

BREADS

Herb Garlic Cob Loaf *V* M \$8.50 | NM \$9.35

Herb Garlic & Cheese Cob Loaf *V* M \$9.50 | NM \$10.45
with golden mozzarella cheese topping

Herb Garlic Cheese & Bacon Cob Loaf M \$12 | NM \$13.20
Crispy bacon & golden mozzarella on toasted garlic bread

Bruschetta *V* M \$13.25 | NM \$14.60
A salsa of Heirloom tomato, red onion and basil on toasted sourdough with feta & balsamic glaze

TAPAS

Popcorn Chicken M \$16 | NM \$17.60
With curry pineapple puree

Spiced Buffalo Chicken Wings (5) *GF* M \$15 | NM \$16.50
Marinated chicken wings tossed with special Buffalo sauce

Prawn Dumpling (6) M \$16 | NM \$17.60
With simple seasoned house made soy sauce

Chicken Satay (5) *GF* M \$17 | NM \$18.70
Marinated & grilled chicken satay skewers served with peanut sauce

Jumbo Duck Spring Roll (5) M \$18 | NM \$19.80
With Hoisin sauce

Jumbo Vegetable Spring Roll (5) *V* M \$15 | NM \$16.50
Served with sweet chilli sauce with Danish feta & balsamic glaze

Baked Camembert Cheese *V, GFO* M \$21 | NM \$23.10
Hot & melted cheese with house made fruit chutney, honey & crispy sour dough

Salt & Pepper Squid *GF* M \$18 | NM \$19.80
Lightly coated in sea salt cracked pepper & served with lemon wedges & house aioli

Chilli Garlic Mussels *GFO* M \$20 | NM \$22
Mussels cooked in a white wine, Neapolitana sauce with garlic & a hint of chilli & lemon served with sour dough

Slow Cooked Crispy Pork Belly Bits *GFO* M \$20 | NM \$22
With house made Asian sauce

BURGERS

All burgers served on toasted milk bun with seasoned chips

Angel Bay Beef Burger *GFO* M \$18 | NM \$19.80
Served with lettuce, tomato, beetroot, cheese, caramelised onions & BBQ sauce

Southern Buttermilk Chicken Burger M \$18 | NM \$19.80
Crispy chicken, lettuce, tomato, crispy bacon & chipotle sauce

Sweet Home Avocado Burger *V* M \$18 | NM \$19.80
Crispy vegetable burger, fresh avocado, red onion, lettuce, tomato, pickled gherkin & lime aioli

SALADS

Classic Chicken Caesar Salad *GFO* M \$18.90 | NM \$20.80
Baby cos lettuce, crispy bacon, croutons, chicken, shaved parmesan cheese & Caesar dressing, lightly coated in sea salt & cracked pepper & boiled egg

Honey Pumpkin Salad *V, VE* M \$18.90 | NM \$20.80
Mixed greens, roast capsicum, pine-nuts, honey pumpkin, avocado, red onion & balsamic reduction

STEAK

Our ribeye steaks are seasoned using our special blend of herbs & spices & cooked on a grill to enhance flavour. All ribeye steaks come garnished with salad of the day, bad boy chips & choice of sauces. We slow cook whole rib eye roll with special herbs & smoke marinades prior to 12 hours of slow roasting. Your steak will be hand cut from the whole roasted rib eye & finished to order. (Because of the slow roasting process this steak is served from medium-well to well done)

The Rattle Steak 350g M \$40 | NM \$44
With coated crispy special crumb mix

Slow Cooked Rib Eye 250g M \$37 | NM \$40.70

Sirloin 300g M \$38 | NM \$41.80

T Bone (Free Range) 400g M \$32 | NM \$35.20

Rump 300g M \$32 | NM \$35.20

MAINS

Asian Style Stir Fry Beef M \$23 | NM \$25.30
(Vegetarian Option) with vegetables,
noodles & house made Asian sauce
Add Chicken | Prawns | Beef M \$6 | NM \$6.60

