

SPECIALS Menu

JUNE EDITION



MAIN

Apple Maple Pork Chop

Succulent pork loin chop, delicately seasoned with sea salt and cracked pepper, then sous vide for three hours to ensure exceptional tenderness. Finished on the char grill for a smoky, caramelised crust, and served with roasted seasonal vegetables. Complemented by a rich house-made apple maple sauce and sage and burnt butter drizzle, offering a perfect balance of sweetness and savoury depth.

MEMBER \$32 | VISITOR \$33



Roasted Capsicum & Tomato Cream Penne

Al dente penne in a velvety roasted capsicum and garlic tomato cream sauce, finished with creamy bocconcini, shaved parmesan, and fresh basil.

MEMBER \$25 | VISITOR \$26



ENTREE

Parigina Napoletana Pizza Pie Bread

Golden, crispy pizza base layered with delicate pastry sheets, filled with ham, rich Napoli tomato sauce, and melted cheese, then topped with lightly fried basil for a crunchy finish.

A rustic Italian-inspired bite with a perfect balance of crisp texture and hearty flavour.

MEMBER \$15

VISITOR \$16



MAIN

Chicken Kiev

Crispy, golden-crumbed chicken breast filled with rich garlic herb butter, cooked to perfection so each bite is tender and flavourful. Served with a side of chips and a fresh garden salad for a classic, satisfying dish.

MEMBER \$27 | VISITOR \$28

