

TO START

Oysters Natural (6)  
Lemon & Mignonette

Oysters Natural (12)  
Lemon & Mignonette

Oysters Kilpatrick (6)  
Wood Smoked Bacon, Smokey BBQ Sauce

Oysters Kilpatrick (12)  
Wood Smoked Bacon, Smokey BBQ Sauce

Warm Cob Loaf
With Garlic Herb Butter
ADD MOZZERELLA **+\$3**

TO SHARE

Bruschetta  
Toasted Sourdough, Whipped Fetta, Roast Tomato, Basil Pesto

Zatar Haloumi Fries  
Zartar Spiced, Siracha Mayo, Lemon

Korean Fried Chicken Bites  
Franks Hot Sauce, Ranch Dressing

Pulled Pork Nachos
DIY Style With Pulled Pork, Salsa Fresca, Sour Cream,
Avocado & Tortilla Chips

Flash Fried Squid  
Lemon Pepper Seasoning, Caper Mayonnaise, Lemon


Eggplant Parmigiana Cubes 
Sugo Sauce, Whipped Fetta, Enoki Croutes

Bowl of Chips  
Aioli

Bowl of Wedges 
Sweet Chilli, Sour Cream


HANDHELDS

Rib Fillet Steak Sandwich 
Sourdough, Lettuce, Tomato, Beetroot, Onion Relish,
Mayonnaise & Fries

Black Angus Beef Burger 
Seeded Milk Bun, Tomato, Thick Cut Bacon, Cheese,
Tomato Chutney, Mayonnaise & Fries

Peri Peri Grilled Chicken Burger 
Seeded Milk Bun, Lettuce, House Slaw, Mayonnaise & House Fries

Pulled Pork Sub 
12 Hour Smoked Pulled Pork, Toasted Sub, Spinach,
House Slaw, Ranch Dressing

Haloumi Pita 
Flash Fried Haloumi, Spinach, Avocado, Tomato, Whipped Fetta

ADD FRIES - \$5 | ADD FRIED EGG - \$3 | ADD CHEESE - \$2.50 | ADD BACON - \$5

MAINS

Mushroom Tortellini 
Creamy Mushroom Sauce, Spinach, Parmesan, Enoki Croutes
ADD CHICKEN **+\$3**

Chilli Prawn Tagliatelle 
Roast Tomato Sugo, Parsley, Lemon

Grilled Tasmanian Salmon 
Parsnip Puree, Broccolini, Lemon Butter Sauce, Sprout Leaf Salad

Charred Lamb Fillet 
Mushroom Pesto, Roast New Potatoes, Spec, Green Peas, Gravy

Market Grilled Fish
Ask Our Staff For Today's Special

Beer Battered Barramundi
House Salad, Fries, Caper Mayonnaise, Lemon

Seafood Sampler
Battered Barramundi, Lemon Pepper Calamari, Coconut
Crumbed Prawns, Oysters, Cocktail Sauce, Lemon & Fries

CLASSIC

Served With Potato Mash & Vegetables, Or Chips & Salad

Chicken Schnitzel
Crumbed Chicken Breast with House Gravy

Chicken Parmigiana
Crumbed Chicken Breast topped with Napoli Sauce,
Shaved Ham & Mozzarella Cheese

SALADS

Baby Cos Salad
Cos Lettuce, Semi Sundried Tomato, Cucumber, Parmesan,
Smokey Bacon, Egg & Ranch Dressing

Sumac Pumpkin Salad  
Baby Spinach, Rocket, Fetta, Walnuts, Bell Pepper,
Balsamic Onions, Toasted Pepitas & Italian Vinaigrette

Crispy Haloumi Salad  
Mixed Leaves, Roast Portobello Mushroom, Tempered Tomatoes,
Blistered Onion, Edamame & Sesame Dressing

SALAD TOPPERS

Peri Peri Chicken Tenderloins  

Flash Fried Squid  

Chilled Mooloolaba Prawns  

Charred Lamb Fillet  

M NM

\$26 \$28

\$30 \$32

\$32 \$34

\$36 \$38

POA

\$26 \$28

\$33 \$35

\$24 \$26

\$26 \$28

\$18 \$20

\$18 \$20

\$19 \$21

\$7 \$9

\$9 \$11

\$12 \$14

\$12 \$14


GRILL

All Steaks Cooked To Your Liking, Served With Either House Fries & Salad, Or Mash
Potato & Vegetables And Your Choice Of Sauce






250g Grain Fed Angus Rump  **\$32 \$34**

300g Riverine Sirloin  **\$44 \$46**



350g Beef City Black Angus Rib Fillet  **\$49 \$51**



200g MSA Eye Fillet  **\$44 \$46**

GRILL SAUCES


GREEN PEPPERCORN SAUCE 
CREAMY MUSHROOM SAUCE 
RED WINE GRAVY 
HOLLANDAISE SAUCE 
GARLIC CREAM SAUCE 
EXTRA SAUCE **+\$3**

GRILL TOPPERS


Lemon Pepper Squid   **\$9 \$11**

Grilled Prawns   **\$10 \$12**

Onion Rings **\$5 \$7**

Haloumi Fries  **\$8 \$10**



PERFECT PAIRINGS


Grilled Broccolini 
Whipped Feta Cheese, Toasted Almonds **\$12 \$14**

Cauliflower two ways 
Pepita Crunch, Parsley Oil **\$12 \$14**

Buttery Mash Potato  **\$9 \$11**

Roasted Rosemary & Garlic New Potato  **\$9 \$11**

House Salad  
Mixed Lettuce Leaves, Tomato, Cucumber,
Fetta Cheese & Italian Dressing **\$8 \$10**

Bread Roll 
With Butter **\$3 \$5**

Please be aware that care is taken when catering for special requirements. We ask that you make us aware of your dietary requirements even when ordering to your needs. It must be noted that within these premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customer requests will be catered for and handled to the best of our ability but the decision to consume a meal is at the responsibility of the diner.

 Gluten Free

 Gluten Free Option

 Vegetarian

 Vegan

 Dairy Free

 Chilli

LUNCH MENU

M NM

AVAILABLE MONDAY TO FRIDAY FROM 11:30AM-2:30PM

Braised Beef Ragu Lasagne Rich Tomato Sauce, White Sauce With Cheese & House Salad	\$22	\$24
200G Lunch Rump (GFO) Cooked To Your Liking, Fries, House Salad & Choice Of Sauce (Red Wine Gravy, Mushroom Or Green Peppercorn)	\$23	\$25
Battered Barramundi Fries, House Salad & Lemon	\$21	\$23
Roast Of The Week (GFO) Roasted Vegetables, House Gravy & Bread Roll	\$19	\$21
Chicken Schnitzel Crumbed Chicken Breast, Fries & Salad	\$19	\$21

SENIORS LUNCH DEAL

when a valid seniors card is shown at the time of purchase of a lunch menu item, 10% discount will be given as well as a voucher for a complimentary small soft drink or small coffee.

DESSERT

Chocolate Almond Fudge Brownie With Vanilla Ice Cream	\$12
Smashed Pavlova (GF) With Fresh Berries & Clotted Cream	\$12
Baked Raspberry Cheesecake With Clotted Cream	\$12
Crème Caramel (GF) With Passionfruit Syrup, Whipped Cream & Peanut Crumbs	\$12



LIONS @springwood

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MEMBERS DISCOUNT, OFFERS AND SPECIALS

Please see staff at reception on our membership and Opal Elite Rewards | 1\$ Life Membership



MENU