Chef's SELECTION

Chef's signature dish:

	Member	Guest
PORTUGUESE ESPETADA (LG) grilled skewered lamb backstrap, vegetables, chef's signature sauce, chilli salt spuds	34	**36**
OUTBACK KANGAROO LOIN (LG) (CN) marinated in bush herbs and berries, chargrilled, red wine jus, warm salad of cocktail potatoes, carrots, beetroot, cherry tomatoes and hazelnuts	34	**36**
SALMON (LGO) (I) crispy-skin salmon, creamy garlic mash, green beans, herb pesto, béarnaise	34	**36**
NASI GORENG 🌶 (LGO) (I) chicken, prawns, egg, Asian vegetables, fried shallots, rice, prawn crackers	31	**33**
PORK RIBS (LGO) pork spare ribs tossed in Korean dipping sauce, served with baby gem salad, chips & lime aioli	34	**36**

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STARTERS

	Member	Guest
GARLIC BREAD (V) stone-baked Turkish bread, garlic, herb butter **add cheese $2** **add cheese & bacon $5**	8	**10**
OYSTERS KILPATRICK (4) (LG) (DF) (A) Coffin Bay oysters, Kilpatrick sauce	16	**18**
SMOKED WAGYU BEEF Turkish bread, cornichons, Branston pickle	19	**21**
HUMMUS & BREAD (V) (VGO) (LGO) (CN) house-made hummus, Turkish bread, dukkah, herbed olive oil	12	**13**
BUFFALO WINGS (LGO) fried chicken wings tossed in house-made buffalo sauce	14	**15**
ROAST VEGETABLES (V) (VGO) (LG) roasted chat potatoes, beetroot, carrot, green beans, cherry tomato, herb pesto	12	**13**
CRUMBED HALLOUMI (V) plum sauce, lemon wedge	15	**16**

Salads

	Member	Guest
CAESAR SALAD (VO) (LGO) cos lettuce, bacon, soft egg, croutons, parmesan, anchovy	22	**24**
GREEN GODDESS SALAD (V) (VGO) (LGO) (CN) mesclun leaves, cos lettuce, falafel, cucumber, onion, cherry tomato, pine nuts, lavosh, baby radish, green goddess dressing	22	**24**

salad add-ons:
steamed chicken tenders $7 | crumbed prawns (4) $10 (I) | falafel $4.50

SAUCES

GRAVY (V) (LG)	2	**RED WINE JUS** (LG)	4
PEPPERCORN (V) (LG)	2	**DIANE** (V) (LG)	2
GARLIC PRAWN (LG) (I)	10	**MUSHROOM** (V) (LG)	2
BÉARNAISE SAUCE (LG)	3	**CREAMY GARLIC** (V) (LG)	4

BUTCHER'S BLOCK

	Member	Guest
PORTERHOUSE (250g) (LGO)	35	**37**
SCOTCH FILLET (300g) (LGO)	41	**43**
WAGYU RUMP STEAK (500g) (LGO)	45	**47**
HARVEST CHICKEN SCHNITZEL (300g)	24	**26**
HARVEST BEEF SCHNITZEL (300g)	26	**28**

all served with chips and baby gem salad

THE LODGE Classics

	Member	Guest
LODGE BURGER (LGO) wagyu patty, American cheese, pickled onion, Lodge secret sauce, cos, tomato, chips **add bacon $3.50 | patty $5 | egg $2.50** **gluten-free bun $3.50**	27	**29**
PERI-PERI CHICKEN BURGER (LGO) grilled chicken breast, lettuce, tomato, peri-peri aioli, brioche bun, chips **add bacon $3.50 | patty $5 | egg $2.50** **gluten-free bun $3.50**	27	**29**
PENNE VERDE (VO) (LGO) (CN) penne pasta, chicken, green beans, cherry tomato, salsa verde, Grana Padano, pine nuts	28	**30**
CRUMBED PRAWNS (10) (I) chips, baby gem salad, lime aioli, lemon wedge	31	**33**
FISH & CHIPS (LGO) (I) hoki fillet, chips, baby gem salad, tartare, lemon wedge, choice of crumbed, grilled or Coopers Ale-battered **add extra piece of fish $7.50**	27	**29**
SEAFOOD TRIO (I) hoki fillet, prawns, squid, chips, baby gem salad, tartare sauce, lemon wedge	32	**34**
VEGAN SCHNITZEL (VG) plant-based schnitzel, chips, baby gem salad	24	**26**
SQUID (I) lightly fried squid dusted in three peppers, chips, baby gem salad, lime aioli	24	**26**

LUNCH Menu

AVAILABLE MONDAY - FRIDAY

Excluding public holidays or special event days

Member | **Guest**
15 **17**

CHICKEN SCHNITZEL
chips, baby gem salad

BANGERS & MASH
Barossa sausage, mash, peas, gravy

CHEESEBURGER
wagyu patty, burger sauce, cheese, brioche bun, chips
add gluten-free bun $3.50
(LGO)

FISH & CHIPS
battered hoki fillet (1 piece), chips, salad, tartare
(LGO) (I)

VEGO CURRY
Nepalese-style mixed vegetable curry, rice, pappadums
(V) (VG) (LGO)

KIDS MEALS

Member | **Guest**
10 **12**

CHICKEN SCHNITZEL
chips, tomato sauce

CRUMBED FISH DIPPERS
chips, tomato sauce
(I)

PENNE NAPOLITANA
napoli sauce, parmesan
(LGO)

CHICKEN NUGGETS
chips, tomato sauce

CHEESEBURGER
chips, tomato sauce

LITTLE LEGENDS
chicken tenders, rice, green beans

$5 KIDS MEALS ALL DAY EVERY DAY
WITH THE PURCHASE OF ANY MAIN MEAL

TOPPERS

PARMI 4
house napoli, cheese

HAWAIIAN 6
napoli, pineapple, ham, cheese

KILPATRICK 8
bacon, Kilpatrick sauce, cheese

GARLIC PRAWN (I) 10
prawns, creamy garlic sauce, fried shallots

TEXAN 8
mushroom, bacon, cheese, smoky BBQ sauce

DIABLO 8
pepperoni, napoli, cheese, chilli flakes

SIDES

CHIPS (V) (LG) lime aioli **add cheese & bacon $4.50**	10	**11**
MASH (V) (LG) creamy garlic mashed potato	6.50	**7.50**
ONION RINGS (V) lime aioli	14	**15**
ROAST VEGETABLES (V) (VGO) (LG) roasted chat potatoes, beetroot, carrot, green beans, cherry tomato, herb pesto	12	**13**
CHILLI SALT SPUDS (V) (LG)	10	**11**

Desserts

	Member	Guest
DARK CHOCOLATE BROWNIE (CN) warm house-made brownie, ice cream, chocolate ganache, chocolate peanut soil	11	**12**
TIRAMISU house-made Baileys & espresso tiramisu, chocolate soil, dehydrated orange	10	**11**
ICE CREAM SUNDAE (VGO) (CN) choice of topping ***vegan option $2.50 extra***	8.50	**9.50**
KIDS VANILLA ICE CREAM choice of topping and sprinkles	3	**4**

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