



MAIN MENU

OPEN DAILY

ENTRÉE

Soup of the day <i>Freshly baked roll butter</i>	9	Creamy garlic prawns <i>Creamy dill & parsley pesto sourdough</i>	21
Warm garlic bread	10	Steamed mussels <i>Pesto cream grilled sourdough</i>	22
Warm cheesy garlic bread	13	Sweet-chilli glazed chicken tenders <i>Aioli dill pickles</i>	17
Crispy bacon mozzarella garlic bread	14		

PASTA

All available as a GFO

Beef & red wine ragù <i>Rigatoni shaved parmesan rosemary pangrattato</i>	32	Josper smoked chicken breast <i>Pumpkin & sage cream spaghetti</i>	30
Grilled veg rigatoni <i>Olives rocket tomato-pine nut pesto</i>	29	Seafood spaghetti <i>Grilled prawns calamari mussels tomato lemon rocket</i>	35

SALADS & LIGHT MEALS

Grazing board (Serves 2-3) <i>Prosciutto Josper smoked chorizo salami brie cheddar Kalamata olives dip of the day bread crackers preserve</i>	35
Classic Greek <i>Feta Kalamata olives pickled onion cherry tomato cucumber dill vinaigrette</i>	20
Caesar salad <i>Cos parmesan croutons bacon poached egg anchovies parmesan shavings classic Caesar dressing</i>	22

Add Josper smoked chicken +5

MAINS

Served with Chips & salad or Veg of the day

Oven roast barramundi <i>Burmese curry cream herb & almond salad crushed potatoes</i>	36	Chicken schnitzel <i>GFO / VGO</i>	27
Miso honey salmon <i>Crab bisque sautéed greens steamed potatoes</i>	36	Traditional chicken parmigiana <i>GFO / VGO</i>	29
Beer battered fish <i>Tartare sauce lemon</i>	30	RSL Roast of the day <i>GF</i>	30
Salt & lemon pepper crumbed calamari <i>Tartare sauce lemon</i>	29	Curry of the day <i>Steamed rice butter naan raita</i>	30
		Grilled mushroom & leek wellington <i>VG</i>	30

BURGERS

Served with chips

Josper grilled BBQ beef & cheese burger <i>Crispy bacon & onion jam chipotle mayo tomato lettuce dill pickles brioche bun</i>	28
Crunchy chicken burger <i>Battered pineapple tandoori mayo slaw cheese brioche bun</i>	27
Vegan burger <i>Dill pickle battered pineapple tomato relish lettuce tomato vegan bun</i>	27

DESSERTS

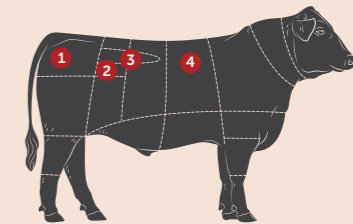
Vanilla pavlova <i>Summer fruit Chantilly cream coconut crunch</i>	14	Ice-cream sundae <i>Fresh cream wafer cherry chocolate choice of topping</i>	12	Classic ice-cream <i>Your choice of topping</i>	7
Rich chocolate brownie <i>Warm chocolate ganache vanilla ice-cream</i>	15	Fruit tartlet <i>Vanilla custard berries meringue</i>	14		

FROM THE JOSPER® GRILL

YOUR WAY

RARE - Seared outside and still 75% red through the centre
MEDIUM RARE - Mostly pink to red centre. Soft & juicy on the inside
MEDIUM - A more pronounced band of pink in the centre
MEDIUM WELL - Thoroughly cooked with a slight hint of pink inside
WELL DONE - Completely cooked until brown throughout

BUTCHER'S GUIDE



- 1 Rump
- 2 Porterhouse
- 3 Fillet
- 4 Ribeye

Served with Chips & rocket salad or Veg of the day and 1 topping / sauce

Porterhouse 300g <i>GF</i>	43	Ribeye steak on the bone 400g <i>GF</i>	56
Eye fillet medallion 250g <i>GF</i>	49	Pork loin chop 250g <i>GF</i>	32
Signature dry rub rump 300g <i>GF</i>	40		

TOPPINGS & SAUCES

All sauces & toppings are GF

- Peppercorn café de Paris
- Mushroom & garlic cream
- Gravy
- Green peppercorn cream
- Red wine jus

KIDS

13 EACH

12yrs and under

Served with Chips or Veg sticks or Salad

All kid's meals come with a complimentary ice-cream & sauce

Spaghetti Napoli <i>Parmesan shavings</i>	GFO
Spaghetti beef ragù <i>Parmesan shavings</i>	GFO
Chicken tenders <i>Fried or grilled</i>	GFO
Battered fish <i>Sauce</i>	
Calamari <i>Aioli</i>	GF
Junior RSL Roast of the day	GF

SENIORS

SENIORS ENTRÉE

Soup of the day <i>Freshly baked roll butter</i>	6	Cheesy garlic bread ½	6.5
Garlic bread ½	5.5	Bacon cheesy garlic bread ½	7.5

SENIORS MAINS

Served with Chips & salad or Veg of the day

Salt & lemon pepper crumbed calamari <i>Tartare sauce lemon</i>	19	Chicken schnitzel <i>GFO</i>	18
Beer battered fish <i>Tartare sauce lemon</i>	19	Traditional chicken parmigiana <i>GFO + VGO</i>	19
RSL seafood basket <i>Tartare sauce lemon</i>	24	Spaghetti beef ragù <i>Shaved parmesan</i>	23
Creamy garlic prawns <i>Basmati rice rocket lemon</i>	20	Seniors steak <i>With topping or sauce - see toppings & sauce selection.</i>	27
Seafood spaghetti <i>Grilled prawns calamari mussels tomato lemon rocket</i>	24	Curry of the day <i>Steamed rice butter naan raita</i>	18
Grilled veg rigatoni <i>Olives rocket tomato-pine nut pesto</i>	18	RSL Roast of the day <i>GF</i>	19

SENIORS DESSERT

Seniors cake of the day	6	Seniors Ice-cream <i>Your choice of topping</i>	4
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GF = Gluten Friendly GFO = Gluten Friendly Option add 2 V = Vegetarian VG = Vegan VGO = Vegan Option

Please note: our kitchen makes use of a wide variety of ingredients, including wheat flour, egg, soybean, peanuts, bee pollen and as such, not all ingredients are listed. 10% Surcharge applies to all items on PUBLIC HOLIDAYS