

CHEFS GRILL

Small plates

GARLIC BREAD (V)	M \$5.9	V \$6.5
Roasted garlic and herb butter		
PARMESAN POLENTA CHIPS (V) (GF)	M \$10.4	V \$11.6
With jalapeño mayo		
FRIED SZECHUAN CHICKEN RIBS	M \$15.2	V \$16.9
Tossed with szechuan pepper, fresh chilli, shallots, with kewpie mayo		
SALT & PEPPER SQUID (GF)	M \$16.1	V \$17.9
Squid seasoned and dusted with chickpea rice flour, served with fresh lemon and roasted garlic aioli		

Rotisserie

PLEASE ASK CHEFS GRILL STAFF FOR TODAYS SELECTION OF ROTISSERIE MEATS

All meals will be served with roasted pumpkin, potatoes, seasonal vegetables and gravy (GF)

M \$19.5 V \$21.7

From the Grill

All meals served with a choice of two of the following:

Garden salad (V)
Seasonal vegetables (V) (GF)
Steak fries (GFO)
Mash potato (V)

RUMP STEAK 300G	M \$32.9	V \$36.5
180-day grain fed		
SCOTCH FILLET 300G	M \$38.2	V \$42.4
180-day grain fed		
LAMB RUMP 250G	M \$31.5	V \$35.0
PORK CUTLET 300G	M \$34.0	V \$37.8
SAUCE SELECTION	M \$1.8	V \$2.0
Creamy mushroom (GF), Peppercorn (GF), Diane (GF) Hollandaise (GF) Lemon Caper Butter (GF) Café de Paris Gravy (GF)		
Add Grilled Prawns to any of the above	M \$8.6	V \$9.5

Classics

CHICKEN SCHNITZEL	M \$23.3	V \$25.9
Chicken breast hand crumbed and golden fried with steak fries, salad and gravy		
CHICKEN PARMIGIANA	M \$26.6	V \$29.5
Chicken breast hand crumbed, topped with tomato Napoli sauce, ham and cheese served with steak fries and salad		
MIDDLE EASTERN HALF CHICKEN	M \$27.6	V \$30.7
Rotisserie ½ chicken with fresh tabouli, confit garlic yogurt, baba ganoush, house made pickles, grilled flat bread and sumac seasoned steak fries		
REUBEN SANDWICH (GFO)	M \$23.9	V \$26.5
In house smoked beef brisket, sauerkraut, Swiss cheese, Russian dressing, pickles on toasted sour dough with steak fries		
STEAK SANDWICH (GFO)	M \$24.9	V \$27.7
Tender char-grilled rump steak, rocket, caramelised onions, tomato and mustard relish, provolone cheese, garlic aioli on Italian ciabatta served with steak fries		

Burgers

WENTY CLASSIC BURGER (GFO)	M \$22.0	V \$24.4
Char-grilled grass-fed beef pattie, bacon, fried egg, tasty cheese, grilled onion, pineapple, tomato, lettuce, beetroot, Chefs Grill burger sauce on a sesame seed bun served with steak fries		
CLASSIC CHEESEBURGER (GFO)	M \$20.0	V \$22.2
Char grilled grass-fed beef pattie, American cheese, pickles, onion rings, mustard, tomato ketchup on a sesame seed bun served with steak fries		
CHICKEN & BACON BURGER (GFO)	M \$22.9	V \$25.4
Marinated grilled chicken breast, bacon, lettuce, tomato, relish and herbed mayo on a sesame seed bun served with steak fries		
BUTTERMILK FRIED CHICKEN BURGER (GFO)	M \$20.2	V \$22.4
Golden fried chicken thigh, American cheese, lettuce, tomato, pickles, jalapeno mayo on a sesame seed bun served with steak fries		

CHEFS GRILL

Seafood

BEER BATTERED FISH & CHIPS M \$24.9 V \$27.7

Served with salad, lemon and tartare sauce

SALMON FILLET 200G M \$31.5 V \$35.0

Served with a choice of two:

Garden Salad (VEG), Seasonal Vegetables (VEG), Steak Fries (GFO), Mash Potato (VEG)

BARRAMUNDI FILLET 200G M \$30.2 V \$33.5

Served with a choice of two:

Garden Salad (VEG), Seasonal Vegetables (VEG), Steak Fries (GFO), Mash Potato (VEG)

Salads

CAESAR SALAD (GFO) M \$19.0 V \$21.1

Baby cos lettuce with, bacon, croutons, egg, parmesan cheese and house-made dressing

GREEK SALAD (GF) (V) M \$18.0 V \$20.0

Baby cos lettuce, capsicum, cucumber, tomato, kalamata olives*, feta cheese, oregano and lemon dressing

SUMMER SALAD (GF) (V) M \$18.0 V \$20.0

Baby cos lettuce, cherry tomato, baby potatoes, green beans, kalamata olives*, boiled egg with a lemon vinaigrette

ADD TO SALAD:

Grilled Chicken Tenderloins M \$7.6 V \$8.4

Grilled Steak Strips M \$6.6 V \$7.3

Salt & Pepper Squid M \$7.6 V \$8.4

Grilled Flaked Salmon M \$7.6 V \$8.4

Grilled Prawns M \$8.6 V \$9.5

M = Members V = Visitors

GF = Gluten Free | GFO = Gluten Free Option available | V = Vegetarian
Gluten Free Bread = \$3

All Chefs Grill items may contain traces of seafood, crustacean, peanuts, tree nuts, dairy, eggs, sesame seeds, wheat or soybean.

*While all care is taken, some olives may contain pips/seeds.

Vegetarian

SHROOMI BURGER (V) (GF) M \$20.2 V \$22.4

Mushroom and buckwheat pattie, lettuce, zucchini pickle, smoked mushroom and aioli on a sesame seed bun with steak fries

VEGETARIAN BURRITO BOWL (V) (GF) M \$22.9 V \$25.4

Plant based Chilli Con Carne, black beans, brown rice, fresh tomato salsa, avocado, charred corn, pickled jalapeños, lime and corn chips

SLOW ROASTED PUMPKIN (V) (GF) M \$21.8 V \$24.2

Spiced roasted pumpkin with coconut curry sauce, steamed jasmine rice, radish, coriander, shallots, fresh chilli and peanut crumble

BUFFALO CAULIFLOWER WINGS (V) M \$22.8 V \$25.3

Golden Fried Cauliflower tossed in Franks hot sauce with buttermilk ranch dressing, coleslaw and steak fries

PLANT BASED LAMB GYROS (V) M \$21.8 V \$24.2

Grilled Plant based Lamb on pita bread with tzatziki, lettuce, tomato, red onion, paprika, parsley and chips

Sides

Sweet potato chips with lime and chipotle mayo (GF) M \$10.6 V \$11.8

Steak fries and gravy (GF) M \$8.6 V \$9.5

Seasonal vegetables (GF) (V) M \$8.6 V \$9.5

Creamy mash potato (GF) (V) M \$8.6 V \$9.5

Kid's Menu

M \$13.2 V \$14.7

Chicken nuggets and chips

Cheeseburger and chips (GFO)

Calamari and chips

Pasta in Napoli sauce (V)

Browse, Order & Pay at your table using **cleva** 