

The deck

CLUB · HOTEL · CHINCHILLA

menu

OPENING HOURS

Monday - Sunday Lunch 11.30am - 2.30pm

Sunday - Thursday Dinner 6.00pm - 8.30pm

Friday - Saturday Dinner 6.00pm - 9.00pm

Lunch Menu

CRISPY HOKKIEN NOODLE THAI BEEF SALAD wok fried with Asian vegetables & herbs topped with crispy hokkien noodles	\$19.90	TRADITIONAL STEAK SANDWICH (GFO) rib fillet steak, lettuce, tomato, beetroot, grilled onions & BBQ sauce served with chips	\$17.90
CHICKEN & CHILLI JAM BACON BURGER (GFO) crispy bacon rasher, melted Swiss cheese & sweet chilli tomato jam over flame grilled chicken on fresh lettuce & tomato served with chips	\$18.90	GRILLED LEMON PEPPER BARRAMUNDI (GF) served with lemon & tartare sauce & your choice of sides	\$17.90
OPEN GRILL ITALIAN PANINI topped with rich tomato Napolitana sauce, mozzarella cheese, ham off the bone & marinated artichoke, lightly sprinkled with oregano & oven baked, served with sides of double coated wedges & sour cream	\$16.90	PANKO CRUMBED BARRAMUNDI served with lemon & tartare sauce & your choice of sides	\$17.90
250G RUMP STEAK (GFO) served with your choice of sides & sauce	\$20.90	WRAP OF THE DAY	\$15.90

Add to your meal

Bacon \$2.50 Cheese \$1.50 Egg \$2.00
Gluten free burger buns \$2.00

Pizzas

(10 INCH) GF BASE AVAILABLE EXTRA \$2.00

CHICKEN & BACON PIZZA (GFO) topped with sticky plum sauce, mozzarella, chicken, onions, fire roasted capsicum, brie cheese, bacon & eschallots	\$18.90
VEGETARIAN DELIGHT (GFO) topped with rich Napolitana sauce, mozzarella baby spinach, red onion, marinated artichokes, fire roasted capsicum, roasted pumpkin & grilled zucchini, finished with lightly toasted pine nuts	\$18.90
BBQ MEATLOVERS topped with hickory BBQ sauce, mozzarella, onions, bacon, smoked pork belly sausage & pepperoni, finished with a swirl of hollandaise	\$18.90

Kids

(12 YEARS & UNDER)

BATTERED FLATHEAD FILLETS	\$10.90
CHICKEN PARMIGIANA	\$10.90
HAM & PINEAPPLE PIZZA	\$10.90
CHICKEN DINO NUGGETS	\$10.90
RIB FILLET	\$12.90

Kids meals include 1 x kids drawing pack & 1 x dixie cup ice cream per meal

Breads

GARLIC BREAD (V) topped with mozzarella cheese	\$6.00
CHEESY GARLIC BREAD (V) topped with mozzarella cheese	\$8.00
LOADED GARLIC BREAD topped with crispy bacon, mozzarella cheese & hollandaise sauce	\$10.90
GARLIC CHEESE PIZZA (V/GFO) topped with pizza sauce, fresh garlic, mozzarella & parmesan cheese	\$14.90

Schnitzels

TRADITIONAL panko crumbed chicken breast served with lemon & side of plain gravy	\$20.90
PARMI panko crumbed chicken breast topped with rich Napoli sauce & mozzarella	\$24.90
FRENCH panko crumbed chicken breast topped with avocado, bacon pieces, brie & hollandaise	\$29.90
HICKORY panko crumbed chicken breast topped with hickory BBQ sauce, pepperoni, bacon, grilled onions, smoked pork sausage & mozzarella sauce	\$29.90

SCHNITZELS COME WITH THE CHOICE OF GARLIC MASH, CHIPS, SALAD OR SEASONAL VEGETABLES.

Off The Grill

250G RIB	\$31.90
350G RIB	\$38.90
300G RUMP	\$27.90
400G RUMP	\$32.90
MEGA RIB ON THE BONE	\$45.90
220G EYE FILLET	\$32.90
280G EYE FILLET MIGNON	\$34.90
CHAR GRILLED CHICKEN BREAST	\$26.90

Sauces

mushroom, green peppercorn, diane, red wine jus, garlic cream & plain gravy

SERVED WITH YOUR CHOICE OF CHIPS, GARLIC MASH, SALAD OR SEASONAL VEGETABLES.

