

Chef's SELECTION



	Members	Guest
SMOKED WAGYU BEEF Turkish bread, cornichons, branstons pickle	19.90	21
BELLY BITES crispy fried pork belly, chilli caramel, asian garnish	16	17
..... ◆		
OUTBACK KANGAROO LOIN (LG) (CN) bush herbs & berry marinated, charred finish, red wine jus, warm salad of kipfler potato, dutch carrots, beetroot, cherry tomatoes, hazelnut	36	38
PORTUGUESE ESPETADA (LG) grilled skewered lamb backstrap, vegetables, chef's signature sauce, chips	33	35
PORK CUTLET (LG) chargrilled pork cutlet, sweet potato puree, charred broccolini, red wine jus	34	36
BEEF LASAGNE house-made seven-layer beef lasagne, baby gem salad	30	32
NEPALESE CHICKEN CURRY (LGO) Eastern Nepal-style chicken curry, basmati rice, sautéed mustard greens, poppadom	28	29
NASI GORENG (VGO) chicken, prawns, egg, asian vegetables, chilli, fried shallots, rice, prawn crackers,	31	33
PORK RIBS (LGO) pork ribs tossed in Korean sauce, served with chips, baby gem salad, aioli	34	36
SALMON crispy skin salmon with creamy garlic mash, broccolini, herb pesto, bearnaise	34	36
..... ◆		
DARK CHOCOLATE BROWNIE warm house-made brownie, ice cream, chocolate ganache, honeycomb	12	13

MEMBERS PRICING • GUEST PRICING

LG: Low Gluten, LGO: Low Gluten Option, V: Vegetarian, VO: Vegetarian Option, VG: Vegan, VGO: Vegan Option, CN: Contains Nuts
Seafood Origin: A: Australian, i: Imported, M: Mixed (imported and Australian)

Please inform our staff of any food allergies. Our kitchen is not allergen-free, but we take extra precautions to minimise cross-contamination, using separate utensils and gloves.
Our updated menu reflects changes in food labelling compliance, such as Low Gluten instead of Gluten Free to ensure accuracy.

STARTERS & Share

	Members	Guest
SMOKED WAGYU BEEF Turkish bread, cornichons, branstion pickle	19.90	21
BELLY BITES crispy fried pork belly, chilli caramel, asian garnish	16	17
GARLIC BREAD (V) stone-baked turkish bread, garlic herb butter + cheese \$2 + cheese & bacon \$5	8	10
COFFIN BAY OYSTERS (4) (LG) (DF) kilpatrick sauce	16	18
CHIPS (LG) (V) lime aioli add cheese & bacon \$4.5	10	11
HUMMUS & BREAD (LGO) (VG) (CN) house-made hummus, turkish bread, dukkah, herb-infused olive oil	14	15
CORN RIBS (LG) (VGO) lightly charred corn ribs, garlic butter	12	13
STEAMED BROCCOLINI (LG) (VGO) (CN) herb oil, shaved almond	8	9
ROAST VEGETABLES (LGO) (VO) roasted kipfler potato, beetroot, dutch carrot, broccolini, cherry tomato, herb pesto	14	15
CRISPY SQUID TENTACLES lime aioli, lemon wedge	16	18
CRUMBED HALLOUMI (V) plum sauce, lemon wedge	15	16
ONION RINGS lime aioli	14	15
MASH (V) creamy garlic mashed potato	6.50	7.50

Salad

	Members	Guest
CAESAR SALAD (LGO) (VO) cos lettuce, bacon, soft egg, croutons, parmesan, anchovy	22	24
PUMPKIN & SPINACH SALAD (LGO) (V) (VGO) (CN) warm pumpkin, baby spinach, falafel, persian fetta, pine nuts, maple mustard dressing, sweet potato crisps	23	24
+ cajun fried chicken \$7 + crumbed prawns (4) \$10 + falafel \$4.5		

★ CHEF Favourites ★

	Members	Guest
OUTBACK KANGAROO LOIN (LG) (CN) bush herbs & berry marinated, charred finish, red wine jus, warm salad of kipfler potato, dutch carrots, beetroot, cherry tomatoes, hazelnut	36	38
PORTUGUESE ESPETADA (LG) grilled skewered lamb backstrap, vegetables, chef's signature sauce, chips	33	35
PORK CUTLET (LG) chargrilled pork cutlet, sweet potato puree, charred broccolini, red wine jus	34	36
BEEF LASAGNE house-made seven-layer beef lasagne, baby gem salad	30	32
NEPALESE CHICKEN CURRY (LGO) Eastern Nepal-style chicken curry, basmati rice, sautéed mustard greens, poppadom	28	29
NASI GORENG (VGO) chicken, prawns, egg, asian vegetables, chilli, fried shallots, rice, prawn crackers	31	33
PORK RIBS (LGO) pork ribs tossed in Korean sauce, served with chips, baby gem salad, aioli	34	36
SALMON crispy skin salmon with creamy garlic mash, broccolini, herb pesto, bearnaise	34	36

