

SALADS

SMOKED DUCK & MANGO SALAD (GF)(DF) Mixed garden leaves, smoked duck breast, semi-dried mango, and macadamia nut dressing.	M19.5 V24.5
CAESAR SALAD (GFO) Cos leaves, crispy bacon, croutons, boiled egg, shaved parmesan, and Caesar dressing.	M18 V23
CLUB SALAD (V)(GF)(DF) Iceberg lettuce, vine-ripened tomatoes, cucumber, red onion, avocado, and house dressing.	M17.5 V22.5
TOASTED QUINOA SALAD (VG) Avocado, sesame-roasted broccoli, cherry tomatoes, toasted quinoa & dill dressing	M18 V23

SALADS TOPPERS

GRILLED CHICKEN TENDERS (3) (DF)(GF)	8
GRILLED PRAWNS (3) (DF)(GF)	9
SAUTÉED THAI BEEF (80 G) (DF)(GF)	8
GRILLED SALMON (100 G) (DF)(GF)	9

KIDS MEALS

All kids meals are served with a small juice and ice cream.

CHICKEN NUGGETS & CHIPS (GFO)	M13 V18
CHEESEBURGER & CHIPS (GFO)	M13 V18
PASTA BOLOGNESE (GFO)	M13 V18
FISH & CHIPS	M13 V18

DESSERTS

MANGO & MACADAMIA NUT CHEESECAKE WITH WHIPPED CREAM AND ICE CREAM (GF)	M13 V18
CHOCOLATE & RASPBERRY GATEAU WITH MIXED BERRY COULIS (GF)(VG)	M13 V18
FRESH MANGO & VANILLA BEAN ICE CREAM (V)(GF)	M13 V18
MOSCATO & RAISIN BRÛLÉE (GF)	M13 V18
INDIVIDUAL VEGAN CARROT CAKE (VG) Served with Vegan Vanilla Ice Cream & Fresh Seasonal Berries	M13 V18

WEEKLY NIGHT SPECIALS

MONDAY: “BURGER & BEER” Choose from one of four burgers — each served with house fries and a schooner of beer. Choose from any Lion Beer. • Angus Beef Burger - Toasted milk bun, grilled Angus beef pattie, sliced cheddar cheese, salad leaves, sliced tomato, cucumber, tomato relish (GFO) • Grilled Chicken Burger - Toasted sesame milk bun, Tuscan-seasoned chicken tenderloin, cos lettuce, sliced tomato, crushed avocado, aioli (GFO) • Southern-Spiced Barramundi Burger - Toasted potato bun, Asian slaw, pickled ginger, wasabi mayo • Vego Burger - Toasted Potato Bun: grilled giant mushroom, sliced tomato. Grilled eggplant, grilled zucchini, red onion ring and grilled Vegan Cheddar, Chimichurri sauce.(VG) (DF)(GFO)	20MP	25V
BURGER ADDITIONS • Grilled bacon — \$4 • Fried egg — \$4 • Battered onion rings — \$4 • Burger cheese — \$2.5 • Extra sauce — \$2.5		
TUESDAY: “ART OF PARMOLOGY” All Parmys are topped with Napoli & mozzarella 200G Chicken Schnitzel topped with your choice of: • Parmy - Napoli, mozzarella & ham • Hawaiian -sliced ham, juicy pineapple • Garlic Prawn – garlic butter & parsley • Bolognese – mash, Bolognese • Smokey Bacon – bbq sauce	20MP	25V
WEDNESDAY: “SEAFOOD SENSATION” “The Fisherman’s Basket” – chips, salad, tartare • Battered fish fillet • Tempura prawns • Crumbed calamari rings • Crumbed scallop	20MP	25V
THURSDAY: “STEAK YOUR CLAIM” (GF)(DF) Grass fed T - Bone Steak 350g - chips & salad	25MP	30V

See our specials board for our daily lunch deals



BECOME A MEMBER TODAY TO SAVE \$5.

BE SURE TO CHECK THE BOARD AT THE REGISTER FOR SOME GREAT DAILY SPECIALS
ASK A MEMBER OF STAFF TO JOIN WHEN YOU PLACE AN ORDER.



