

SALADS

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

POACHED PEAR & BLUE CHEESE SALAD (GF)

Poached pears, mixed salad leaves, Australian blue cheese, toasted walnuts, vinegar dressing

M18.5
V23.5

SALAD TOPPERS

GRILLED CHICKEN TENDERS (3) (DF)(GF) +\$9

GRILLED PRAWNS (3) (DF)(GF)(I) +\$10

SAUTÉED THAI BEEF (80 G) (DF)(GF) +\$9

GRILLED SALMON (100 G) (DF)(GF)(L) +\$10

KIDS MEALS

All served with juice and ice cream.

M13 V18

CHICKEN NUGGETS & CHIPS (GFO)

CHEESEBURGER & CHIPS (GFO)

PASTA BOLOGNESE (GFO)

FISH & CHIPS

DESSERTS

M15 V20

APPLE AND RHUBARB CRUMBLE, MIXED BERRY COULIS (DF)(GF)

WARM CARAMEL STICKY DATE PUDDING WITH VANILLA ICE-CREAM (GF)

MISSISSIPPI MUD CAKE, CREAM AND STRAWBERRIES



**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.**

WEEKLY NIGHT SPECIALS

MONDAY: "BURGER & BEER"

20MP 25V

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)

BURGER ADDITIONS

- Grilled bacon — \$4
- Fried egg — \$4
- Battered onion rings — \$4
- Burger cheese — \$2.5
- Extra sauce — \$2.5

TUESDAY: "ART OF PARMOLOGY"

20MP 25V

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

WEDNESDAY: "SEAFOOD SENSATION"

20MP 25V

"The Fisherman's Basket" – chips, salad, tartare

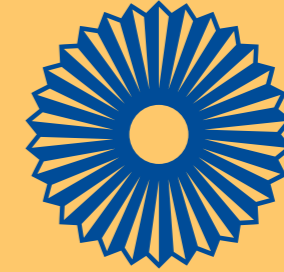
- Battered fish fillet
- Tempura prawns
- Crumbed calamari rings
- Crumbed scallop

THURSDAY: "STEAK YOUR CLAIM" (GF)(DF)

25MP 30V

Grass fed T - Bone Steak 350g - chips & salad

See our specials board for our daily lunch deals



**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**

MENU

RIVERVIEWS

BAR & DINING

STARTERS

LEMON MYRTLE DAMPER

House-baked traditional damper scented with lemon myrtle, served with softened butter.

M9.5
V14.5

GARLIC TURKISH BREAD (V)

Oven-baked Turkish bread with roasted garlic butter and chopped parsley.

Add three-cheese mix +\$2

Add three-cheese mix and crispy bacon +\$4

M9
V14

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

FRESHLY SHUCKED PACIFIC OYSTERS (DF, GF, L)

Natural – pickled red onion, mignonette dressing, lemon.

M4.5 ea
V6.5 ea

OYSTERS KILPATRICK (DF, GF, L)

Crispy bacon, tomato relish, Worcestershire sauce.

M5 ea
V7 ea

CHIMICHURRI CHICKEN SKEWERS (3) (DF)

Char-grilled chicken skewers with chimichurri, citrus couscous, and sweet potato crisps.

M19
V24

SALTY CARAMEL BEEF RIB (GF, DF)

Boneless slow-cooked beef rib with Asian-style salty caramel glaze, crispy fried shallots, and fermented chilli salad.

M21
V26

LEEK AND POTATO SOUP (V) (GFO)

Served with a warm bread roll.

M15
V20

COLD SEAFOOD PLATE FOR TWO (DF, GF, M)

Smoked salmon, ocean king prawns, oysters, sweet chilli mussels, scallop, calamari and chive salad, chilled sand crab, cocktail sauce, citrus wedges, balsamic dressing, and grilled Vienna loaf.

M60
V65

BAHARAT GOAT CURRY (GFO)

Sautéed goat loin with spices, served with coconut basmati rice, yoghurt cheese and flatbread.

