

Menu



BREADS

GARLIC BREAD

M N

9 10

CHEESY GARLIC BREAD

10 11

Add Chilli Bacon \$3

BRUSCHETTA BREAD

14 16

Tomato onion salsa, balsamic glaze, feta cheese, basil pesto on sourdough bread

ENTREE

M N

LOCAL OYSTERS

NATURAL	G.F.	HALF/FULL	23/44	25/47
KILPATRICK	G.F.	HALF/FULL	25/47	27/49
MORNAY		HALF/FULL	25/47	27/49

PAN SEARED SCALLOPS

G.F. candied bacon, sweet potato mash, red chilli and lemon vinaigrette dressing

20 22

CHICKEN WINGS

G.F. wings with side of Smokey BBQ or Sailo's Hot Sauce

16 18

DIRTY FRIES

bacon, mozzarella chesse, smokey bbq sauce, aioli

15 17

TACO OF THE DAY

Coleslaw, fresh chilly, Coriander, tomato salsa, saffron taco sauce

18 20

MEDITERRANEAN LAMB SKEWER

House salad and tzatziki sauce

18 20

SEAFOOD

M N

LOBSTER MORNAY (HALF/FULL)

served with chips & salad

39/72 41/74

GARLIC PRAWNS

G.F. Served with creamy garlic sauce and saffron infused jasmine rice

28 30

ATLANTIC SALMON

G.F. chats potatoes, seasonal vegetables, lemon and hollandaise sauce

32 34

SKIN OFF BARRAMUNDI

Served with chips, salad, lemon wedges and tartare sauce

28 30

SEAFOOD FEAST

Oysters, half shell grilled scallops, grilled prawns, grilled barramundi, grilled squid, mussels, tempura whiting fish, crumbed prawn cutlet and surimi scollops served with chips, salad, lemon wedges and tartare sauce

72 74

Make natural oyster to Kilpatrick oysters +3.5

Make natural oyster to Mornay oysters. +3.5

Add Lobster Half
Lobster Full

36 38
68 70



FROM THE GRILL

M N

250G RUMP

27 29

500G RUMP

44 46

250G WAGYU RUMP

32 34

500G WAGYU RUMP

55 57

300G PORTERHOUSE STEAK

36 38

All steaks are G.F and served with chips and salad

Add- Surf and Turf \$10

- Boscaiola \$6

- Mash and Vegetables \$6

BURGERS

M N

BEEF BURGERS

House made beef patties, bacon, beetroot, caramelised onions, cheese, tomato, mixed lettuce, sailo's burger sauce

22 24

VEGGIE BURGER

Lettuce, tomato, onion, cheese, veggies patties, aioli, house made tomato relish

21 23

GRILLED CHICKEN BURGER

Chefs spice marinated grilled chicken, bacon, mixed leaf, tomato, cheese, house made burger sauce

22 24

OPEN STEAK SANDWICH

125g rump steak, bacon, mixed lettuce, caramelised onion, beetroot, cheese, tomatoes, aioli, smokey Bbq sauce

22 24

Extra patty \$6

All burgers served with chips

SALADS

M N

CHICKEN CAESAR SALAD

Baby cos lettuce, crispy bacon, croutons, parmesan cheese, egg & Caesar dressing

22 24

ASIAN PORK BELLY SALAD

G.F. mixed leaf, green apple, corriander, red chilli, fried onion, Ginger lime dressing

18 20

ROAST VEGGIE SALAD

G.F. Roasted pumpkin, carrots, beetroot, chat potatoes, mixed leaf, feta cheese tossed with italian glaze

20 22

Add Grilled Chicken
Prawns 6
8

NOTE: GF= GLUTEN FREE M=MEMBER PRICE N= NON-MEMBER PRICE

FOOD MAY CONTAIN DAIRY, WHEAT, SHELLFISH, PEANUTS AND SOY. PLEASE SPEAK TO OUR FRIENDLY STAFF WHEN ORDERING ABOUT YOUR SPECIAL DIETARY REQUIREMENTS OR ALLERGIES.

ALL CREDIT CARD INCUR A 1.1% SURCHARGE

12% SURCHARGE APPLIES TO PUBLIC HOLIDAYS.

PRICES MAY SUBJECT TO CHANGE WITHOUT NOTICE

Menu



CLUB FAVOURITES

	M	N
PORK ROAST G.F	22	24
<i>Roasted pumpkin, carrots, chat potatoes, corn, peas and gravy</i>		
CHICKEN SCHNITZEL	21	23
<i>Served with chips and salad.</i>		
Add: Parmigiana/Boscaiola +6		
FISH AND CHIPS	23	25
<i>Served with chips, salad, lemon wedge and tartare sauce</i>		
BANGERS AND MASH G.F	20	22
<i>creamy mash potatoes, thick beef sausages, caramelised onions, peas and gravy.</i>		
BEEF LASAGNA	19	21
<i>Served with rich napolitana, parmesan and drizzle of basil oil</i>		

PASTA

	M	N
SEAFOOD MARINARA	30	32
<i>Scallops, prawns, mussels, barramundi, Parmesan cheese tossed in a house made rich Neapolitan sauce on linguini</i>		
CREAMY CHICKEN BOSCAIOLA	26	28
<i>Onion, garlic, bacon, mushroom, chicken, parmesan cheese in a creamy garlic sauce tossed in linguini</i>		
Add Prawns 8		
VEGGIE PASTA	24	26
<i>Seasonal vegetables served with creamy Neapolitan sauce tossed in linguini</i>		
PUMPKIN SAGE RAVIOLI	24	26
<i>served with creamy lemon butter sauce, spinach and truffle oil.</i>		

SIDES

	M	N
BOWL OF MASH	6	8
SEASONAL VEGETABLES	8	10
BOWL OF CHIPS	8	10
POTATO WEDGES	10	12

MAINS

	M	N
LAMB CUTLETS	28	30
<i>Served chips and salad with choice of your sauce</i>		
PORK BELLY G.F	29	31
<i>Served with sweet potato puree, baby carrots, buttered greens, red wine jus</i>		
CHICKEN KEIV G.F	28	30
<i>Filled with camembert cheese, caramelised onions, smashed potatoes, green vegetables, Creamy mushroom sauce</i>		
SLOW COOKED LAMB SHOULDER	29	31
<i>12 hours slow cooked lamb served with creamy mashed potatoes, green vegetables and red wine jus (GF)</i>		
PORK RIBS HALF/FULL	32/52	34/52
<i>Served with chips and housemade slaw mix</i>		
BEEF RIBS HALF/FULL	33/52	34/52
<i>Served with chips and housemade slaw mix</i>		
KIDS MEAL	M	N
ALL KIDS MEAL	10	12
KIDS BOLOGNESE PASTA		
KIDS SCHNITTY		
KIDS NUGGETS		
KIDS FISH		

SAUCES

	M	N
GRAVY	2	2
MUSHROOM SAUCE	3	3
DIANNE SAUCE	3	3
PEPPER SAUCE	3	3
RED WINE JUS	3	3
GARLIC SAUCE	3	3
AIOLI	2	2



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