BRASSERIE

All prices displayed are members' prices.

Add \$3 for non-members.

BREAD FROM THE OVEN

GARLIC BREAD \$8.50

Oven-baked bread brushed with garlic butter.

CHEESY GARLIC BREAD \$9.00

Oven-baked bread topped with garlic butter and mozzarella.

GARLIC PIZZA BREAD (GLUTEN FREE BASE \$4) \$12.00

Oval pizza base brushed with confit garlic & mozzarella.

STONE BAKED CIABATTA \$14.0

Crusty stone-baked ciabatta served with confit garlic butter, extra virgin olive oil, and balsamic glaze—perfect for sharing or starting your meal.

ENTRÉES

HOUSE-MADE CRAB CAKES \$19.50

Golden crab cakes, crisp on the outside and tender inside, served with miso aioli and fresh dill. Presented with bonito flakes and creamy avocado.

CHICKEN, CORIANDER & MINT \$18.00 SPRING ROLLS (DF)

Crispy rolls filled with tender chicken, fresh coriander, and mint, served with a rich sesame dipping sauce.

VEGETARIAN SPRING ROLLS (V, VG) \$17.00

Filled with cabbage, carrot, and vermicelli noodles served with sweet chilli sauce.

TEMPURA PUMPKIN FLOWER (V) \$18.00

Battered Pumpkin flowers filled with goats cheese & semi dried tomatoes, hollandaise sauce with chives and lemon zest.

DUMPLING DUO \$9.90

Steamed pork & vegetarian dumplings (2 of each) with soy and ginger dipping sauce.

WONTON SOUP \$17.90

Silky pork wontons in a fragrant ginger and garlic broth, served with bok choy and spring onion, finished with toasted sesame oil and crispy shallots.

PORK BELLY (GF, DF) \$19.90

Slow-cooked pork belly with golden crackling, served over a smooth avocado mousse and hoisin sauce. Garnished with pickled daikon, toasted sesame seeds, and fresh coriander.

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

SALADS

CLASSIC CAESAR SALAD (VA, GFA) \$19.90

Crisp baby Cos lettuce, crunchy croutons, shaved parmesan, soft boiled egg, Caesar dressing, bacon.

POKE BOWL (V, VG, GF) \$19.90

Nutritious quinoa bowl with diced cucumber, cherry tomatoes, avocado, pickled daikon, and julienned carrot. Finished with Japanese dressing, fresh herbs, and a sprinkle of togarashi.

MEDITERRANEAN GREEK SALAD (V, VGA, GF) \$19.90

A vibrant mix of tomato, cucumber, red onion, olives, and fire-roasted capsicum on baby cos, topped with tangy feta, Greek dressing, and a sprinkle of oregano.

THAI BEEF SALAD (DF, GF) \$23.00

Delicious grilled beef rump served on mesclun with cucumber, cherry tomatoes, red onion, and herbs, tossed in a zesty Thai dressing and topped with pickled vegetables.

ADD ONS

Grilled Beef	\$7.00
Grilled Chicken	\$7.00
Grilled Prawns	\$7.00
Marinated Tofu	\$6.00

PASTAS

(GLUTEN FREE PASTA \$3.50)

WAGYU BOLOGNESE RIGATONI \$23.00

Mouth-watering Wagyu beef and Angus mince in a rich Napoli sauce with garlic, onion, and fresh herbs, finished with shaved parmesan.

A bold, comforting classic with premium flavour.

MUSHROOM GNOCCHI \$22.00

Pillowy gnocchi tossed in a creamy garlic sauce with roasted mushrooms, parmesan, parsley, and finished with truffle oil.

Warm, hearty, and full of depth.

SEAFOOD LINGUINE \$26.00

Succulent prawns, calamari, barra and mussels tossed through linguine in a light napoli sauce, with garlic and herbs, finished with fresh parsley. Bright, coastal, and full of Mediterranean flavour.

SIDES

CREAMY MASHED POTATOES (GF, V)	\$6.00
ROASTED KIPFLER POTATOES (GF, V)	\$6.00
GARDEN SALAD (GF, V, VG, DF)	\$6.00
CHIPS AND GRAVY (GF, V)	\$8.00
BROCCOLINI IN GARLIC BUTTER (GF, V)	\$8.00
BREAD ROLL AND BUTTER (V) \$2.00 OR 2 FOR	\$3.00
BOWL OF BAIN VEGETABLES (GF, V)	\$7.00

PADDOCK TO HEN HOUSE | GRILL

CHICKEN SCHNITZEL

\$22.5

Tender chicken breast, coated in golden crumbs and crisply fried to perfection. Served with our traditional gravy and a fresh lemon wedge.

CHICKEN PARMIGIANA

\$25.90

Golden crumbed chicken breast topped with rich Napoli sauce, shaved ham, and melted cheese—classic, hearty, and always satisfying.

PORK CUTLET (GF)

\$32.50

Juicy grilled pork cutlet served over creamy brown butter mash, with tender charred broccolini and finished with a rich house-made jus—a hearty and elegant classic.