Chilli Garlic Prawns & Rice *GFO* M \$28 | NM \$30.80
Pan fried, shallot, cherry tomatoes, chilli flakes,
lemon, white wine & toasted sourdough

Twice Cooked Pork Belly *GF* M \$32 | NM \$35.20
Confit carrot purée, chilli tomato jam,
house chutney, baby apple & jus

Slow Cooked Chicken Breast *GF* M \$23 | NM \$25.30
Sous vide with truffle butter chicken
breast, honey pumpkin puree,
baby bok choy & crispy parsnip

Roast of the Day *GF* M \$21 | NM \$23.10

House Made Quiche M \$21 | NM \$23.10

Seafood Bowl M \$21 | NM \$23.10
Battered flathead, crumbed prawns,
calamari, salt & pepper squid, prawn cutlet,
chips, tartare sauce & salad

Atlantic Salmon *GF* M \$30 | NM \$33
Crispy skin salmon fillet served with crispy
potato, baby bok choy, hollandaise & lemon

Beer Battered Fish M \$20 | NM \$22
Served with house made tartare sauce
& lemon wedge, chips & salad or veg & mash

Chicken Schnitzel M \$21 | NM \$23.10
Crumbed & served with gravy,
chips & salad or veg & mash

Chicken Parmigiana M \$26 | NM \$28.60
Napoletana sauce, ham & mozzarella
cheese, chips & salad or veg & mash

Chicken Parmigiana Ham & Pineapple M \$26 | NM \$28.60
Napoletana sauce, ham, pineapple &
mozzarella cheese, chips & salad or veg & mash

SIDES

Roasted Vegetables *V, VE, GF* M \$12 | NM \$13.20

Crispy Chat Potatoes *V, VE, GF* M \$10 | NM \$11

Chips & Gravy M \$10 | NM \$11

Mash *GF* M \$10 | NM \$11

Wedges M \$12 | NM \$13.20

Salad *V, VE* M \$10 | NM \$11

PASTA

Carbonara M \$20 | NM \$22
Sautee of bacon, onion, garlic tossed
through a creamy sauce & finished
with parmesan cheese

Chilli Garlic Prawn M \$24 | NM \$26.40
With cherry tomato, herbs, red onion
& lemon butter sauce

PIZZA

Macquarie Special M \$24 | NM \$26.40
Ham, chorizo, pepperoni, capsicum,
onion & pineapple

Mexicana M \$24 | NM \$26.40
Pepperoni, capsicum, jalapeno,
onion & chilli

BBQ Chicken M \$23 | NM \$25.30
Roasted chicken, bacon, capsicum
& onion on a BBQ sauce base

Hawaiian M \$19 | NM \$20.90
Ham & pineapple

Vegetarian M \$19 | NM \$20.90
Mushrooms, capsicum, olives,
cherry tomato, baby spinach beetroot,
Napoletana sauce & onion

Margherita M \$19 | NM \$20.90
Fresh tomato, cheese & mixed herbs

GF Base M +\$2 | NM +\$2.20

SAUCES

Gravy M \$2 | NM \$2.20
Our house standard rich beef gravy

Mushroom M \$3 | NM \$3.30

Dianne M \$3 | NM \$3.30

Pepper M \$3 | NM \$3.30

Garlic Prawns M \$6.50 | NM \$7.15

All Sauces GF

KIDS

For those 12 & under only

All Kids Meals come with complimentary
Ice Cream, Drink & Kids Activity Pack

Chicken Nuggets M \$9 | NM \$9.90

Battered Fish Pieces M \$9 | NM \$9.90

Beef Lasagne M \$10 | NM \$11

Cheeseburger M \$10 | NM \$11

Bangers & Mash M \$10 | NM \$11

V - Vegetarian | VE - Vegan

GF - Gluten Free | GFO Gluten Free Option

M - Members price | NM - Non Members price

Food sold from these premises may contain
allergens or traces of allergens including fish,
shellfish, nuts, tree nuts, sesame seeds, eggs, milk,
soy, wheat, gluten and sulphides. If you have any
questions please talk to a member of staff.