Entrée
M18.5 V23.5
Main
M34.5 V39.5

TO SHARE

1KG DRY-AGED BONE-IN SIRLOIN (DFO)(GFO)

Served with vegetable mornay, Duck fat kipfler potatoes, club salad and a selection of sauces and mustards

Pair with Grant Burge Filsell Old Vine Shiraz

M180
V185

ASIAN STYLE, CRISPY FRIED WHOLE BABY BARRAMUNDI (GF, DF, L)

Asian-style with coriander, red onion, chilli, capsicum and shallots, finished with sesame and hoisin glaze. Served with steamed rice.

M50
V55

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 veg and roast gravy.

CHICKEN SCHNITZEL

Panko-crumbed chicken breast with fries, house salad, and gravy.

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

PAN-SEARED KANGAROO LOIN (GF)

Medium-rare kangaroo loin with Pressed sweet potato, snow peas, redcurrant jus, and macadamia crumb.

Small
M17 V22
Large
M24 V29

M26
V31

M37.9
V42.9

CONFIT DUCK MARYLAND (GF, DF)

Fondant potato, green beans, orange and pink peppercorn glaze.

M38.9
V43.9

BRAISED BEEF CHEEK (GF)(DFO)

With polenta, broccolini, cherry tomatoes and chimichurri.

M35
V40

VEAL CORDON BLEU

Filled with ham and smoked cheddar, served with buttered fettuccine.

M35
V40

CHICKEN SUPREME (GF)

Crispy-skinned chicken with bubble and squeak, leek fondue and tomato jus.

M30
V35

SWEET POTATO, SPINACH, GREEN LENTIL & COCONUT CURRY (VG)

Served with citrus coconut rice.

M18.5
V23.5

FROM THE GRILL

All steaks served with your choice of chips, mash, or Idaho potato, and steamed vegetables or house salad. (All GF) Includes one sauce (extra sauce +\$2.50) Sauces (GF): Gravy, Mushroom, Pepper, Diane, Red Wine Jus, Sriracha, Hollandaise, Chimichurri

300GRAM BLACK ONYX MBS 2+ ROSTBIFF RUMP (DF)(GF)

M31.5
V36.5

250GRAM BLACK ONYX RUMP CAP MBS 2+ (DF)(GF)

M28.5
V33.5

200-GRAM GRASS FED EYE FILLET (DF)(GF)

M49
V54

300-GRAM GRAIN FED TRUE NORTH STRIPLOIN (DF)(GF)

M42
V47

WAGYU BEEF (MARBLE SCORE 4/5)

250-gram 1824 MBS 4/5 Wagyu Cube Roll

Pair with Jacobs Creek Double Barrel Cabernet Sauvignon

M65
V70

SEAFOOD TOPPER

For any steak – 3 prawns, calamari, 2 scallops, garlic cream sauce

M12
V17

SIDES ALL SIDES \$11.00

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 (GFO)

IDAHO POTATO WITH BACON & SOUR CREAM (GF)(DFO)

DUCK FAT KIPFLER POTATOES (GF)

PASTA & RICE

BRAISED BEEF SHANK RISOTTO (GF)

With Shiraz reduction, mascarpone and parmesan.

M28.5
V33.5

PAPPARDELLE CARBONARA

Pancetta, parmesan, egg and black pepper.

Entrée
M21 V26
Main
M28 V33

SPAGHETTI MARINARA (DF, M)

Sautéed prawns, half-shell mussels, octopus, scallops, salmon, and barramundi in a rich tomato sugo sauce with grilled citrus.

Entrée
M21 V26
Main
M32 V37

ROASTED CHICKPEA & PUMPKIN PAPPARDELLE (VG, DF)

Maple-roasted pumpkin, chickpea bolognese, vegan cheese, and fried basil.

M22
V27

SEAFOOD

BEER-BATTERED FLATHEAD FILLETS (I)

Served with fries, salad, tartare sauce and lemon.

M23
V28

CRISPY SKIN BARRAMUNDI (GF)

Pan seared skin on Barramundi, chives, roasted chat potato and caviar salad, roasted cherry tomatoes and grilled lemon cheek

M37.5
V42.5

SALMON LAKSA (GF, L)

grilled Atlantic salmon, Asian greens, fresh mint, spiced Laksa broth with bean sprouts, coriander and lime juice.

M35
V40