

Sparkling Wines

	members	guests
La Gioiosa Prosecco 200ml , Veneto IT	8	9
Aurelia Chardonnay Pinot Noir , Pemberton WA	6.2 / 21	7.2 / 23
Piper-Heidsieck Cuvée Brut NV , Reims FR	69	75

White Wines

	members	guests
Chain of Fire Sauvignon Blanc Semillon , Western Australia	5.2 / 20	5.8 / 22
Chain of Fire Chardonnay , Central Ranges NSW	5.2 / 20	5.8 / 22
Rymill The Yearling Sauvignon Blanc , Coonawarra SA	5.4 / 22	6 / 24
Block 50 Pinot Grigio , Central Ranges NSW	5.4 / 22	6 / 24
Fiore Moscato , Mudgee NSW	5.4 / 22	6 / 24
Pocketwatch Chardonnay , Central Ranges NSW	5.8 / 24	6.4 / 26
Robert Oatley Signature Sauvignon Blanc , Margaret River WA	7.4 / 26	8 / 28
Giesen Vineyard Selection Sauvignon Blanc , Marlborough NZ	8.2 / 33	8.7 / 35
Robert Oatley Signature Riesling , Great Southern WA	7.4 / 26	8 / 28
Bremerton Racy Rosé , Langhorne Creek SA	5.7 / 23	6.2 / 25

Red Wines

	members	guests
Chain of Fire Merlot , Central Ranges NSW	5.2 / 20	5.8 / 22
Chain of Fire Shiraz Cabernet , Central Ranges NSW	5.2 / 20	5.8 / 22
Rymill The Yearling Shiraz , Coonawarra SA	5.4 / 22	6 / 24
Rymill The Yearling Cabernet Sauvignon , Coonawarra SA	5.4 / 22	6 / 24
Robert Oatley Signature Shiraz , Heathcote VIC	7.4 / 26	8 / 28
Four in Hand Shiraz , Barossa SA	7.7 / 30	8.2 / 32



ROBERT OATLEY



Proof Only



Dinner Menu & Wine List

Platinum Members Price / Gold Card & Guests Price

V- Vegetarian GF- Gluten free CBGF- Can be gluten free

Please ask as some menu items may be adapted for gluten free or vegetarian requests.

Don't forget to check out our Daily Specials Board for more options or
our Cake Display Fridge Located at the Bistro Bar

Starters			
Soup			7/8
Please See Our Specials Board			
Cheesy Garlic Bread			9/10
Crispy Baked Bread with Garlic Butter & Cheese			
Bruschetta			11/12
Crusty Baguette, Tomato, Basil, Red Onion, Balsamic Vinegar Reduction, Fetta			
Loaded Fries			13/14
Fries Topped with Smoked Brisket, Chilli & Cheese Sauce			
Chicken Pork or Seafood Dumplings	(6) 13/14	(9) 17/18	
Zucchini & Corn Fritters (V)			13/14
Tomato, Avocado Salsa, Sour Cream with House Relish			
Sticky Chinese Chicken Wings			13/14
House Marinade, Coriander, Chilli & Sesame Seeds			
Croquettes			13/14
Deliciously fried Balls of Flavour Mash, See Specials Board for Todays Flavour			
Club Classics			
Beer Battered Flake			26/28
Served With Chips & Salad or Vegetables, Lemon & Tartare Sauce			
Porterhouse Steak 300g (GF)			32/34
Prime Gippsland Beef Served With Chips & Salad or Vegetables			
Your Choice of Sauce, Gravy, Pepper, Mushroom, Garlic Butter or Hollandaise			
Rib Eye Steak 400g (GF)			34/36
Prime Gippsland Beef Served With Chips & Salad or Vegetables			
Your Choice of Sauce, Gravy, Pepper, Mushroom, Garlic Butter or Hollandaise			
Chicken Schnitzel (CBGF)			25/27
Served With Chips & Salad or Vegetables			
Your Choice of Sauce, Gravy, Pepper, Mushroom, Garlic Butter or Hollandaise			
Chicken Parmy (GF Option Grilled Chicken Breast)			26/28
Schnitzel Topped with Ham, Napoli Sauce & Cheese			
Served With Chips & Salad or Vegetables			
Chicken Oscar (CBGF)			27/29
Schnitzel Topped with Bacon, Avocado, Hollandaise Sauce & Cheese			
Served With Chips & Salad or Vegetables			
Herb & Parmesan Crusted Lamb Cutlets (3)			28/30
Served With Chips & Salad or Vegetables			
Fettucine Carbonara			23/25
Bacon, Onion, Garlic & Mushrooms in a White Wine Sauce			
Kids Menu (UNDER 12)			
All Kids Meals Include a Complimentary			10/12
Ice Cream with Choice of Topping (Chocolate, Caramel, Strawberry)			
Fish & Chips, Popcorn Chicken, Calamari & Chips, Mac & Cheese			
Mains			
Fish of the Day			Market Price
See Specials Board			
Szechuan Squid (GF)			26/28
Served with Bok Choy, Bean Shoots & Baby Corn Salad			
Pork Belly (GF)			30/32
Served with Mash Potato, Dutch Carrots, Broccolini, Apple Cider Relish			
Eye Fillet Steak 250g			38/40
Served with Potato Galette, Seasonal Greens, Sautéed Mushrooms & Red Wine Jus			
Smoked Chipotle Pork Ribs (GF)			28/30
Basted In Chipotle Sauce, Served with Crunchy Coleslaw & Shoe String Fries			
Chicken Curry			26/28
Thai Green Chicken Curry, Jasmine Rice, Steamed Greens, Crispy Shallots & Flat Bread			
Potato Gnocchi (V)			23/25
Roast Pumpkin, Spinach, Goats Cheese & Pine Nuts			
Prawn & Scallop Linguine			26/28
Served with Chorizo, Cherry Tomatoes & Rocket			
Moroccan Chicken Salad (GF)			26/28
Shredded chicken with Pine Nuts, Chickpea, Red Onion, Coriander & Yoghurt			
Stuffed Eggplant (VGF)			22/24
Chickpea Stuffed Eggplant with Turmeric Rice Pilaf & Coconut Yoghurt			
Seniors (Must Present Seniors Card)			
Chicken Schnitzel (CBGF)			20
Served with Chips & Salad or Vegetables			
Chicken Parmy (CBGF)			22
Served with Chips & Salad or Vegetables			
Salt & Pepper Squid			21
Served with Bok Choy, bean Shoots & Baby Corn Salad			
Fettucine Carbonara			18
Garlic, Onion & Mushrooms in a White Wine Sauce			
Beer Battered Flake			21
Served with Chips & Salad or Vegetables, Lemon & Tartare Sauce			
Herb & Parmesan Crusted Lamb Cutlets			22
Served with Chips & Salad or Vegetables			
Potato Gnocchi			19
Roast Pumpkin, Spinach, Goats Cheese & Pine Nuts			
Sides			
Chips	With Gravy, Aioli or Tomato Sauce	6/7	
Veggies	Seasonal Vegetables of the Day	5/6	
Salad	Garden Salad with House Dressing	5/6	
Extra Sauce		1.5	
Gravy, Pepper, Mushroom or Hollandaise			
Surf & Turf		8	
Prawns, Scallops & Squid in a White Wine Sauce			
Desserts ALL \$10			
Sticky Date Pudding			
Butterscotch Sauce & Vanilla Ice Cream			
Chocolate Peanut Butter Brownie			
Caramel Sauce, Peanut Brittle & Vanilla Ice Cream			
Coconut Panna Cotta			
Berry Compote, Lemon Curd & Sweet Tuile			