Vegetarian

VEGETARIAN STACK golden baked puff pastry triple stacked with grilled vegetables & wild rocket finished with a parmesan crisp & balsamic glaze	\$16.90
SPINACH & RICOTTA TORTELLINI served in a rich Napolitana sauce tossed with baby spinach topped with shaved parmesan cheese	\$22.90
GRILLED MUSHROOMS (GF) filled with wilted baby spinach & roasted winter vegetables	\$15.90

Entrees

GUA BAO STEAMED BUNS stuffed with sweet chilli BBQ pork belly pieces & fresh Asian herb mix served with nam jim dipping sauce	\$9.90
CAJUN & LEMON PEPPER DUSTED CALAMARI (GF) flash fried & served with garlic aioli	\$13.90
POTATO SKINS (GF) filled with lashings of Bourbon BBQ bacon, topped with mozzarella & sour cream.	\$11.90
CHICKEN & MUSHROOM GYOZA DUMPLINGS fried & served with soy dipping sauce	\$11.90
HOISIN PORK & VEGETABLE SPRING ROLLS served with sweet chilli dipping sauce	\$11.90
CRUMBED BRIE served with a house made tomato & sweet chilli jam	\$15.90
ENTRÉE PLATTER garlic bread, bourbon BBQ bacon potato skins, chicken & mushroom gyoza & cajun dusted calamari	\$22.90

Larger Meals

STICKY PLUM GLAZED PORK CUTLET (GF) placed on a bed of wok fried, fresh Asian herbs & vegetables, tossed with roasted cashews & creamy coconut jasmine rice	\$29.90
OVEN BAKED SALMON (GF) with roasted cauliflower, baby beetroot, Spanish onion & sweet potato, tossed with green peas & baby English spinach, finished with a delicate fresh lemon & dill butter	\$31.90
JACK DANIELS BBQ PORK RIBS (GFO) cooked in a triple BBQ & Jack Daniels sauce, served with coleslaw & chips	\$35.90
1/2 KILO BEEF RIBS coated with a Bundy rum sweet chilli & hickory bbq sauce, served with crispy potato wedges, slaw & sour cream	\$37.90
RED EMPEROR (GF) oven baked & topped with a Spanish romesco sauce, served on pan seared kipfler potatoes, beans, broccolini, tossed with wild rocket & salsa verde	\$28.90
SEAFOOD PLATE beer battered flathead fillets, panko crumbed prawns, salt & pepper squid & garlic prawn twisters served with chips, salad lemon & tartare sauce	\$28.90
SWISS CHICKEN (GF) grilled chicken breast layered with avocado, crispy bacon rasher & Swiss cheese oven baked & finished with smoked cherry tomatoes served with your choice of chips, salad, mash or seasonal vegetables	\$28.90
LAMB SHANK (GFO) slow roasted for 12 hours in a red wine, rosemary & vegetable braise, served on creamy mash with baked sourdough dippers	\$27.90
PASTA OF THE DAY	P.O.A
GRILLED LAMB CUTLETS (GF) with warm roasted mushroom, cherry tomato, butternut pumpkin, kipfler potatoes, Spanish onion & chickpea salad finished with wild rocket & basil pesto	\$33.90
CHICKEN TIKKA MASALA (GFO) marinated tender chicken pieces in an aromatic Indian tikka masala sauce served on steamed brown basmati rice finished with fresh raita & naan bread	\$26.90

Sides

CHIPS	
SEASONAL VEGETABLES	
MASHED POTATO	\$3.50
SALAD	
SLAW	

Meal Toppers

CHINCHILLA CREAMY GARLIC PRAWNS (GF)	\$8.00
CAJUN DUSTED CALAMARI (GF)	\$6.00
PANKO CRUMBED PRAWNS	\$8.00
ROASTED FIELD MUSHROOMS (GF)	\$6.00
BATTERED ONION RINGS	\$6.00
JACK DANIELS BBQ PORK RIBS (GF)	\$12.00



Desserts

WARM CHOCOLATE PUDDING with delicate chocolate sauce & vanilla bean ice cream	\$8.50
WARM STICKY DATE PUDDING with intense caramel sauce & vanilla bean ice cream	\$8.50
CHEESE BOARD FOR 2 (V/GFO) assortment of cheese's served with water crackers, quince paste, Turkish dried apricots & figs & seasonal nuts.	\$23.90

Light Meals

CAESAR SALAD (GFO) cos lettuce, crispy bacon, garlic butter croutons & parmesan cheese tossed through house made caesar dressing, finished with egg & anchovies	\$16.90
CRISPY SOY PORK & CALAMARI SALAD (GF) crispy pork belly & Cajun dusted calamari tossed with fresh mesclun, bean shoots, mint, coriander & nam jim dressing	\$19.90
GARLIC PRAWNS (GF) cooked in a creamy garlic white wine sauce, served on a bed of coconut jasmine rice	\$22.90
GRILLED HALLOUMI & ROASTED VEGETABLE SALAD (V/GF) with zucchini, cauliflower, butternut pumpkin, red onion & mesclun lightly drizzled with a balsamic glaze	\$18.90
DOUBLE COATED SEASONED POTATO WEDGES served with sweet chilli & sour cream	\$12.90

Add to your meal \$6.00

Cajun dusted calamari (GF)
Grilled Moroccan chicken (GF)



V = VEGETARIAN | VO = VEGETARIAN OPTION | GF = GLUTEN FREE | GFO = GLUTEN FREE OPTION