

CHARGRILL



All Steaks served with Your Choice of Sauce & 2 Sides

RUMP 200g (GF) 27

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RIB FILLET 250g (GF) 42

EYE FILLET 200g (GF) 43

 **T-BONE** 400g (GF) 44

REEF & BEEF

200g Rump Steak, Creamy Potato Mash, Greens, Garlic Prawns (2) & Salt & Pepper Calamari 35

SAUCES (GF)

- Garlic
- Gravy
- Peppercorn
- Dianne
- Mushroom

SIDES 4

- Dressed House Salad (GF) (DF)
- Chips (DF)
- Steamed Garden Vegetables (GF) (DF)
- Creamy Potato Mash (GF)
- Coleslaw (GF) (DF)

LITTLE LEPRECHAUNS



All meals served with dessert (Paddle Pop, Zooper Dooper or Frozen Yoghurt) and a Kids Entertainment Pack.

KIDS BATTERED FISH (DF)

Served with Chips or Apple Wedges 13



KIDS CHEESEBURGER

Served with Chips or Apple Wedges 14

KIDS TEMPURA CHICKEN NUGGETS (5) (DF)

Served with Chips or Apple Wedges 12

KIDS BROCCOLI & CHEESE BITES (V)

Served with Chips or Apple Wedges 12

KIDS GRILLED CHICKEN SALAD (HC) (GF)

Served with Apple Wedges 14



KIDS SPAGHETTI & MEATBALLS 13

KIDS PEPPERONI PIZZA 16

KIDS PLANT-BASED CHICKEN BITES (PB)

Served with Chips or Apple Wedges 12

KIDS RIB FILLET STEAK 120g

Served with Chips (DF) or Mash (GF) 15

KIDS GLUTEN-FREE GNOCCHI (GF) (PB)

Served with Italian Tomato Sauce 15



MENU

CIRCA 20 RESTAURANT



LUNCH ONLY

CORNEBEEF SILVERSIDE (GF)

Ginger Ale Braised Corned Beef served with Buttery Potato Mash, Vegetables & White Sauce 19

RISSOLES & MASH (GF)

Hand-Rolled Beef Rissoles served with Buttery Potato Mash, Peas & Tomato Onion Gravy 19

FISH & CHIPS (DF)

3 x Battered Flathead Fillets served with Chips, House Salad, Tartare Sauce & Lemon 18

CRUMBED PRAWN CUTLETS

6 x Crumbed Prawn Cutlets served with House Salad, Chips, Tartare Sauce & Lemon 20

HONEY CHICKEN & FRIED RICE

Battered Chicken Pieces smothered in Australian Honey served on Fried Rice 20

CHEESEBURGER

Chargrilled Beef Patty, American Cheese, Butter Pickles, Mustard, Mayo & Tomato Ketchup 24

MUSHROOM BURRITO (PB)

Pulled "Meaty" Mushroom, Rice, Beans, Corn Chips, Mixed Lettuce, Tomato, Avocado, Spanish Onion & Citrus Herb Dressing served with Chips & Dipping Sauce 26

STEAK SANDWICH

Chargrilled Rib Fillet, Caramelized Onion, Tasty Cheese, Iceberg, Tomato, Beetroot, BBQ Sauce & Aioli served on Toasted Thick Cut Bread 28



Can't decide? Try one of our Chef's Favourites!

Members Prices | Non-Members Add 12%



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GF - Gluten-Free | V - Vegetarian | PB - Plant-Based
DF - Dairy-Free | HC - Healthy Choice

BREADS



GARLIC BREAD (3 Slices) V 9

MAPLE BACON CHEESE & GARLIC BREAD 12

STARTERS



VEGETABLE SPRING ROLLS PB DF
Served with Sweet Chilli Sauce 15.8

JAPANESE FRIED KARAAGE CHICKEN



Bite sized chicken pieces marinated in soy sauce, sake & ginger before being coated in a light dusting of potato starch & fried until crispy

ROUGHAGE

JAPANESE SALAD V HC PB (No Dressing)
Mixed Lettuce, Tomato, Red Cabbage, Cucumber, Avocado, Fried Onion, Edamame Beans, Tomato, Pickled Ginger & Sesame Dressing 18.7

