

WELCOME

Our talented chefs are committed to providing you with the freshest meals, crafted just for you. Please note that our dishes are made to order, so your patience is greatly appreciated as we prepare each item with care. We invite you to order from our entrée menu to start your dining experience.

Upon ordering, please inform our staff of any allergies or dietary requirements you may have. All care is taken when catering for special requirements but please note we handle products such as seafood, flour, nuts and various other produce. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Thank you for choosing us, and we hope you have a wonderful dining experience!

SUNDAY TO THURSDAY: Full Menu 11.30am-2.30pm & 5pm-9pm Daily Lunch Specials 11.30am-2.30pm

FRIDAY & SATURDAY: Full Menu 11.30am-2.30pm & 5pm-9.30pm Daily Lunch Specials 11.30am-2.30pm

WEEKNIGHT SPECIALS: Monday to Thursday 5pm-9pm

ENTREES

GARLIC BREAD: add cheese \$1 add bacon & cheese \$3	\$8.9
EYE FILLET TARTARE MB2+ Hand diced Angus eye fillet mixed with pickled baby onion, mustard, gherkins and raw egg yolk served with horseradish mayo and ciabatta croutons Please allow up to 30 minutes to prepare	\$18
CRAB & SHRIMP BAO (3) Snow crab meat and shrimp with Japanese mayo and cucumber on a soft bao bun topped with tobiko and spring onion	\$18.5
SEARED SCALLOPS GF SF D J Seared Japanese scallops on a bed of smoked carrot puree topped with avocado, lime & jalapeno cream and tobiko	\$16
NATURAL OYSTERS F A Fresh pacific oysters topped with wakame, pickled ginger and ponzu dressing HALF DOZEN	\$20.9
Kilpatrick Oysters 💿 🔺	\$20.9 \$41.8
Pacific oysters with bacon, sweet & smoky Worcestershire sauce HALF DOZEN DOZEN	\$23.5 \$47
CHICKEN SATAY (3) CF Ginger marinated grilled chicken skewers topped with house satay sauce, aromatic chicken flavoured rice, Asian pickled cucumber, pineapple and onion	\$16
CREAMY GARLIC PRAWNS GF A SF Lemon & garlic sautéed local prawns with double cream, blistered cherry tomatoes, parsley and aromatic chicken flavoured rice	\$19.9
SOUTHERN FRIED SQUID If Southern spice dusted and flash fried squid strips served with Vietnamese dipping sauce	\$14.9
BOWL OF CHIPS Fried potato chips with aioli add gravy \$2	\$9
BOWL OF SWEET POTATO WEDGES 🕑 Fried sweet potato wedges with sour cream and sweet chilli sauce	\$14

SEAFOOD

BATTERED BARRAMUNDI A Battered barramundi fillets served with chips, garden salad, lemon and tartare sauce	\$27.9
SEAFOOD BOUILLABAISSE SF M Medley of local prawns, scallops, snow crab meat, fish pieces and squid with tomato, celery, carrot and herbs served with toasted ciabatta	\$32.9
GRILLED KING PRAWNS LINGUINI SF A Marinated grilled king prawns served atop linguini pasta tossed in salsa verde, anchovy, caper sauce and parmesan	\$31.9
SOUTHERN FRIED SQUID M JJ Southern spice dusted and flash fried squid strips served with chips, house salad and Vietnamese dipping sauce	\$24.9
CRISPY SKIN SALMON FILLET Pan seared salmon fillet on a bed of rustic potato & chorizo hash with seasonal greens and bearnaise sauce	\$34.9
MORNAY LOBSTER S Half lobster topped with creamy cheese sauce served with potato mash and seasonal vegetables	\$30.9
BAKED MARKET FISH GF A Oven baked market fish fillet topped with house olive and semi-dried tomato tapenade served with creamy mash and seasonal greens Please ask your server for today's market fish	\$33.9

HOUSE SPECIALTY- DRY AGED STEAK

Signature Cut Prime Australian Grain Fed Angus Steak

Dry aged & cut in-house, cooked to your liking, served with parmesan mash potato and seasonal greens and chef's signature sauce

Please ask your server for today's cut of the day and allow up to 45mins cooking time

DRY AGED STEAK & SEAFOOD PLATTER

Signature cut prime Australian grain fed angus beef dry aged & cut in-house served with southern fried squid, six fresh pacific Oysters, four grilled king prawns, two battered barramundi, chef's choice of fresh salad, dipping sauces and chips with a bottle of house wine of your choice. *No takeaway on wine.

