# BRASSFRIF

Members Prices Displayed. Please add \$3 for Non

## ENTRÉE'S

Members Price

#### **Crumbed Olives (V)**

\$12.90

Fetta filled green olives, lightly fried with a mild chilli passata & dipping sauce

#### Falafel (V, GF)

\$16.90

Served with minted yoghurt, cucumber, tomato & fresh herb salad

#### Mushroom Arancini (V)

\$17.90

Served with rocket salad & roast garlic aioli

### **Peking Duck Spring Rolls (DF)**

\$16.90

Served with soy & plum sauce

Seared Halloumi (V, GF) \$16.90

Seared halloumi with a honey & olive oil glaze, topped with toasted pepitas

**Crab & Barra Cakes** \$18.90

Blue swimmer & barramundi cakes with Zeus salad & garlic mayo

Sticky Pork Belly Bites (DF) \$18.90

Tossed in rice wine, shallots & brown sugar with a fried noodle salad

## BREAD FROM THE OVEN

\$8.00 **Garlic Bread Cheesy Garlic Bread** \$8.50

\$9.50 Chilli Cheese Garlic Bread

## **KIDS MENU \$11.90**

**Chicken Dinos & Chips** 

Fish & Chips

**Cheeseburger & Chips** 

Roast & Vegetables (GF)

**Hawaiian Pizza** 

Margherita Pizza (V)

Rigatoni Bolognaise (GFA)

As our food options are prepared from different kitchen areas, dishes may not all arrive to your table at the same time.

### SALADS

Members Price

#### Caesar Salad (VA, GFA)

\$18.90

## Baby cos, bacon strips, croutons, shaved

parmesan, egg & creamy Caesar dressing

#### Avocado Poke Bowl (V, GF)

\$18.90

Avocado, brown rice, carrot, cucumber, red cabbage, toasted chilli mayonnaise & julienne seaweed

#### Pear Salad (V. GF)

\$17.90

Pear, rocket, toasted walnuts & shaved Grana Padano with a balsamic dressing

#### ADD ONS:

\$5.00 Grilled Chicken

Marinated & fried Tofu \$5.00

Grilled Prawns

\$7.00

#### PASTA

**Members Price** 

#### Leek & Green Pea Risotto (V)

\$20.90

Leek rounds & peas cooked in a creamy risotto with shaved parmesan & verjuice

#### Prawn & Crab Ravioli

\$23.90

Square ravioli pillows simmered in a saffron & dill cream sauce

#### \$21.90 Rigatoni Wagyu Bolognaise (GFA)

Old grain fed, Wagyu beef bolognaise,

served with shaved parmesan

\$20.00

## Tuscan Gnocchi (V)

Tuscan spices, tomato, garlic & basil finished with spinach & coconut milk

**ADD Italian Sausage** 

\$5.00

## SIDES

Creamy mashed potatoes (GF) (V) Roasted kipfler potatoes (GF) (V) Bowl of bain vegetables (GF) (V) Battered onion rings (V) Buttered baby greens (GF) (V) Chips & gravy (GF) (V)	\$5.90 \$5.90 \$6.50 \$7.90 \$7.90 \$7.90
	\$7.90
Garden salad (GF)(V)(VG)(DF)	\$5.90
Bread Roll & Butter (V) \$2.00 or 2 for	\$3.00

