

THE RESTAURANT

STARTERS

- GARLIC & 3 CHEESE BREAD** 8
With tasty mozzarella & parmesan
- BACON & GARLIC BREAD** 9
With garlic, bacon & melted cheese
- BUCKET OF CHIPS** *choice of sauce* 9.5
- VEGETABLE SPRING ROLLS** (v) 14
Five spring rolls with dipping sauces of sweet chilli & soy sauce
- PRAWN TWISTERS** 14
Prawns infused with coriander, green onion and garlic rolled in a crispy wonton style pastry. Served with sweet chilli dipping sauce
- VEGETABLE PLATE** 13
Mashed potato, seasonal vegetables and your choice of sauce (lg,v)
- OPEN SLIDERS (2)** 15
Warm flatbread with Lettuce, Asian herbs, bean shoots, Wombok, beef strips and sticky Asian sauce
Add extra slider \$7.5

SALADS

- BUDDHA BOWL** (v) 22
A healthy bowl of lettuce, cucumber, tomato, edamame, wombok, coriander, mint, pickled ginger, roasted red capsicum, grilled mushroom, rice, garlic aioli & seeds
Add chicken + \$6, salmon + \$10
- SALAD OF THE DAY**
Please ask our friendly staff for today's freshly prepared salad option
- THAI BEEF SALAD** 24
Warm marinated beef strips tossed in a salad of freshly picked Asian herbs, bean shoots, spring onion, pickled ginger and wombok. Sprinkled with fried shallots and sesame seeds

BURGERS \$20

All our burgers served on a warm milk bun with lettuce, American cheese, tomato, pickle & creamy burger sauce with a side of chips

ANGUS BEEF PATTY | GRILLED CHICKEN CHICKPEA & LENTIL (v) | BATTERED FISH

Add egg \$1.5, bacon \$2, Gluten-free bun \$2



SCAN TO ORDER NOW

MAINS

- FISH OF THE DAY**
Please ask our friendly staff for today's dish
- GRILLED FISH** 24
Herb & citrus crusted fish fillet topped with crumbed prawns & béarnaise sauce
- SEAFOOD PLATTER** *for one 32 for two 60*
A selection of seafood including crumbed prawns, battered flathead, salt and pepper squid, whole king prawns, marinated green lipped mussels, grilled prawn skewer, chips, lemon & dipping sauces
- CHICKEN ATLANTIS** (lg) 25
Bacon wrapped supreme Kiev cut chicken breast filled with creamy brie and topped with a grilled prawn skewer and hollandaise sauce. Served with Rosti and vegetables
- PORK BELLY** (lg) 26
Twice cooked Pork belly with potato rosti, vegetables, pickled apple, crispy crackle and rich red wine jus
- GRILLED BARRAMUNDI** (lg) 27
Grilled citrus and herb marinated Barramundi fillet dusted in a light rice floured seasoning. Served with a baked potato rosti, pumpkin puree, roasted red capsicum and brocolinni
- VEGETABLE STACK** (v) 23
A stack built from the bottom up consisting of pumpkin puree, Lentil & chickpea patty, baked field mushroom, roasted red capsicum, brocolinni and balsamic glaze
- RUMP 250GM** (lg) 29
From the Darling Downs region. Hickory smoked MSA grain fed Rump served with your choice of sauce
- SURF & TURF** (lg) 35
A 250 gm Hickory smoked MSA grain fed Rump steak topped with grilled prawn skewer and creamy garlic sauce
- BEEF CHEEK** (lg) 26
Meltingly tender Beef cheek marinated in herbs and slow cooked for hours. Served with creamy potato mash and vegetables
- BBQ PORK RIBS** (lg) *500gm 28 1.kg 39*
St Louis pork ribs cooked & served in a smoky BBQ sauce, served with chips & salad
- SAUCES** *(All our sauces are low gluten)*
Mushroom | pepper | béarnaise | smoky BBQ | garlic cream seeded mustard jus | aioli

(lg) - low gluten (lgo) - low gluten option (v) - vegetarian option
\$3 discount will apply for members, does not apply to starters or kids meals

OLD FAVOURITES

- PRAWN CUTLETS** *sml 19 lrg 24*
Crumbed prawn cutlets served with chips, garden salad, tartare sauce & lemon
- FISH AND CHIPS** *sml 19 lrg 24*
Beer battered flathead fillet served with chips, garden salad, tartare sauce & lemon
- LEMON PEPPERED SQUID** 25
Serving of breaded tender pineapple cut lemon peppered squid served with chips, salad, tartare sauce and lemon
- CHICKEN PARMIGIANA** 27
Golden crumbed 300gm chicken breast topped with home-made tomato Napoli sauce, melted cheese & diced bacon
- CHICKEN SCHNITZEL** 24
Golden crumbed 300gm chicken breast served with your choice of sauce
- LAMB CUTLETS** 27
Crumbed Lamb cutlets served with potato mash, vegetables, gravy & mint sauce
Add extra Lamb cutlet \$7
- PASTA OF THE DAY** 23
(v option available on request)

