ENTREES

MEM VIS

GARLIC BREAD

7.2

add cheese (v) +2

BRUSCHETTA PIZZA

14.4 16

crisp pizza crust topped with fresh tomatoes, basil, garlic, bocconcini & drizzled with balsamic glaze

SOUP OF THE DAY

7.65 8.5

please see specials board

SATAY CHICKEN SKEWERS (3) 14.4 16

grilled chicken tenders served with a spicy peanut sauce & petite salad

SOUTHERN FRIED CAULIFLOWER (V) 10.8 12

spiced cauliflower with chipotle mayo

CALAMARI & CHORIZO DUO 16.2

pan-seared calamari with sea salt, Szechuan pepper dust & spiced chorizo chips with dipping sauce

PASTA / PANS

MEM VIS

SIZZLING STIR FRY (VO)

25.2 28

choice of marinated beef, chicken or tofu tossed with Hokkien noodles, Asian veg & a ginger & sesame soy sauce on a sizzle plate

FETTUCCINE CARBONARA

23.4 26

pan-fried onion, bacon & garlic, tossed with cream & egg, finished with parmesan cheese

ROAST PUMPKIN RISOTTO (V)

22.5 2

tossed through a rich sugo with spinach & charred capsicum, finished with crumbled fetta & toasted pine nuts

MUSTARD CHICKEN FETTUCCINE

23.4 26

with chicken, bacon, sun-dried tomatoes & broccolini, tossed through a creamy seeded mustard sauce

CHICKEN AVOCADO RISOTTO

25.2 2

with chicken & mushroom tossed through a creamy white wine sauce, finished with avocado & parmesan

--- THE GRILL ------

Enjoy the pure taste of our grass-fed beef sourced from Gippsland pastures. All steaks are cooked to your liking & served with your choice of chips & salad or potato & vegetables

-			
	MEM	VIS	
300G PORTERHOUSE STEAK	36	40	
300G SCOTCH FILLET	37.8	42	
250G EYE FILLET MIGNON	34.2	38	

SAUCES

pan gravy, mushroom, pepper, garlic butter, mustards

extra sauce +2

PORK BELLY

32.4 36

sticky tender pork belly, glazed with a rich hoisin sauce, served alongside a crisp apple slaw & jasmine rice

OSCAR PARMA

28.8 32

chicken schnitzel, bacon, fresh avocado, cheese & hollandaise sauce

FISH OF THE DAY

MARKET PRICE

please see specials board

CHICKEN DELIGHT

30.6 34

chicken filled with Camembert cheese & semidried tomatoes, wrapped in bacon, served with potato mash, seasonal greens & hollandaise sauce

SOUTHERN FRIED CHICKEN BURGER 23.4 26

southern fried chicken breast with coleslaw, cheese, bacon & chipotle mayo, served with chips

OPEN LAMB SOUVLAKI

24.3

tender, marinated lamb served on warm pita bread with fresh tomatoes, cucumber, red onions & tzatziki, finished with crumbled feta, olives & served with chips

ROAST OF THE DAY

25.2 28

please see specials board

EGGPLANT PARMA (V)

23.4 26

crumbed eggplant topped with Napoli & cheese

BEEF BURGER

23.4

26

bacon, cheese, lettuce, tomato, onion rings & a fried egg with special burger sauce, served with chips

SATAY CHICKEN SKEWERS (6) 25.2 28

grilled chicken tenders served with a spicy peanut sauce, rice & salad

CHICKEN SCHNITZEL

23.4 26

schnitzel served with chips & salad or potato & vegetables with gravy

CHICKEN PARMA

25.2 28

schnitzel with Napoli sauce, ham & cheese melt served with chips & salad or potato & vegetables

BARRAMUNDI

24.3 27

grilled or battered barramundi with chips, salad, fresh lemon & tartare sauce

BEEF BRISKET

30.6 34

tender brisket cooked low & slow with a signature blend of Tennessee spices, served with chips, coleslaw & charred corn

SEAFOOD PLATTER

FOR ONE 32.4 36

battered barramundi, prawn skewer, calamari, chorizo, mussels, king prawns & shrimp salad with chips, tartare & fresh lemon

SALADS -----

/ VIS--

CAESAR SALAD

9.8 22

cos lettuce in traditional caesar dressing with parmesan, croutons, crispy bacon rashers, finished with a warm poached egg add chicken +6 add prawn skewer +8