## PADDOCK & HEN HOUSE BURGERS (Served with Chips)

Chicken Parmi Panko crumbed chicken, gypsy ham, pomodoro sauce, cheese with salad & chips	\$24.90	Full Works Burger Black Angus patty, grilled with cheese, tomato, beetroot, cos lettuce, bacon, egg	\$21.90
	001.00	& BBQ sauce	
Chicken Schnitzel Traditional style with gravy, coleslaw & chips	\$21.00	Southern Chicken Burger Fried chicken breast, pickles, cheese,	\$20.90
Pork Cutlet (GF)	\$30.00	tomato, lettuce & chipotle mayo	
24-hour marinade, sweet potato mash, red		Steak Sanger	\$22.00
cabbage & mustard sauce		Grass fed rump, cheese, lettuce, tomato,	<b>QZZ.00</b>
<b>Veal Caponata</b> Crumbed veal with chips & salad OR warm	\$26.00	beetroot & onion jam with BBQ sauce on thick toasted bread	
pasta salad with capsicum, zucchini, baby tomatoes & eggplant		Plant Based Burger (VG) Burger, spiced avocado, red onion, BBQ	\$19.90
Polenta Dusted Lamb Cutlets (DF) Served with a warm Greek salad & salsa verde		sauce, lettuce, & tomato on a potato bun	
(2 Pieces)	\$30.00	ADD ONS:	¢7.00
(3 Pieces)	\$36.90	Streaky Bacon Cheese	\$3.00 \$1.50
	\$30.90	Beetroot	\$1.30
Nolan's Private Selection (DFA) (finished on 75 days grain)		Pineapple	\$1.20
Rump 200 gram (GF)	\$27.00	Free Range Egg Gluten Free Bread	\$1.50
		Gluten Free Bread	\$2.00
Rump 300 gram (GF)	\$33.00	PIZZA (Available on Gluten Free Bo	ise \$4.00)
Rib Fillet 300 gram (GF)	\$30.90		
Served with salad, chips & your choice of sauce: mushroom, peppercorn, grilled onion		Margherita (V, GFA)	\$18.90
gravy or bearnaise		Napoli base, cherry tomatoes, bocconcini, mozzarella & fresh basil	
ADD ONS:	<b>07.50</b>	Hawaiian (GFA)	\$19.90
Battered Onion Rings Calamari Rings	\$3.50 \$5.50	Napoli base with smoked ham, pineapple &	
Grilled Prawns	\$7.00	topped with mozzarella	
FROM THE OCEAN		Pepperoni (GFA) Napoli base with pepperoni &	\$19.90
Atlantic Colmon (OF DEA)	Ċ71.00	topped with mozzarella.	
Atlantic Salmon (GF, DFA) Grilled salmon, pak choy, mash & mango salsa	\$31.90	Meatlovers (GFA)	\$20.90
		Napoli base with bacon, Italian sausage,	
Coral Trout  Battered Coral trout, shaved fennel &	\$24.90	smoked ham, mozzarella & topped with BBQ	
mixed leaf salad with chips & garlic aioli		sauce	
THINEGUEAR SAIAG WITH CHIPS & BALLIC AION		Gambaro Picante (GFA)	\$22.50
Grilled Barra (GF)	\$28.90	Confit garlic base, grilled prawns, rocket, fresh herbs with hollandaise sauce	
Skin on Barra atop charred kipfler potatoes,			
spinach & pumpkin salad		Peri Peri Chicken (GFA)  Marinated chicken, cherry tomatoes &	\$22.50
Garlic Prawn Hot Pot	\$25.90	capsicum with a peri-peri sauce	
Grilled Tiger prawns, spinach, garlic butter &			\$20.90
cream sauce with steamed fragrant rice		Veggie Lovers (V, GFA) Red onion, tomato, mushrooms, black olives,	\$20.70
Seafood Bowl	\$26.90	green bell pepper & artichoke hearts	
Tempura prawns, battered hoki, potato		Prosciutto (GFA)	\$20.90
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scallop, salt & pepper squid with chips, salad		Napoli base & mozzarella cheese, topped with	
& tartare sauce		Napoli base & mozzarella cheese, topped with prosciutto, rocket, balsamic glaze & parmesan	
A A CONTRACTOR OF THE PARTY OF	ry Free	prosciutto, rocket, balsamic glaze & parmesan	\$21.50
	ry Free		\$21.50

**Gluten-Free Disclosure:** While GF items are prepared without gluten-containing ingredients, it may contain traces of gluten. Please speak to our staff if you require strictly no traces of gluten.