandwich GFO	19	21	& sauerkraut tomato relish	,		Chips V SIDE 5	BOWL 8.50
rib fillet, lettuce, tomato, cucumber, beet onion, cheese & bbq sauce on toast	root, gril	led	Guinness Pie tender rump steak cooked in a rich (28 Guinness grav	30		BOWL 10
add chips		+4	w/ potatoes, carrots, onions & peas,	. topped w/ pu	iff	Potato Wedges V w/ sweet chilli & sour cr	eam 9
add sweet potato fries make mine gluten-free		+5 +4	pastry then baked until golden. Serv of chips & salad or mash & mushy p	/ea w/ your cn eas	ioice	Beer-Battered Onion Rings ^v	9
make himse glaten hee		•	House-made Lasagne	26	28	Garden Salad ^v SIDE 10	
			layered pasta, bolognese, béchamel,			Potato Mash V GF SIDE 6	
PARMIES	MEMBERS	NON	baked w/ more napoli. Served w/ ch	nips & salad	,	Seasonal Vegetables V GF SIDE 7	
						Side of Apple & Celery Slaw SIDE 7	
All parmies served w/ chips & salad The Traditional Parmy	30	32	PIZZA	MEMBERS	NON	FOR THE KIDS	
chicken schnitzel, leg ham, salsa & mozza			Meat Lovers	26	28		
Seafood Parmy	30	32	pepperoni, chorizo, bacon, ground b bbq sauce & mozzarella			All kids meals include a soft drink & ice-cream	
chicken schnitzel, salsa, garlic prawns & c		32	bbq sauce & mozzarella			Kids Linguini Bolognese w/ cheese	11 .50
topped w/ salt & pepper calamari	,		Tandoori Chicken	24	26	Kids Fish w/ chips	11 .50
French Parmy	30	32	red onion, tomatoes, roasted peppe	rs & garlic yog	hurt	Kids Ham & Pineapple Pizza w/ chips	11 .50
chicken schnitzel, sliced tomato, avocado	, bacon,		Peri-Peri Chicken	24	26	Kids Cheeseburger w/ chips GFO	11 .50
cheese & béarnaise sauce			w/ bacon, shallots, tomato, baby spi	inach & lime ai	ioli	Kids Steak w/ chips	11 .50
Chicken Schnitzel	23	25	Hawaiian	20	22	Kids Chicken Nuggets w/ chips	11 .50
natural w/ chips, lemon & garden salad			ham, pineapple & mozzarella			Kids Grilled Chicken Plate GFO	11 .50
Eggplant Parmy VVNO	22	24	Vegetarian ^v	18	20	grilled chicken, carrot, cucumber, cheese & w	/atermelon
eggplant grilled then oven-baked w/ nap	oii & che	ese	roasted pumpkin, spanish onion, fet	a & rocket		add gluten-free bread	+4

MAINE

DUDCEDC . MODE

CALADO