PACHAMAMA BOWL V
Leafy Greens, Roasted Sweet Potato, Beetroot Hummus, Grilled Halloumi, Cherry Tomato, Red Cabbage, Cucumber, Spanish Onion & Garden Herb Dressing 18

TOPPERS
Add Sticky Pork Belly Bites 12
Add Rump Steak 200g GF DF 12
Add Salt & Pepper Calamari DF 9
Add Karaage Chicken 9.3
Add Roast Duck 14

FRIED CORN RIBS (5) V
Garlic Butter, Tennessee Seasoning & Buttermilk Ranch 14.8

WARM BOWL RAINBOW OLIVES V
Served with Lavash Bread 11.5

STEAMED CHICKEN SAO MAI (DIM SIM)
Served With Soy Sauce & Chilli Oil (3) 12

CHAR SIU GLAZE PORK BELLY BITES DF
Served with Fried Onion & Asian Cucumber Salad 17.4
Add Steamed Bao Buns (5) 4

SALT & LIME PEPPER CALAMARI
Served with Caper Aioli 16

STEP 1
Choose Your Heat!
• **PLAIN CRISPY FRIED KARAAGE**
• **SPICY KOREAN BBQ STYLE**

STEP 2
Choose Your Size
• Entree 18 Entree
• Main (Choose 2 Sides) 28 Main

SIDES 5
• Chips DF • Steamed Bao Buns
• Fried Rice • Japanese Coleslaw

BARNYARD



PORK CUTLET
Rubbed in Tennessee Spices & glazed in Smokey BBQ Sauce, served over Potato Mash, Sautéed Broccoli, Onion Rings & Chipotle Hollandaise 34

PAN

PUMPKIN PESTO LINGUINI PB
Semi Dried Tomatoes, Diced Pumpkin, Spinach, Toasted Pepitas, Avocado & Garlic 26
Add Chicken 4
Add Gluten-Free Gnocchi 2

SPICY ARRABIATA PASTA LINGUINE
House Tomato Napoli, Chilli, Garlic, White Wine, Parmesan Cheese & Parsley
With Prawns & Crab Meat 35
With Chicken 30
Add Gluten-Free Gnocchi 2

CHICKEN KATSU KHAO SOI
A rich, creamy Thai-Japanese fusion dish. Red Curry Coconut Noodle Soup with crispy Chicken Schnitzel, Fresh Lime, Asian Herbs & Chilli Oil 30

SCHNITZELS

All Schnitzels served with Your Choice of Sauce & 2 Sides

CHICKEN SCHNITZEL 27.4

WAGYU RUMP SCHNITZEL (Crumbed Steak) 30

PLANT-BASED SCHNITZEL PB 25

TOPPERS
Parmi - Tomato Napoli, Ham & Cheese 3
Bacon, Avocado & Hollandaise Sauce 4
Seafood - Garlic Prawns & Fried Calamari 9

SLOW BRAISED LAMB SHANK
Served over Buttery Potato Mash, Greens & Braised Vegetables 31.7

STICKY GLAZED PORK BELLY BENTO BOX
Served with an Okonomiyaki Japanese Pancakes, Kewpie Mayo, BBQ Tonkatsu, side of Fried Rice, Edamame Beans, Pickled Ginger & Herbs 31

SOUTHERN THAI RED COCONUT CURRY
Served with Lychee, Pineapple, Coconut Rice & Fresh Herbs
With Char-grilled Spiced Chicken Maryland 27
With Duck Breast 34
With Prawns & Crab Meat 35

SEA

BATTERED FISH & CHIPS
Crispy Beer Battered Fish Fillets served with House Salad, Chips, Tartare Sauce & Lemon 27.4

PAN SEARED SNAPPER GF
Served with Cherry Tomatoes, Capers & Olives Salsa, Mash, Sautéed Broccoli & Hollandaise Sauce 32.5

SALT & LIME PEPPER CALAMARI
Served with Chips, House Salad, Tartare Sauce & Lemon 26.8

ROAST CARVERY



TODAY'S ROAST MEAT SELECTION GF DF
Served with classic sides of Roasted Chat Potato, Broccoli, Steamed Carrots & Roasted Pumpkin 17.6 S | 21.7 L

SOUP OF THE DAY
Served with a side of Garlic Bread 14