

SALADS

CAESAR SALAD (GFO)

Cos leaves, crispy bacon, croutons, boiled egg, shaved parmesan, and Caesar dressing.

CLUB SALAD (V)(GF)(DF)

Iceberg lettuce, vine-ripened tomatoes, cucumber, red onion, avocado, and house dressing.

SMOKED SALMON SALAD (GF)(DFO)

Smoked Salmon, baby Cos lettuce, Pickled Radicchio, toasted walnuts, feta cheese, cucumber ribbons, finished with chardonnay dressing.

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

CHICKEN NUGGETS & CHIPS (GFO)

CHEESEBURGER & CHIPS (GFO)

PASTA BOLOGNESE (GFO)

FISH & CHIPS

DESSERTS

WARM APPLE PIE

Ice Cream and fresh berries.

HOMEMADE BREAD AND BUTTER PUDDING

Custard and cream.

CARAMEL CHEESECAKE

Salted caramel sauce and whipped cream.

3 CHEESE PLATE

Brie, blue and aged cheddar, fresh fruit and crackers.

M18
V23

M18
V23

M23
V28

M13 V18

M17 V22

WEEKLY NIGHT SPECIALS

MONDAY: PORK AND PRAWN 25MP 30V

250g crumbed pork cutlet, served with creamy garlic prawns, waffle fries & apple slaw

TUESDAY: "ART OF PARMOLOGY" 20MP 25V

All parmys are topped with Napoli & mozzarella
200G Chicken Schnitzel topped with your choice of:

- PARMY
sugo sauce, sliced ham & mozzarella
- HAWAIIAN
sliced ham, pineapple & mozzarella
- GARLIC PRAWN
sautéed prawn, garlic, parsley & mozzarella
- BOLOGNESE
mashed potato, bolognese sauce & mozzarella
- MAC N CHEESE
creamy Mac n Cheese & mozzarella

WEDNESDAY: "WICKED WING WEDNESDAY" \$2 each

Minimum Serve: 6 Wings
Includes 1 Sauce per Serve
Jumbo chicken wings served with house slaw & your choice of sauce:

- Korean
- BBQ
- Ranch
- Hot sauce
- Salt n Pepper

THURSDAY: "STEAK YOUR CLAIM" 25MP 30V

350g char-grilled grass-fed Northern Rivers T-bone steak, chips, salad & your choice of sauce

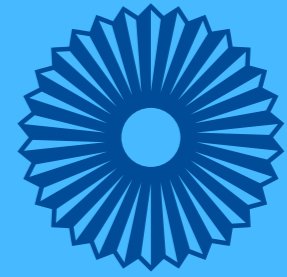
See our specials board for our daily lunch deals



**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

WARM SLICED GLUTEN FREE VIENNA LOAF (GF)(VG)
with balsamic oil.

GARLIC TURKISH BREAD (V)

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

Add three-cheese mix +\$3

Add three-cheese mix and crispy bacon +\$5

OVEN BAKED BREAD ROLLS

2 per serve with cultured butter.

WARM MARINATED OLIVES (100-GRAMS)(GF)(VGO)(DF)

Served with grilled chorizo, toasted Vienna loaf, baba ghanoush and cold pressed extra virgin olive oil.

FRESHLY SHUCKED PACIFIC OYSTERS (DF)(GF)(L),

Natural, pickled red onion, mignonette dressing, lemon.

OYSTERS KILPATRICK (DF)(GF)(L)

Crispy bacon, tomato relish and Worcestershire sauce.

THAI STYLE PUMPKIN AND COCONUT SOUP (GF)(V)

Spiced with red curry paste, coconut cream, finished with fresh chili, coriander and steamed vegetable dumpling.

SOFT SHELL DUCK TACOS (3)(DF)

Confit Duck, port braised red cabbage, bean sprouts, coriander, red radish, finished with XO Sauce.

CALAMARI FRITTI (I)(GF)

Crispy fried calamari, sauce remoulade and grilled lemon.

HOMEMADE SICILIAN STYLE WAGYU MEATBALLS

Sugo sauce, grated parmesan cheese, pesto and crispy toasted breadcrumbs.

CURRIED SPICED CAULIFLOWER POPCORN (VGO)

Harissa yoghurt, caramelized red wine vinegar and herb salad.

