

CAFE MENU

PLEASE ORDER AT THE BAR

10:30am-2:30pm

Kindly be aware that any changes to the menu items will result in an additional cost

ON THE LIGHTER SIDE

 **Prawn & ginger gyoza**

w smoked chilli mayonnaise & lemon

\$14 Member / \$16 Visitor

 **Salt & pepper calamari**

w aioli & lemon

\$14 Member / \$16 Visitor

 **Duck & cognac pate**


w toasted sourdough & onion marmalade

\$14.50 Member / \$16.50 Visitor

 **Sweet potato croquettes**

w vegan aioli & chimichurri

\$13.50 Member / \$15.50 Visitor

 **Beetroot & gin cured salmon**

w crème fraiche, pickled onions & grissini

\$16 Member / \$18 Visitor



CHIPS

straight cut or beer battered

\$10 Member / \$12 Visitor



SALADS

 **SGC Thai salad**

w seasonal leaves, cherry tomato, cucumber, Thai herbs, lime & lemongrass dressing, crispy shallot & toasted coconut crunch

\$15.50 Member / \$17.50 Visitor

Add:

Grilled marinated beef \$5.50

Poached chicken breast \$5.50

Salt & pepper calamari \$5.50

 **Classic Caesar salad**

cos lettuce, bacon, poached egg, parmesan & GF croutons

\$15.50 Member / \$17.50 Visitor

Add:

Poached chicken breast \$5.50

Smoked salmon \$6.50

OPEN TOASTED SANDWICHES

Chicken & avocado

- shaved marinated chicken breast, avocado & mozzarella cheese

Ham & pineapple

- shaved leg ham, pineapple, mozzarella cheese & oregano

Smoked salmon

- smoked Tasmanian salmon, avocado, mozzarella cheese & red onion

GF bread available

\$12.50 Member / \$14.50 Visitor

DAILY CAFE MEALS

 **Thai red chicken curry**

w seasonal vegetables, lemongrass, lime leaf & jasmine rice

\$21 Member / \$23 Visitor

Steak sandwich

toasted Turkish bread, grilled sirloin steak, bacon, cheese, lettuce, tomato, onion jam w aioli & chips

\$18 Member / \$20 Visitor



 **Beer battered flathead**

w seasonal garden salad, chips, tartare & lemon

\$21 Member / \$23 Visitor

Prawn linguini

w tiger prawns, baby spinach, chilli, garlic, basil pesto & white wine

\$22 Member / \$24 Visitor

15% Surcharge applies on Public Holidays

Food allergies & intolerances: Please be aware that whilst all care is taken when catering for special requirements, it must be noted that within the premises we handle nuts, seafood, flour, eggs, fungi, dairy products and gluten. Customers' requests will be catered for to the best of our ability but the decision to consume a meal is the responsibility of the diner.



BEVERAGES

PLEASE ORDER AT THE BAR

**From 6.30am every day
From 6am Saturday & Sunday**

Kindly be aware that any changes to the menu items will result in an additional cost

COFFEE

Small

\$4.40 Member
\$4.85 Visitor

Large

\$5.20 Member
\$5.75 Visitor

Cappuccino
Chai Latte
Espresso
Flat White
Hot Chocolate
Latte
Long Black
Macchiato
Mocha

Babyccino
\$1.25 Member
\$1.35 Visitor

Additional Coffee
Shot or Decaf -
add \$1.10

Coffee Syrups -
add \$.80

Soy, Almond, Oat
or Lactose Free -
add \$.80



TAKEAWAY COFFEE

Small

\$.40 Member
\$.60 Visitor

Large

\$.95 Member
\$1.05 Visitor



TEA

\$3.25 Member
\$3.55 Visitor

English Breakfast
Earl Grey
Peppermint
Chamomile
Green Tea
Lemon & Ginger

COLD DRINKS

Iced Coffee
Iced Chocolate
\$6 Member
\$7 Visitor

Milkshakes
\$7.75 Member
\$8.60 Visitor
\$0.65 Malt

CAKES & SLICES

See display

BEER & WINE

Available at bar