Please ask your server for today's cut of the day and allow up to 45mins cooking time

FROM THE BUTCHERS BLOCK

Our steaks are carefully sourced from local paddocks and specialised cross breeders of the highest standards that ensure their cattle are grain fed for a minimum of 150 days and reach a marble score between of 2+ to ensure high quality, tenderness and taste

Our Signature Steaks	
200gr Angus eye fillet 💷	\$41
300gr Angus rib fillet 💷	\$38
300gr Angus rump steak 💷	\$33
300gr Angus sirloin steak 💷	\$34

All steaks are char grilled, oil basted and served with chips, salad and your choice of gluten free sauce. Substitute gluten free mash and vegetables available for an extra \$3

Creamy trio of mushroom	Green pepper	House jus	Traditional gravy
Truffle butter	Confit garlic cream	Bearnaise	Extra sauce \$2

$TOPPERS\,$ Available with the purchase of a steak, main meal or salad

250gr smoked bbq pork ribs 🕞	\$12
Tasmanian Kilpatrick Oysters (3) 🗛 🕞	\$10
Grilled prawn cutlets (3) GF 🗛 SF	\$8
Crumbed prawn cutlets (3) 💵 🕕	\$5
Onion rings (6) V	\$3.5
Calamari rings (3) 🕕	\$5
Chicken skewers (2) GF	\$6

\$65

\$150

CHICKEN

CARIBBEAN STYLE CHICKEN SUPREME 🖙 🖋

Chicken breast marinated with Caribbean all-spice served with aromatic chicken flavoured rice, Asian greens and lightly spiced house chutney

CHICKEN SATAY (6) N GF

Ginger marinated grilled chicken skewers topped with in house satay sauce served with aromatic chicken flavoured rice and Asian pickled cucumber, pineapple and onion

BURGERS

CRISPY CHICKEN BURGER 🖋

Milk bun with spiced crispy chicken fillet, bacon, grilled Australian pineapple, cheese, cos lettuce, tomato and chipotle sauce served with a side of seasoned chips

Steak Sandwich

Sirloin minute steak on ciabatta bread with bacon, brie cheese, house caramelised onions, cos lettuce, tomato and horseradish mayo served with a side of seasoned chips

Garden Vegan Burger 🕶

Aromatic vegetable base patty, vegan cheese, cos lettuce, tomato, avocado, Australian pineapple, salsa and vegan aioli served with a side of seasoned chips

SALADS

CAESAR SALAD Baby cos, bacon, croutons, parmesan, boiled egg and creamy dressing	\$17.9
BEETROOT, AVOCADO & BOCCONCINI SALAD V & N Cos lettuce tossed with cucumber, Spanish onion, toasted almonds,	\$18.9

orange segments and slaw dressed with French vinaigrette topped with roasted beetroot, bocconcini cheese and avocado

JUST FOR KIDS

Available for ages 13 years & under

All meals \$12 and include tomato sauce and kids drink

Linguini bolognaise

Battered fish & chips

Chicken popcorn & chips

Cheeseburger & chips

Add a scoop of ice cream for \$3.5

\$24.5

\$20

\$23.9

\$18.9

STICKY DATE PUDDING Warm sticky date & ginger pudding topped with sticky toffee sauce & served with vanilla ice cream, chocolate dusting & a chocolate wafer stick	\$11.5
WHITE CHOCOLATE & STRAWBERRY CHEESECAKE White chocolate cheesecake with a smooth strawberry compote centre on a crunchy biscuit, topped with white chocolate shavings & strawberry with berry compote & vanilla ice cream	\$11.5
BERRY THE HATCHET Single scoop of vanilla, chocolate & strawberry ice cream with brownie pieces, mixed berries, berry coulis, whipped cream topped with a chocolate wafer stick	\$10
CHOCOLATE RASPBERRY DATE SPONGE © Chocolate, raspberry & date sponge cake with coconut ganache & buckwheat crumble garnished with raspberry coulis	\$10

