

## STARTERS & LIGHT MEALS

	VISITOR	MEMBER
<b>Crispy Fried Wings (4)</b> with coleslaw Choice of BBQ sauce or Buffalo spicy glaze	16	14
<b>Soup Of The Day</b> <span style="color: green;">v</span>	12	10
<b>GF Bread</b> Two slices (toasted) garlic & herb butter	4	4
<b>Caesar Salad - Entrée/Main</b> (no croutons)	17/20	15/18
+ char grilled chicken	4	4

## PIZZA (12 INCH) GF BASE

<b>Margherita</b> <span style="color: green;">v</span> - Fresh tomato, mozzarella, basil	25	23
<b>Hawaiian</b> - Ham & pineapple	25	23
<b>BBQ Pork Pizza</b> - Pork, red capsicum red onion and BBQ Sauce	27	25
<b>Lamb</b> - Lamb, pumpkin, black olives, red onion and spinach	27	25

## BURGERS

All Burgers built with lettuce, tomato, red onion and pickle served on GF Bun with new potatoes

<b>Char Grilled Chicken Burger</b> with ranch dressing and slaw	21	19
<b>Plant Based Vegan Burger</b> <span style="color: green;">v</span> with veganise and salad	23	21

## THE BOARDWALK CARVERY

### ROASTED PORK OR LAMB

Served with traditional accompaniments, roast potatoes, vegetable medley & gravy

	VISITOR	MEMBER
Small	18	16
Regular	22	20
Large	27	25



300pt Member Vouchers can be redeemed for a small carvery, or used as \$10 off the member price of any item.

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

v Vegetarian

## MAINS

### Grilled Fish & New Potatoes

with salad, tartare sauce & fresh lemon

VISITOR

25

MEMBER

23

### Potato Gnocchi tossed with basil pesto v

Pumpkin, sundried tomato, caramelised onion, red capsicum, spinach and parmesan  
 + grilled chicken

26

24

4

4

### Char Grilled Chicken

Choice of sauce, buttered new potatoes & choice of coleslaw or vegetable medley

23

21

### Chicken Coconut Curry

with steamed rice, contains nuts and seafood

27

25

## FROM THE GRILL

### Grilled Tasmanian Salmon

with crushed new potatoes, broccolini & hollandaise

32

30

### Grilled Scotch Fillet (300gm)

Choice of sauce with salad or vegetable medley & buttered new potatoes

40

38

## EXTRAS

### Coleslaw

5

5

### Sauce Options

Pepper / Mushroom / BBQ / Gravy / Garlic butter / Garlic cream / Hollandaise

3

3

Sweet chilli / Smokey tomato relish / Veganise / Tartare / Aioli / Sour cream

1.5

1.5

## SIDES

**Garden Salad** with vinaigrette dressing

9

7

**Steamed Vegetables**

9

7

**Buttered New Potatoes**

9

7

## DESSERT

### Berry Pavlova

with vanilla cream and mixed berry compote

10

10

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