KARAAGE STYLE CHICKEN RIBS

Pickled ginger, Japanese mayonnaise, garlic and crispy fried onion seasoning.

TO SHARE

1.5 KG SLOW ROASTED LAMB SHOULDER (GF)(40 TO 45MINS)

Roasted with garlic cloves and fresh rosemary. Served with roasted potatoes, honey roasted parsnips, sauteed greens, baked Dutch carrots, homemade gravy and mint jelly.

M12
V17

M10
V15

M10
V15

M17
V22

M4.5 ea
V6.5 ea

M5
V7

M15
V20

M21
V26

M16
V21

M22
V27

M18
V23

M22
V27

M95
V100

MAIN

ROAST OF THE DAY (GF)

Daily roasted cuts, with oven baked potatoes and roasted pumpkin, steamed garden vegetables and house made roast gravy.

CHICKEN SCHNITZEL

Golden fried Panko crumbed chicken breast with crispy coated house fries, garden salad and gravy.

SCHNITZEL TOPPERS

Parmi – sliced ham, sugo sauce, mozzarella cheese +\$5

Vego – sugo sauce, half avocado, mozzarella cheese +\$6

BBQ – grilled bacon, BBQ Sauce, fried onion rings, mozzarella cheese +\$7

WORKS BURGER

Toasted brioche bun, grilled 180-gram Angus beef patty, bacon, fried egg, cheese, tomato, sautéed onion, mixed lettuce & beetroot
Served with house fries.

Add Bacon +\$3

Add Half Avocado +\$3

LAMB SHANK BOURGUIGNON (GF)

Lamb shank braised with red wine, carrots, onions, button mushrooms and fresh thyme. Served over creamy mash potato and wilted spinach.

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

Served with citrus coconut rice.

PERI PERI CHICKEN (GF)

Half oven roast Peri Peri spiced chicken, served with potato bravas, charred corn ribs, house salad and Peri Peri dipping sauce.

BANGERS AND MASH

Thick beef and thyme sausages, grilled Ox heart tomato, mash potato, sauteed greens, onion jam and gravy.

GRILLED SEAFOOD PLATE (M)(GF).

100-gram Barramundi, 100-gram salmon, 2 half shell scallops, 2 ocean king prawns, 100 grams pineapple squid. Served with a side of club salad, house fries and chimichurri sauce.

SPICED BBQ USA LAMB RIBS

Full plate (850-grams) or half plate (450grams) of slow cooked lamb ribs, served with waffle fries and minted slaw.

SIDES ALL SIDES \$11.00

SAUTÉED BROCCOLINI (VG)(GF)(DF)

VEGETABLE MORNAY (V)

STEAMED PANACHE OF VEGETABLES (VG)(DF)(GF)

SAUTÉED DUTCH CARROTS (V)(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)

Small
M18 V23
Large
M25 V30

M27
V32

M25
V30

M31
V36

M19
V24

M30
V35

M21
V26

M47
V52

Half Plate
M30 V35
Full Plate
M50 V55

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 +\$3) Sauces (GF): Gravy, Mushroom, Pepper, Diane, Red Wine Jus, Sriracha, Hollandaise,

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

M32
V37

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

M30
V35

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

M49
V54

300-GRAM GRAIN FED TRUE NORTH STRIPLOIN 4(DF)(GF)

M49
V54

PASTA

SLOW ROASTED BEEF RAGOUT PAPPARDELLE

With rich beef, tomato and rosemary Ragout served over pappardelle pasta, with shaved parmesan.

M22
V27

PAPPARDELLE CARBONARA

Roasted pancetta, shaved parmesan, cracked black pepper, and egg.

Entrée
M21 V24
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

WHOLE SOLE (I)

Whole oven baked sole, with caper and lemon butter, house salad and crispy coated fries. (Whole fish contains many bones) .

M32
V37

CRISPY SKINNED HUMPTY DOO BARRAMUNDI (L)(GF)

Pan Seared skin on Northern Territory Barramundi, parmesan and sour cream mash, sauteed greens, herb oil.

M38
V43

SEARED ATLANTIC SALMON (L)(GF)

Charred asparagus spears, colcannon, salsa verde, and beurre blanc sauce

M37
V42

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