



MENU

STARTERS

- Garlic Bread** \$9
Add cheese \$2, Add cheese and bacon \$3
- Prawn and calamari** \$22
Golden-fried prawns and tender calamari, lightly dusted in seasoned flour, served with house-made garlic aioli, fresh lemon wedges, and a hint of smoked paprika.
- Nachos** \$19
Nachos are a delicious and shareable dish made with crispy tortilla chips, chilli corn-carne, generously topped with melted cheese, jalapeños, sour cream and guaco.
- Scallops on the Shell** \$20
Perfectly seared scallops served with silky cauliflower purée, garlic butter, and delicate flying fish roe.
- Hibachi-Grilled Tiger Prawns** \$18
Smoky grilled tiger prawns, served with rich bisque sauce and crispy garlic bread. A perfect balance of bold flavor
- Potato Pave** \$16
Crispy, buttery layered potatoes, baked to perfection and served with a touch of sea salt ,fresh herbs & sour cream.
- Wild Mushroom & Truffle Arancini** \$16
Crispy risotto balls with wild mushrooms, black truffle, and parmesan fondue..
- Roasted Brown Butter Pumpkin.** \$17
Caramelized pumpkin roasted in nutty brown butter, drizzled with wildflower honey and aged balsamic reduction. Topped with crumbled feta for a creamy contrast and finished with toasted pepitas and fresh thyme
- Half Dozen Wings** \$16
Crispy wings served with your choice of Buffalo or BBQ sauce.
- Salt and Pepper Squid** \$20
Crispy, golden-fried squid seasoned with salt and pepper, served with a creamy, tangy aioli dipping sauce. A perfect appetizer or light bite!

MAIN COURSE

- Chicken Schnitzel** \$ 24
Chicken breast coated in a crispy, golden breadcrumb crust. Served with your choice of sides, crispy fries, and salad or mashed potatoes and vegetable
- Grilled Chicken with Chats & Boscaiola Sauce** \$ 26
Juicy, herb-marinated grilled chicken breast served with golden, crispy chat potatoes and smothered in a rich, creamy Boscaiola sauce
- Vegan Schnitzel** \$ 25
Crispy breaded plant-based cutlet, served with lemon, herb slaw, and vegan aioli.
- Beer Battered Flathead** \$ 26
Fresh flathead fillets dipped in a crisp, golden beer batter a Served with a side of crispy fries, salad, tangy tartar sauce, and a lemon wedge for an added zing. A crunchy, flavourful seafood delight
- 300G Sirloin Steak** \$ 32
A perfectly grilled,seasoned and cooked to your desired level of doneness. Served with your choice of sides, such as crispy fries, mashed potatoes, or a fresh garden salad, vegi and your choice of sauce, including peppercorn,mushroom,dianne or gravy .A classic and satisfying steak experience
- Chargrilled Rump Steak** \$ 28
Tender and juicy rump steak, perfectly grilled to your liking, served with crispy fries, and a fresh garden salad or mash , vegi. Choose from peppercorn, mushroom, dianne or gravy for the perfect finishing touch.
- Pan Seared Barramundi** \$ 30
Pan-seared barramundi fillet served alongside warm roasted potatoes, zesty capers, and tender green beans. Finished with a luscious beurre blanc sauce that adds a rich, creamy touch.
- Salmon en Croûte** \$ 33
Succulent salmon fillet wrapped in golden, flaky puff pastry with a layer of creamy herbed mascarpone and sautéed spinach. Baked to perfection and served with a lemon beurre blanc sauce and seasonal greens for an elegant and flavourful dish
- Pork Knuckle** \$ 28
Slow-roasted pork knuckle with crispy, golden crackling, served with creamy mashed potatoes, traditional sauerkraut, and a rich beer-infused gravy. A hearty classic full of flavor!



PEPPEERTOWN ON PARK

MENU

SALADS & PASTAS

Cesar Salad

\$ 20

Crisp romaine lettuce tossed in a rich, creamy Caesar dressing, topped with crunchy garlic croutons, shaved parmesan, and crispy bacon. Add grilled chicken or prawns for an extra protein boost!

Cobb Salad

\$ 25

A fresh and hearty combination of mixed greens, grilled chicken, crispy bacon, creamy avocado, hard-boiled eggs, tomatoes, blue cheese crumbles, and citrus dressing. Perfectly balanced with savory, creamy, and crunchy elements in every bite!

Pumpkin and Feta Salad

\$ 19

Oven-roasted pumpkin tossed with crumbled feta, toasted pepitas, and baby spinach, drizzled with a balsamic glaze. A perfect balance of sweet, salty, and nutty flavors.

Seafood Linguine

\$ 29

A delicious medley of fresh prawns, mussels, and calamari, sautéed in a rich bisque sauce. Tossed with al dente linguine, finished with fresh parsley, and topped with parmesan for a hearty and flavorful seafood pasta experience!

Creamy Chicken Pesto Linguine

\$ 20

Tender grilled chicken tossed with al dente linguine in a rich and velvety basil pesto cream sauce, finished with cherry tomatoes, baby spinach, and a sprinkle of Parmesan. A perfect balance of creamy, savory, and fresh flavors.

Beef Lasagne

\$ 24

Layers of rich, slow-cooked beef ragu, creamy béchamel sauce, and perfectly baked pasta sheets, topped with melted mozzarella and parmesan. Served with a fresh garden salad

BURGERS *All served with Chips

Cheddar Cow Deluxe

\$ 20

A succulent beef patty smothered in melted cheddar cheese, topped with crispy bacon, fresh lettuce, tomato, caramelised onion and a creamy sauce. A rich and satisfying burger that brings the best of beef and cheddar together!

Southern Crunch

\$ 20

Crispy, golden Southern-fried chicken with a spiced buttermilk coating, served with house-made slaw and siracha mayo.

DESSERTS

Classic Panna Cotta

\$ 16

Silky, creamy vanilla panna cotta served with a berry compote and a hint of citrus zest.

Tiramisu

\$ 18

Coffee-soaked ladyfingers layered with mascarpone cream and cocoa.

TOPPERS

Parmi

\$ 7

Mexican

\$ 9

Creamy Garlic Prawns

\$ 7

SIDES

Bacon and Beans

\$ 11

Bowl of Chats

\$ 9

Bowl of Chips

\$ 9

Bowl of Vegi

\$ 11

KIDS

Kids Nuggets

\$ 9.99

Kids Bolognese

\$ 9.99

Kids Burger and chips

\$ 9.99

Kids Fish and chips

\$ 9.99

Kids Hotdog

\$ 9.99

SAUCES

\$2 ea.

Gravy, Mushroom, Pepper,
Dianne & Creamy Garlic

Member of the club receives 5% discount.
Please let us know if you have any allergies or intolerances.