LODGE Classics

	Members	Guest
LODGE BURGER (LGO) wagyu patty, swiss cheese, onion jam, lodge secret sauce, cos, tomato, brioche bun, chips + bacon \$3.5 + patty \$5 + egg \$2.5 + gf bun \$3.5	28	30
CHICKEN BURGER (LGO) cajun fried chicken tenderloin, cos lettuce, cucumber pickle, stinger sauce, brioche bun, chips + bacon \$3.5 + patty \$5 + egg \$2.5 + gf bun \$3.5	27.50	30
GNOCCHI ROSA (VO) potato gnocchi, chicken, creamy rosé sauce, herb pesto, grana padano, parmesan crisp	28.90	30
CRUMBED PRAWNS chips, baby gem salad, lime aioli, lemon wedge	33.50	36
FISH & CHIPS (LGO) hoki fillet, chips, baby gem salad, tartare, lemon wedge (crumbed, grilled, Coopers Ale battered) + extra piece fish \$7.5	28	30
SEAFOOD TRIO battered hoki fillet, prawns, squid, chips, baby gem salad, lime aioli, lemon wedge	33	35
VEGAN SCHNITZEL (VG) plant-based schnitzel, chips, baby gem salad	24.50	26
SQUID dusted in 3-peppers, lightly fried squid, chips, baby gem salad, lime aioli	24	26



BUTCHER'S Block

PORTERHOUSE (250G) (LGO)

chips, baby gem salad

SCOTCH FILLET (300G) (LGO)

chips, baby gem salad

RUMP STEAK (500G) (LGO)

chips, baby gem salad

HARVEST CHICKEN SCHNITZEL (300G)

chips, baby gem salad

HARVEST BEEF SCHNITZEL (300G)

chips, baby gem salad

Members | Guest

37 39

45 47

38 40

26 28

27 29

LUNCH Menu

Members | Guest

18 20

CHICKEN SCHNITZEL

chips, baby gem salad

BANGERS & MASH

Barossa sausage mash, peas, gravy

VEGO CURRY (LGO) (VG) (V)

nepalese-style mixed vegetable curry, rice, pappadums

CAESAR WRAP

toasted wrap, caesar filling, chips

CHEESEBURGER (LGO)

wagyu beef patty, burger sauce, cheese, brioche bun, chips
+ gf bun \$3.5

Available Mon - Fri and excluding public holidays

SAUCES

GRAVY (V) (LG)

2

RED WINE JUS (LG)

4

PEPPERCORN (V) (LG)

2

CREAMY GARLIC (V) (LG)

4

MUSHROOM (V) (LG)

2

GARLIC PRAWN (LG)

10

DIANNE (V) (LG)

2

TOPPERS

PARMI

house Napoli & cheese

3

HAWAIIAN

Napoli, pineapple, ham & cheese

5

KILPATRICK

bacon, Kilpatrick sauce & cheese

8

GARLIC PRAWN (LG)

prawns, creamy garlic sauce & parsley

10

PARISIAN

avocado, ham, cheese, hollandaise sauce

7

KIDS MEALS

Members | Guest

13 14

CHICKEN SCHNITZEL

chips, tomato sauce

CRUMBED FISH DIPPERS

chips, tomato sauce

PENNE ROSÉ (LGO)

rosé sauce, parmesan cheese

CHICKEN NUGGETS

chips, tomato sauce

CHEESEBURGER

chips, tomato sauce



Dessert

Members | Guest

DARK CHOCOLATE BROWNIE

warm house-made brownie, ice cream,
chocolate ganache, honeycomb

12 13

DOUGHNUT STACK

warm doughnuts, ice cream, cinnamon sugar,
chocolate ganache, honeycomb

12 13

ICE CREAM SUNDAE (VO) (CN)

choice of topping
vegan option \$2.5

8.50 9.50

MEMBERS PRICING • GUEST PRICING

LG: Low Gluten, LGO: Low Gluten Option, V: Vegetarian, VO: Vegetarian Option, VG: Vegan, VGO: Vegan Option, CN: Contains Nuts
Seafood Origin: A: Australian, i: Imported, M: Mixed (imported and Australian)

Please inform our staff of any food allergies. Our kitchen is not allergen-free, but we take extra precautions to minimise cross-contamination, using separate utensils and gloves.
Our updated menu reflects changes in food labelling compliance, such as Low Gluten instead of Gluten Free to ensure accuracy.