Members' Bar Menu

Entree

TODAY'S SOUP 10.0
served w/ toasted sourdough

SALT AND PEPPER CALAMARI FRITTI 15.0
w/ dill aioli (g)

SYC SPICY BUFFALO WINGS 15.0
w/ ranch dressing

CRISPY BATTERED PRAWNS 19.0
w/ slaw & sweet chilli

PUMPKIN CROQUETTES 14.0
w/ rocket salad & tomato relish (3pcs) (vg)

MUSHROOM GYOZA 12.0
w/ soy dipping sauce (vg)

Salad

TRADITIONAL CAESAR SALAD 19.5
add chicken 5.0

BLACK RICE SALAD 20.0
w/ roasted pumpkin, avocado, quinoa & harissa dressing (vg)

House Baked Pizza

PEPPERONI 19.5
Spanish onion, tomato, chili & cheese

MARGHERITA 18.5
bocconcini, basil, tomato & E.V.O (v)

Mains

SPAGHETTI BOLOGNAISE 20.0

BEER BATTERED FISH & CHIPS 25.0
w/ salad

PANKO CRUMBED CHICKEN PARMIGIANA 26.0
w/ salad & chips

BEEF BURGER ON BRIOCHE BUN 25.0
w/ slaw, American cheese, gherkins, horseradish mayonnaise, Texas sauce & chips

GNOCCHI RAGU 26.5
w/ tomato, mushroom & cream (v)

TOMATO NAPOLI POTATO GNOCCHI (v) 26.5

THAI INSPIRED LAMB SHANK 22.5
w/ potato mash and roti

PORTERHOUSE STEAK 32.0
w/ your choice of traditional sides & sauce (gf)

BLACK RICE SALAD 26.5
w/ roasted pumpkin, avocado, quinoa & harissa dressing with eggplant and sweet miso glaze (vg)

BRAISED BEEF CHEEK 28.0
w/ potato rosti and peas (gf)

FISH OF THE DAY MP

CURRY OF THE DAY 24.0
w/ roti and rice 24.0

Sides

SEASONAL VEGETABLES (v) 8.0

BOWL OF FRIES 8.0

ROCKET SALAD (v) 8.0

Desserts

CHOCOLATE MOUSSE 14.0
w/ fruit of the forest sorbet (gf)

TIRAMISU 12.0
w/ chocolate sauce and strawberry

SOFT CENTRE CHOCOLATE PUDDING 14.0
w/ vanilla ice cream

TRIO OF CHEESE 20.0
w/ double brie, aged cheddar and blue

TRIO OF SORBET (gf) (vg) 11.0

...it's great to belong

(v) vegetarian / (vg) vegan / (gf) gluten-free / (df) dairy-free
whilst every effort is made to ensure menu items are gluten-free, this cannot be 100% guaranteed as meals are prepared in a kitchen which is not a gluten-free environment.