COFFEE & DESSERT SPECIAL

Add a regular coffee to any of our desserts for only \$3

🔇 Contains Nuts 🔮 Vegetarian 🔮 Vegan 🚳 Mixed Source 🕕 Imported 🔹 Australian 🚳 Gluten Friendly 🚳 Shell Fish Mild Medium Medium

HOT & COLD DRINKS

COFFEE

Mug upgrade	\$1
Cappucino	\$4
Flat white	\$4
Latte	\$4
Long black	\$3.5
Chai latte	\$4
Mocha	\$4
Babycino	\$2
Piccolo	\$3.8
Espresso	\$3.5
Hot chocolate mug	\$5
Decaf	\$0.7
Syrups	\$0.8
Caramel Vanilla Hazelnut	
Tea Pots	\$5

English breakfast Sencha green tea Earl grey Chamomile Peppermint

MILK DRINKS

Iced chocolate	\$7
Iced coffee	\$7
Milkshake	\$7
Thickshake	\$8.5

Chocolate | Vanilla | Coffee | Strawberry | Caramel

\$13 COCKTAILS

Gordon's Pink Gin Spritz

A refreshing balance of raspberries, strawberries & redcurrants with King Valley Prosecco & lemonade

ESPRESSO MARTINI

Fresh extracted espresso coffee shaken with Smirnoff 21 Triple distilled Vodka & Kahlua coffee liqueur

STRAWBERRY MOJITO

A refreshing twist on the classic Mojito. Fresh strawberries & mint muddled & shaken with Pampero White Rum & lime juice

Tommy's Margarita

Single pressed limes, Jalisco blue agave nectar with premium 100% Agave Casamigos Blanco Tequila

Fruit Tingle

Smirnoff 21 Triple Distilled Vodka, Parfait Amour, Blue Curacao, lemonade & raspberry

ON TAP SCHOONERS

Hard Rated Lemon Squash	\$10
Red Poppy Pale Ale	\$6.5
Gold Poppy Crisp	\$6
Byron Bay Lager	\$7
XXXX Gold	\$6.5
GREAT NORTHERN ORIGINAL	\$7.5
Great Northern Super Crisp	\$6.5

MOCKTAILS

STRAWBERRY MOJITO A non- alcohol version of the refreshing twist on the classic Mojito, lime juice,	\$9
fresh strawberries, crushed and muddled mint TROPICANA Fresh lime, pineapple juice and raspberry cordial shaken and charged with	\$9
dry ginger ale KOMBUCHA PASSION Fresh lime juice, passionfruit, mint and passionfruit Kombucha	\$10

WINE			
White	150ml	250ml	Bottle
Chalk Hill Blue Semillon Sauvignon Blanc South Australia	\$6	\$9	\$27.5
Chalk Hill Blue Moscato South Australia	\$6.5	\$10	\$30
White Poppy Sauvignon Blanc South Australia	\$7	\$11	\$30
Rochford Latitude Chardonnay Yarra Valley, VIC	\$9	\$13	\$37.5
Mt Riley Sauvignon Blanc <i>Marlborough, NZ</i>	\$9	\$13	\$37.5
Mt Riley Pinot Gris Marlborough, NZ	\$9	\$13	\$37.5
Paladino Veneto Pinot Grigio <i>Veneto, Italy</i>	\$9	\$13	\$37.5
Basileus Riesling <i>Clare Valley, SA</i>	\$9	\$13	\$37.5
Rhythm & Rhyme Rosé South Australia	\$7	\$11	\$30
Les Peyrautins Grenache Rosé Languedoc, France	\$10	\$15	\$45
Red	150ml	250ml	Bottle
Chalk Hill Blue Cabernet Merlot South Australia	\$6	\$9	\$27.5
Purple Poppy Shiraz South Australia	\$7	\$11	\$30
Hollick The Bard Cabernet Sauvignon <i>Coonawarra, SA</i>	\$9	\$13	\$37.5
Mt Riley Pinot Noir Marlborough, NZ	\$9	\$13	\$37.5
Angove McLaren Vale Shiraz McLaren Vale, SA	\$9	\$13	\$37.5
Rocca Chianti DOCG <i>Tuscany, Italy</i>	\$9	\$13	\$37.5
Basileus Shiraz Barossa Valley, SA	\$9	\$13	\$37.5
Devoción Argentinian Organic Malbec Mendoza, Argentina	\$9	\$13	\$37.5
Les Peyrautins Merlot <i>Languedoc, France</i>	\$10	\$15	\$45
Napa Cellars Pinot Noir Napa Valley, USA			\$55
BUBBLES		180ml	Bottle
Chalk Hill Blue Bubbles South Australia		\$6	\$27.5
Charles Pelletier Blanc de Blancs Burgundy, France		\$9	\$35
Lost Farm Sparkling Chardonnay Pinot No Tamar Valley, TAS	ir NV		\$55
Piccolo Range		200ML	
Long Row Spark Brut Cuvée South Australia		\$9 #2	
Emeri Pink Moscato Villa Jolanda Prosecco		\$9 \$10	