BOURBON GLAZED PORK RIBS

\$36.00

Fall-off-the-bone pork ribs glazed in a rich bourbon BBQ sauce, flame-finished for a smoky, caramelized crust. Served with crispy mac & cheese croquettes and a side of house slaw for balance and crunch.

MASSAMAN BEEF CHEEK CURRY (GF, DF)

\$28.0

Slow-braised beef cheek in a rich, Thai-style massaman curry infused with kaffir lime and creamy, steamed jasmine rice.

NOLAN'S	RUMP 2	200G ((GF)
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\$28.50

NOLAN'S RIB FILLET 300G (GF)

\$38.50

WAGYU RUMP 300G (GF)

\$46.00

Steaks served with salad, chips & your choice of mushroom, peppercorn, gravy or bearnaise sauce.

ADD ONS

Battered Onion Rings	\$4.00
Calamari Rings	\$6.00
Grilled Prawns	\$7.00

FROM THE OCEAN

PAN ROASTED BARRAMUNDI FILLET (GF)

\$29.90

Crispy-skin Barramundi served with creamy mash, steamed broccolini, and blistered cherry tomatoes.

A classic dish featuring a popular fish.

TEMPURA CORAL TROUT

\$25.9

Lightly battered coral trout fillet served with a refreshing mango salad, pickles, fresh mint, and roasted peanuts. Accompanied by house-made tartare sauce.

SEAFOOD BOWL

\$27.90

A crisp mix of tempura prawns, calamari, potato scallop, and battered fish. Served with Thai-style mango salad, roasted peanuts, and a side of tartare sauce.

A vibrant, well-balanced dish highlighting freshness.

A vibrant, well-balanced dish highlighting freshness and texture.

GRILLED SALMON (GF, DFA)

\$32.5

Crispy-skin pan-seared salmon fillet served with roasted confit potatoes, tender broccolini, and a silky dill crème fraiche.

A clean and classic dish showcasing premium Australian fish.

GARLIC PRAWN HOT POT (GF)

\$26.90

Juicy prawns stir-fried in a rich garlic cream sauce with tender baby spinach, served warm with a side of steamed jasmine rice. Comforting, aromatic, and full of flavour—perfect for garlic lovers.

PI77AS

(GLUTEN FREE BASE FOR \$4)

MARGHERITA (V)

\$19.90

Tomato base topped with mozzarella and fresh basil. A simple, timeless classic.

HAWAIIAN

\$20.90

Tomato base with ham, pineapple, and melted mozzarella. Sweet and savoury in perfect harmony.

PEPPERONI

\$20.90

Tomato base layered with mozzarella and spicy pepperoni slices.

A bold favourite with a fiery kick.

MEAT LOVERS

\$21.90

Tomato base loaded with mozzarella, bacon, ham, and pepperoni, finished with a smoky BBQ drizzle. *Packed with flavour for the meat enthusiast.*

TRUFFLE MUSHROOM (V)

\$23.00

Confit garlic base topped with mozzarella, caramelised onion, and a mix of sautéed mushrooms, finished with aromatic truffle oil.

Earthy, rich, and indulgently vegetarian.

BURGERS

STEAK SANDWICH

\$23.00

Grilled rump steak with cheese, cos lettuce, tomato, beetroot, BBQ sauce, and onion jam. Served on toasted bread with a side of chips.

Hearty and satisfying—an Aussie classic.

WORKS BURGER

\$22.50

150g Angus Australian beef patty with cheese, cos lettuce, tomato, beetroot, fried egg, BBQ sauce, and onion jam. Served on a burger bun with chips.

Loaded with flavour and built to fuel your day.

CHICKEN BURGER

\$22.50

Crispy southern-fried chicken with cheese, cos lettuce, tomato, cucumber pickles, and smoked chipotle sauce. Served with chips.

Crunchy, smoky, and packed with bold flavour.

PLANT-BASED BURGER (V, VG)

\$22.00

Grilled plant-based patty with cos lettuce, tomato, pickles, BBQ sauce, and onion jam, served on a soft potato bun with chips.

A tasty vegan alternative with all the classic fixings.

ADD ONS

ADD ONO			
Streaky Bacon	\$3.50	Beetroot	\$1.30
Cheese	\$1.50	Pineapple	\$1.30
Free Range Egg	\$1.50	Gluten Free Bread	\$2.50

KID'S MENU

ALL KIDS MEALS \$12.00

(COMES W/ SMALL CUP OF VANILLA ICE CREAM & TOPPING)

KIDS GRILLED CHICKEN W/ CHIPS

KIDS FISH & CHIPS

KIDS DINO NUGGETS & CHIPS

KIDS BURGER & CHIPS

KIDS PIZZA (NAPOLI SAUCE, HAM, CHEESE)

KIDS ROAST & VEGETABLES (GF)

(GF) - GLUTEN FREE (VG) - VEGAN (DF) - DAIRY FREE (V) - VEGETARIAN (A) - AVAILABLE