NORTH RYDE RSL



OPEN 7 DAYS

MONDAY - SATURDAY
LUNCH 12PM - 2.30PM
DINNER 5.30PM - 8.30PM

SUNDAY
LUNCH 11.30AM - 2.30PM
DINNER 5.30PM - 8.30PM

STARTERS

GARLIC TURKISH BREAD (V) Oven-baked Turkish bread with roasted garlic butter and chopped parsley. Add three-cheese mix (V) +\$2 Add three-cheese mix and crispy bacon +\$4	M8 V13
HOUSE-BAKED MINI LEMON THYME & SEA SALT LOAF (V) Served with Pepe Saya cultured butter.	M9.5 V14.5
WARM MARINATED AUSTRALIAN OLIVES (100 G)(GF)(VGO)(DF)(V) Served with baba ganoush, toasted gluten-free Vienna loaf, and cold-pressed extra virgin olive oil.	M11.5 V16.5
CHICKEN CAULIFLOWER & CORN CHOWDER With dukkah-roasted chicken tenderloin and spiced yoghurt.	M15 V20
BOWL OF PRAWNS (8) (GF)(DF) Medium cooked tiger prawns with cocktail sauce and lemon.	M25 V30
CRISPY FRIED KOREAN-STYLE CHICKEN WINGS (6) (DF) With toasted sesame, pickled cucumber, and gochujang sauce.	M17.9 V22.9
LAMB RIBS (DF) Sous vide lamb ribs with honey bourbon glaze, waffle fries, and rosemary.	M21 V26
FRESHLY SHUCKED PACIFIC OYSTERS (DF)(GF) Natural – Pickled red onion, mignonette dressing, lemon cheek.	M4.5ea V6.5ea
OYSTERS KILPATRICK (DF)(GF) Crispy bacon, tomato relish, Worcestershire sauce.	M5ea V7ea
CHARCUTERIE PLATE FOR TWO Selection of sliced cured meats, warm olives, toasted nuts, soft and hard cheeses, crackers, fresh fruit, and dips.	M40 V50
SALT & VINEGAR CALAMARI (GF) Crispy fried calamari with salt and vinegar seasoning and citrus mayo.	M18.5 V23.5

TO SHARE

1.5 KG ANGUS BEEF TOMAHAWK (TRUE NORTH MBS 2+) Served with club salad, vegetable mornay, crispy fries, mushroom sauce, pepper sauce, and gravy. 35 minutes to a recommended medium rare.	M210 V260
---	----------------------------

All items may contain traces of nuts, seafood, dairy, eggs, sesame seed, wheat or soybean. Please advise of any allergies at the time of ordering.
M Members **V** Visitors

MAIN

ROAST OF THE DAY (DF)(GF) Daily roasted cuts with oven-baked potatoes, roast pumpkin, steamed garden vegetables, and roast gravy.	SMALL M17 V22 LARGE M24 V29
CHICKEN SCHNITZEL Panko-crumbed chicken breast schnitzel with fries, house salad, and gravy.	M25 V30
SCHNITZEL TOPPERS Parmi – Ham, tomato sauce, and cheese +\$5 Vego – Tomato sauce, half avocado, and cheese +\$6 BBQ – Bacon, BBQ sauce, and fried onion rings +\$7	
OVEN-BAKED LAMB RUMP (GF) Rosemary-infused miso potato cake, sautéed broccolini, and red wine jus.	M32.5 V37.5
CHERMOULA-ROASTED SPATCHCOCK (GF)(DF) Crushed sweet potato, green beans, charred corn kernels, and jus.	M29.5 V34.5
PAN-SEARED VEAL MEDALLIONS (GF) Bacon lardons, button mushrooms, balsamic onions, mash, wilted spinach, and garlic cream reduction.	M33.5 V38.5
BANGERS & MASH Wagyu beef sausages with colcannon, battered onion rings, and Guinness gravy.	M24 V29
SWEET POTATO, SPINACH, GREEN LENTIL & COCONUT CURRY (VG) Served with Citrus and Coconut Steamed Rice	M18.5 V23.5
200 G GRASS-FED EYE FILLET (DF)(GF)	M43 V48
250 G GRAIN-FED TRUE NORTH PICANHA (RUMP CAP) (DF)(GF)	M26.5 V31.5
300 G GRAIN-FED TRUE NORTH ROSBIF RUMP (DF)(GF)	M28 V33
300 G GRAIN-FED TRUE NORTH STRIPLOIN (DF)(GF)	M38 V43
GRAIN-FED WAGYU BEEF (MARBLE SCORE 4–5) (DF)(GF) 250 g True North Wagyu cube roll	M63 V68
SEAFOOD TOPPER For any steak – 3 prawns, calamari, 2 scallops, garlic cream sauce	M12 V17

SIDES ALL \$10

SAUTÉED BROCCOLINI (VG)(GF)(DF)	
VEGETABLE MORNAY (V)	
STEAMED PANACHE OF VEGETABLES (VG)(DF)(GF)	
SAUTÉED BEANS (VG)(GF)	
CRISPY FRIES WITH AIOLI (GF)(V)(DFO)	
SIDE OF MASH (V)(GF)	
SIDE CAESAR SALAD	
IDAHO POTATO WITH BACON & SOUR CREAM (2) (GF)	

PASTA & RICE

CHICKEN & CHORIZO PAELLA (GF) Braised saffron-scented rice with sautéed chicken thigh, spicy roasted chorizo, green peas, and shaved parmesan.	M23.5 V28.5
SPAGHETTI MARINARA (DF) Sautéed prawns, half-shell mussels, octopus, scallops, salmon, and barramundi in a rich tomato sugo sauce with grilled citrus.	Entrée M21 V26 Main M30 V35
ROASTED CHICKPEA & PUMPKIN PAPPARDELLE (VG)(DF) Maple-roasted pumpkin, chickpea bolognese, vegan cheese, and fried basil.	M22 V27
PAPPARDELLE CARBONARA Roasted pancetta, shaved parmesan, cracked black pepper, and egg.	Entrée M19 V24 Main M26 V31

SEAFOOD

BEER-BATTERED SHARK BAY WHITING FILLETS With crispy fries, house salad, tartare sauce, and lemon.	M23.5 V28.5
HUMPTY DOO BARRAMUNDI (GF) Crispy-skinned barramundi with roasted fennel mash, glazed Dutch carrots, snow peas, and cherry tomato jam.	M36 V41
ASIAN POACHED SALMON Poached in soy, mirin, and ginger, served with Hokkien noodles, Asian vegetable stir-fry, and oyster mushrooms.	M35 V40