EXCLUSIVE MEMBERS LUNCH MENU Available daily 11.30am to 2.30pm

200GR RUMP STEAK Served with chips, salad and your choice of gravy, pepper, mushroom or beef jus *Upgrade to surf & turf with creamy garlic prawns \$20.9	\$15.9
CLASSIC FISH & CHIPS Choice of crumbed or salt & pepper battered fish served with chips, salad and tartare sauce	\$12.9
BEEF BURGER Beef patty, cheese, lettuce, tomato, chef's special burger sauce on milk bun with chips and aioli	\$12.9
Stroganoff Chicken Pasta	\$13.9
Linguini pasta tossed in creamy mustard gravy sauce with chicken, mushrooms, parsley, onion and garlic sauce topped with parmesan	·
Caesar Salad	\$13.9
Cos lettuce, bacon, boiled egg, parmesan cheese, croutons and caesar dressing	
Add chicken skewer \$2	
Add anchovies \$2	
CHEESY STEAK WRAP	\$13.9
Seasoned steak strips, sautéed onion, capsicum, mozzarella & cheese sauce rolled on tortilla wrap served with chips	
LAMB LOIN CHOPS G	\$16
Marinated lamb loin chops served with chips, salad and gravy	
Seafood Basket SF	\$14.9
Crumbed seafood basket, chips and salad	,
Extras available with any lunch special	
Substitute mash & vegetables	\$3
Add additional sauce or gravy	\$2
Add a schooner of post mix	\$2
Add a schooner of select beer Please ask your server for today's beer selections	\$4

EXCLUSIVE MEMBERS NIGHT SPECIALS AVAILABLE MONDAY TO THURSDAY 5PM-9PM

MONDAY \$5.00 MEAL OFFER

Purchase any meal from our lunch menu for only 500 Fortuna Reward Points Offer available lunch & dinner including public holidays

2 FOR TUESDAY \$52

Choice of any two dishes from the selected menu below

Grilled King Prawns Linguini 🕫 🗛

Marinated grilled king prawns served atop linguini pasta, tossed in a salsa verde, anchovy, caper sauce and parmesan

Seafood Bouillabaisse 💵 💹

Medley of local prawns, scallops, snow crab meat, fish pieces and squid with tomato, celery, carrot and herbs served with toasted ciabatta

Crispy Skin Salmon Fillet (A)

Pan seared salmon fillet on a bed of rustic potato and chorizo hash with seasonal greens and bearnaise sauce

MORNAY LOBSTER SF D

Half lobster topped with creamy cheese sauce served with potato mash and seasonal vegetables

300gr Angus Sirloin Steak

Served with chips, salad and your choice of one sauce

300gr Angus Rump Steak

Served with chips, salad and your choice of one gluten free sauce

Mushroom gravy	Traditional gravy	Red wine jus	Bearnaise
Truffle butter	Confit garlic cream	Pink peppercorn	Gravy

WEDNESDAY- CHICKEN MIGNON & PRAWNS S

Oven baked chicken fillet wrapped in bacon, topped with creamy garlic prawns served with chips and salad

THURSDAY – TOP THAT RUMP

200gr Rump steak served with chips, salad and gravy with your choice of one topper: Calamari rings Onion rings Crumbed prawn cutlets SF

EXTRAS AVAILABLE WITH ANY NIGHT SPECIAL

Substitute mash & vegetables GF

Add additional sauce or gravy

Terms and conditions apply

\$21.9

\$3

\$2

\$20.9