Please see poster for today's special

SENIORS \$18 MONDAY - SUNDAY Lunchtime only

- GRILLED FISH** (lgo)
Herb & citrus crusted fish fillet topped with béarnaise sauce
- GRILLED CHICKEN** (lgo)
Grilled chicken tenderloins served with seasonal vegetables & your choice of sauce
- CHICKPEA & LENTIL PATTY** (v)
With fresh garden salad, garlic yogurt & basket of fries
- SEAFOOD BASKET**
With chips, lemon & tartare
- LAMB CUTLET**
With mint sauce, vegetables, mash & gravy + \$7 extra lamb cutlet
- 150GM SIRLOIN** (lgo)
With sides and choice of sauce
(Includes a free post mix soft drink or small hot beverage)
Members receive a \$1 discount

WINE LIST

SPARKLING WINE

JACOB'S CREEK SPARKLING 200ML

Well balanced fruit flavours with hints of toasted cashews

Glass Bottle

8.1

JACOB'S CREEK SPARKLING ROSÉ 200ML

Pink in colour with hints of citrus & fresh strawberry characters

8.1

TREVI SPUMANTE

Sweet & soft fruit flavours

6.1 21.5

BAY OF STONES SPARKLING

Soft & fruit driven flavours

6.1 23.5

MCGUIGAN ZERO SPARKLING

5.5 25

WOLF BLASS RED LABEL SPARKLING

This cuvée is a rich, refreshing sparkling wine

6.1 25

TRILOGY SPARKLING

Elegant & complex flavours

6.1 28

MARKET HALL PROSECCO

A crisp wine with bright acid & flavours of fresh apple & pear

6.1 28

WHITE WINE

150ml 250ml Bottle

BAY OF STONES CHARDONNAY SA

A modern Australian Chardonnay that is complex, yet easy to drink & showcases a range of varietal flavours

6.1 8.6 23.5

BAY OF STONES SAUVIGNON BLANC SA

A crisp, refreshing Sauvignon Blanc that is a perfect accompaniment to all occasions

6.1 8.6 26.5

JACOB'S CREEK MOSCATO SA

Fruit driven with hints of pear - great with spicy Asian salad

7.1 9.1 26.9

HEADLINE ACTS SAUVIGNON BLANC SA

Zesty, crisp & refreshing - great with a seafood basket

7.1 9.1 28.5

COOL HARVEST PINOT GRIGIO SA

Fresh fruit flavours with great balance - try with seafood or chicken

7.1 9.4 28.5

MARKET HALL CHARDONNAY

Generous palate, fleshy nectarine, toasted marshmallow finish

7.9 9.9 29.5

GRAYLINGS MARLBOROUGH SAUVIGNON BLANC NZ

Refreshing fruit flavours & a crisp finish - perfect with grilled fish

7.7 9.7 29.5

ROSÉ WINE

150ml 250ml Bottle

HEADLINE ACTS ROSÉ

7.1 9.1 28.5

RED WINE

150ml 250ml Bottle

BAY OF STONES SHIRAZ SA

A classic Australian Shiraz style

6.1 8.6 24.5

BAY OF STONES MERLOT SA

Soft & well balanced fruit flavours - matched well with the pasta

6.1 8.6 26.5

BAY OF STONES CABERNET SAUVIGNON SA

Rich in blackcurrant & plum fruit flavours with a smooth finish - try with anything off the grill

6.1 8.6 26.5

JACOB'S CREEK RESERVE CABERNET SAUVIGNON SA

Loads of dark fruit flavours & structure - great with any steak

7.3 9.2 28

MARKET HALL SHIRAZ SA

Lovely concentration of ripe plums, blueberries & dark cherry flavours

7.1 9.1 28.5

LUIGI CAVALLI LAMBRUSCO ITALY

Fruit driven strawberries with a soft finish - try with the pasta of the day

6.5 8.6 28.5

STONELEIGH PINOT NOIR NZ

Rich & complex fruit flavours - great with savoury dishes and pork

7.5 9.6 29.5

JACOB'S CREEK DOUBLE BARREL SHIRAZ SA

Ripe plum with attractive dark fruits, complemented by clove, spice & cherry oak notes - goes well with pan seared beef

8.6 10.7 32

Members receive a 50c discount per glass and \$1 per bottle

Sparkling wine is \$5.70 per glass for members and guests, excluding the

Wolf Blass Red Label A standard serve of wine is 100ml

Drink responsibly



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