

TO START

Oysters Natural (6) DF GF DLS
Lemon & Mignonette

Oysters Natural (12) DF GF DLS
Lemon & Mignonette

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

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

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

TO SHARE

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

Zatar Haloumi Fries VG GF
Zatar Spiced, Siracha Mayo, Lemon

Korean Fried Chicken Bites DF 🌶️
Franks Hot Sauce, Ranch Dressing

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

Flash Fried Squid GF DF I
Lemon Pepper Seasoning, Caper Mayonnaise, Lemon

Eggplant Parmigiana Cubes VG
Sugo Sauce, Whipped Fetta, Enoki Croutes

Bowl of Chips DF GF
Aioli

Bowl of Wedges VG
Sweet Chilli, Sour Cream

HANDHELDS

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

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

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

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

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

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

M NM

\$21 \$23

\$36 \$38

\$24 \$26

\$42 \$44

\$9 \$11

\$14 \$16

\$12 \$14

\$16 \$18

\$20 \$22

\$18 \$20

\$16 \$18

\$8 \$10

\$12 \$14

\$26 \$28

\$21 \$23

\$21 \$23

\$23 \$25

\$20 \$22

MAINS

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

Chilli Prawn Tagliatelle 🌶️ A
Roast Tomato Sugo, Parsley, Lemon

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

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

Market Grilled Fish DLS
Ask Our Staff For Today's Special

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

Seafood Sampler M
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 GF VG
Baby Spinach, Rocket, Fetta, Walnuts, Bell Pepper, Balsamic Onions, Toasted Pepitas & Italian Vinaigrette

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

SALAD TOPPERS

Peri Peri Chicken Tenderloins GF DF

Flash Fried Squid GF DF I

Chilled Mooloolaba Prawns GF DF A

Charred Lamb Fillet GF DF

GF Gluten Free VG Vegetarian V Vegan DF Dairy Free 🌶️ Chilli GFO Gluten Free Option VO Vegan Option

A Australia I Imported M Mixed Origin DLS Daily Local Selection

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 GF

300g Riverine Sirloin GF

350g Beef City Black Angus Rib Fillet GF

200g MSA Eye Fillet GF

GRILL SAUCES

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

GRILL TOPPERS

Lemon Pepper Squid GF DF I

Grilled Prawns GF DF A

Onion Rings

Haloumi Fries GF

PERFECT PAIRINGS

Grilled Broccolini GF
Whipped Feta Cheese, Toasted Almonds

Cauliflower two ways GF
Pepita Crunch, Parsley Oil

Buttery Mash Potato GF

Roasted Rosemary & Garlic New Potato GF

Garden Salad GF VG
Mixed Lettuce Leaves, Tomato, Cucumber, Fetta Cheese & Italian Dressing

Bread Roll GFO
With Butter

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.

M NM

\$32 \$34

\$44 \$46

\$49 \$51

\$44 \$46

\$9 \$11

\$10 \$12

\$5 \$7

\$8 \$10

\$12 \$14

\$12 \$14

\$9 \$11

\$9 \$11

\$8 \$10

\$3 \$5

LUNCH MENU

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

	M	NM
Braised Beef Ragu Lasagne Rich Tomato Sauce, White Sauce With Cheese & House Salad	\$22	\$24
200G Lunch Rump <small>(GFO)</small> Cooked To Your Liking, Fries, House Salad & Choice Of Sauce (Red Wine Gravy, Mushroom Or Green Peppercorn)	\$23	\$25
Battered Barramundi <small>(A)</small> Fries, House Salad & Lemon	\$21	\$23
Roast Of The Week <small>(GFO)</small> 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 <small>(GF)</small> With Fresh Berries & Clotted Cream	\$12
Baked Raspberry Cheesecake With Clotted Cream	\$12
Crème Caramel <small>(GF)</small> With Passionfruit Syrup, Whipped Cream & Peanut Crumbs	\$12



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MEMBERS DISCOUNT, OFFERS AND SPECIALS

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



LIONS *@springwood*

MENU