THAI BEEF SALAD

25.2 28

marinated beef on a salad of rice noodles, rocket, cucumber, carrot, capsicum & crushed peanuts with a lime & coriander dressing

PEARL COUS COUS & PUMPKIN (V) 22.5 25

roasted pumpkin tossed with creamy fetta, rocket, pearl cous cous & pomegranate seeds

PIZZAS MEM

all pizzas are hand stretched with sugo Napoli base & cheese blend

MEATLOVER 22.5 25

ham, salami, bacon & chorizo sausage with bbq sauce

TROPICAL 22.5 25

ham & pineapple

ROASTED PUMPKIN (V) 22.5 2

baby spinach, roasted pumpkin, red onion & pine nuts

TOBASCO SPECIAL 🄰 22.5 25

hot salami, jalepenos & tobasco sauce

KC SPECIAL 27 30

ham, mushroom, onion, capsicum, prawns & olives

SIDES / ADD ONS -----

CHIPS 8 EXTRA PATTY 4

BOWL OF VEG 6 BACON 4

MASH 4 FRIED EGG 2

ONION RINGS 6

WARM DESSERTS

MEM VIS

CHURROS 10.8 12

golden fried dough pastries coated in cinnamon sugar, served with a duo of rich chocolate fudge & salted caramel sauces

CREME BRULEE

10.8 12

traditional creme brulee, with a perfectly caramalised sugar top, served with a side of biscotti

CAKE OF THE DAY 9.5

8.55 9.5

please see cake fridge or speak to staff

SEE DISPLAY FRIDGE FOR COLD DESSERTS, CAKES & SLICES

SENIORS

VIS

NOT AVAILABLE Friday & Saturday Nights

No further discounts apply

Please present your seniors card when ordering

ADD \$4 SOUP | ADD \$5 DESSERT

GARLIC BREAD

5

add cheese (v) +1

PORTERHOUSE 200G

25

200g steak, cooked to your liking served with chips & salad

SEAFOOD BASKET

20

medley of fresh & fried seafood with shrimp salad, tartare & fresh lemon

ROAST OF THE DAY

18

CHICKEN PARMA

18

a breast schnitzel with Napoli sauce, ham & cheese melt, served with chips & salad or potato & vegetables

FISH & CHIPS

18

grilled or battered barramundi with chips, salad, fresh lemon & tartare sauce

LAMBS FRY & BACON

18

with mash potato, vegetables & gravy

ROAST PUMPKIN RISOTTO (V)

17

tossed through a rich sugo with charred capsicum & spinach, finished with crumbled fetta & toasted pine nuts

CHICKEN SCHNITZEL

16

breast schnitzel served with chips & salad or potato & vegetables with gravy

CALAMARI & CHORIZO DUO

16

pan-seared calamari with sea salt, szechuan pepper dust, and spiced chorizo

FETTUCCINE CARBONARA

16

pan-fried onion, bacon & garlic, tossed with cream & egg, finished with parmesan cheese

- FOR THE KIDS 1

available for kids 12 years & under includes: activity pack, soft drink & dessert.

ROAST & VEG

SCHNITZEL & CHIPS

PARMA & CHIPS

CHICKEN NUGGETS & CHIPS

CHICKEN SCHNITZEL BURGER & CHIPS with lettuce, cheese & mayo

CALAMARI RINGS & CHIPS

FETTUCCINE CARBONARA

DIXIE CUP 2.5

choice of sprinkles, chocolate, caramel or strawberry topping



TEA & COFFEE

COFFEE 4.8

cappuccino, latte, flat white, mocha, decaf, espresso, long black, macchiato, chai latte

TEA POTS 4.5

English Breakfast, Peppermint, Spring Green, Earl Grey, Malabar Chai, Chamomile, Lemongrass Ginger, Honeydew Green

HOT CHOCOLATE 4.8

ICED COFFEE 8.5

ICED CHOCOLATE 8.5

MILKSHAKES 8.5

chocolate, strawberry, caramel

EXTRAS 0.8

soy, almond, oat, lactose free milks upsize to mug

LIQUOR COFFEE 12.5

BAILEYS

Irish cream

FRENCH

Cointreau

MEXICAN

Jameson

Kahlua

IRISH

JAMAICAN

ROMAN

Tia Maria Black Sambuca

Please advise staff of any special dietary requirements when ordering. Please also be aware that while all care is taken when catering for special requirements, it must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products so there may be traces of these ingredients. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

VG - vegan, VGO - vegan option, V - vegetarian, VO - vegetarian option