

TO START/SHARE

- Garlic Bread (V)** \$9/11
Add cheese +\$3
- Salt & Pepper Calamari (GR)** \$20/22
Szechuan seasoning, fried onion, chipotle aioli
- Chicken Satay Skewers (GR)** \$20/22
Peanut sauce, cucumber pickle
- Nashville Hot Chicken Wings (GR)** \$19/21
Chipotle mayo, pickles
- Loaded Nachos**
Corn chips, spiced beans/beef, cheese, salsa, guacamole, sour cream
- ➔ **Trio beans (V) (GF)** \$21/23
- ➔ **Beef (GF)** \$25/26
- Prawn & Lobster spring roll (DF)** \$27/29
Asian slaw and ginger lime dipping sauce

CLUB CLASSICS

- Chicken Schnitzel** \$26/28
Fries, house slaw, house gravy
- Chicken Parmigiana** \$29/31
Napoli sauce, double-smoked ham, mozzarella, fries & house slaw
- Fish & Chips** \$28/30
Beer-battered barramundi, greens, tartare, lemon
- Chef's Pie - Chef's selection - ask staff for today's pie**
Served W/ seasonal sides & house gravy

Add-ons:

Upgrade mash & broccolini +\$3 | Grilled prawns +\$10
Extra sauce +\$2 (peppercorn, mushroom, red wine jus, gravy)

CHEF'S FAVOURITES

- Chef's Curry - Chef's selection - ask staff for today's curry**
Slow-cooked curry prepared by our chef served W/ Jasmine rice, greens, cucumber pickle
Add roti or pappadum +\$3
- Nasi Goreng (DF) (GF)** \$30/33
Chicken, prawns, vegetables, fried egg, crispy shallots
- Red Wine Braised Lamb Shank (GF)** \$33/36
Creamy mash, broccolini, pan jus
- Grilled John Dory Fillet (GR)** \$35/38
Roasted potatoes, broccolini, garlic lemon butter
- Seafood Marinara** \$34/37
Mix seafood and rich tomato & herb sauce, rigatoni
- Tuscan Cream Chicken Rigatoni** \$28/30
Chicken, bacon, mushrooms & shallots in a silky white wine cream sauce, parmesan
- Nonna's Spaghetti Bolognese** \$26/28
Slow-cooked pork and veal ragu, Napoli sauce, parmesan
Add parmesan +\$2 | Add chilli +\$1 | Egg +3

FROM THE GRILL

- Rump Steak 250g (GR)** \$33/36
Cooked to your liking, sauce of your choice, fries & greens
- Butcher's Cut Steak (GR) - Ask our staff for today's cut**

Add-ons:

Upgrade mash & broccolini +\$3 | Grilled prawns +\$10
Extra sauce +\$2 (peppercorn, mushroom, red wine jus, gravy)

BURGERS & SANDWICHES

- All served with seasoned fries*
- Cascade Beef & Bacon Burger** \$24/26
Angus beef patty, cheese, bacon, lettuce, tomato, pickles, onion, house burger sauce, milk bun
- Nashville Fried Chicken Burger** \$22/24
Crispy buttermilk chicken thigh, slaw, American cheese, pickles, chipotle mayo, milk bun
- Asian-Style Philly Beef Sandwich** \$27/30
Marinated grilled beef, onion, bell peppers, slaw, chipotle mayo, toasted ciabatta
Add melted mozzarella +\$2

Add-ons:

Extra fillet +\$6 | Gluten-free bun +\$2 | Bacon +\$4
| Egg +\$2 | Cheese +\$2 | Jalapeño +\$1

SALADS

- Classic Caesar Salad** \$22/24
Cos lettuce, bacon, egg, croutons, parmesan, Caesar dressing
- Seasonal Salad (V) (GF) - Please see chef's special**
Chef's selection of seasonal produce
- Burrito Bowl (V)** \$22/24
Rice, spiced beans, roasted sweet potato, lettuce, salsa, guacamole, tortilla

Add-ons:

Grilled chicken +\$6 | Grilled prawns +\$10
| Halloumi +\$6

SIDES & EXTRAS

Seasoned fries with tomato ketchup	\$10
Add -cheese, bacon & gravy	\$5
Fried corn ribs	\$14
Seasoned steam veg	\$10
Garden salad / Asian Slaw	\$7
Creamy mash potato	\$8

KIDS MEALS

Served with free Zooper Dooper

Cheeseburger & Chips	\$14/16
Beef Bolognese & Spaghetti	\$12/14
Nuggets & Chips	\$12/14
Kids schnitzel & chips	\$14/16

COFFEE & TEA

Espresso	\$4	
Piccolo	\$5	
Long Black	\$5	
Flat white	\$5	
Latte	\$5	Decaf +\$1
Cappuccino	\$5	Large +\$1
Mocha	\$6	Milk alternative \$+1
Chai Latte	\$6	Soy
Iced Coffee	\$6	Almond
*Assorted Teas	\$6	Oat
		Lactose Free

**English Breakfast, Earl Gray, Green, Peppermint, Chamomile*

Plan your function with us —
scan to enquire



DESSERTS

Basque Cheesecake	\$15/17
<i>Rich baked cheesecake with a caramelised top and creamy centre</i>	
Warm Chocolate Brownie (GF)	\$14/15
<i>vanilla bean gelato</i>	
Gelato cup	\$5/6
Extra scoop \$3	
Affogato	\$8/9
<i>Espresso & gelato</i>	

LUNCH & SENIOR SPECIALS

Lunch Schnitzel	\$18
<i>Fries, house slaw, house gravy</i>	
Lunch Cheeseburger	\$18
<i>Beef patty, cheese, onion, pickle, burger sauce, on a milk bun, Served with fries.</i>	
Grilled John Dory (GF)	\$24
<i>Lightly seasoned and grilled, served with lemon, chips, and side salad</i>	
Roast beef (GF)	\$20
<i>Slow cooked beef, roasted vegetables & greens</i>	
Lamb's fry	\$20
<i>Pan-fried with bacon, onion gravy, peas and mash</i>	

DINNER SPECIALS (MON-FRI enquire with staff)

(M) Members / (NM) Non-Members
(GF) Gluten Free | (GR) Gluten Reduced | (V) Vegetarian | (DF) Dairy Free
10% Surcharge is applied on public holidays.
For dietaries or allergies please inform our staff before ordering. Our menu is prepared in a kitchen that handles nuts, shellfish, and gluten.
Whilst we strive to accommodate dietary requirements, we cannot guarantee all meals will be allergen free.
Thank you for your understanding.

CASCADE DINING

Bookings recommended. Please scan to reserve

