

## BURGERS

*All burgers served with steak fries*

<b>Chicago Hot Dog</b>	18	20
<i>beef frankfurter, green pickle relish, tomato, dill cucumber, jalapeños, mozzarella &amp; mustard</i>		
<b>Minsky's Bacon Cheese Burger</b>	18	20
<i>wagyu beef, bacon, American cheese, tomato, lettuce &amp; chipotle mayo</i>		
<b>Southern Fried Chicken Burger</b>	18	20
<i>American cheese, coleslaw, hot chilli sauce &amp; aioli</i>		
<b>The Sunday Roast</b>	18	20
<i>pulled lamb shoulder, gravy, spinach, hashbrown &amp; cauliflower au gratin</i>		
<b>Mushroom Burger (v)</b>	18	20
<i>mushroom pattie, spinach, parmesan &amp; mustard mayonnaise</i>		
<b>BBQ &amp; Bourbon Brisket Burger</b>	18	20
<i>spanish onion, pickles, cheese &amp; aioli</i>		
<b>Grilled Chimi Churri Chicken Burger</b>	18	20
<i>traditional Colombian herb marinade, lettuce, tomato, avocado, bacon, cheese &amp; aioli</i>		
<b>Cajun Smoked Bream Burger</b>	18	20
<i>cajun spiced bream fillet, spinach, smoked tomato, spanish onion, caramelised pineapple &amp; aioli</i>		
<b>"The Monster" Double Beef &amp; Bacon Burger</b>	24	27
<i>beetroot relish, beer battered onion rings &amp; aioli</i>		

### ADD ONS

<i>Bacon</i>	\$3
<i>Cheese</i>	\$2
<i>Onion Rings</i>	\$2
<i>Beetroot Relish</i>	\$2
<i>Pickles</i>	\$2
<i>Sliced Beetroot</i>	\$2
<i>*Gluten free buns available</i>	

## SNACKS & SHARES

### MEMBERS

<b>Sprouted Wheat Sourdough</b>	10	11
<i>extra virgin olive oil balsamic vinegar, rosemary salt &amp; garlic butter</i>		
<b>Southern Fried Chicken Wings</b>	14	16
<i>coleslaw &amp; ranch dressing</i>		
<b>Salt &amp; Pepper Squid</b>	12	13
<i>szechuan pepper &amp; aioli</i>		
<b>Spanish Pot Prawns *</b>	18	20
<i>lemon, garlic, chilli, tomato &amp; parsley served w/ sprouted wheat sourdough</i>		
<b>'MOMO' Housemade Nepalese Chicken Dumplings (6)</b>	14	16
<i>traditional tomato pickle curry relish</i>		
<b>Soft Shell Tacos</b>	14	16
<i>five mixed bean, corn, tomato salsa, lettuce, avocado, cheese sauce &amp; coriander</i>		
<b>Soup of the Day *</b>	10	11

*\* Gluten free option available*

## MAINS

### MEMBERS

House Crumbed Chicken Schnitzel <i>chips &amp; salad or mash &amp; vegetables &amp; your choice of sauce</i>	21	23
Chicken Parmigiana <i>topped w/ ham, cheese &amp; napolitana sauce. served w/ chips &amp; salad or mash &amp; vegetables</i>	24	27
Beer Battered Flathead Fillets <i>chips, salad &amp; lime aioli</i>	26	29
Pan Fried Bream Fillet <i>cauliflower veloute, broccolini, green beans &amp; gremolata</i>	28	31
Pumpkin & Goats Cheese Ravioli <i>creamy pumpkin sauce, sage &amp; pine nuts on baby spinach</i>	24	27
Traditional Spanish Paella (gf) <i>mixed seafood</i>	24	27

## FROM THE GRILL

*Served with chips & salad or mash & vegetables w/ your choice of sauce; Red wine jus, mushroom, pepper, diane or bbq bourbon sauce*

Grainge Angus beef is produced in the Riverina region of NSW, where Black Angus cattle are grain fed for over 120 days.

Pinnacle is a naturally grass fed and free range program, characterised by its distinctive natural marbling. the pinnacle is about saying 'no' to shortcuts.

300g T-Bone	25	28
200g Sirloin	28	31
300g Scotch Fillet	34	38
Portuguese BBQ Spatchcock	28	31

## SALADS

Crispy Skinned Duck Salad (gf) <i>puy lentils, radicchio, parsnip, shallots &amp; orange thyme dressing</i>	22	24
Dukkah Spiced Sweet Potato Salad (gf) <i>spinach, haloumi, fennel, pomegranate w/ maple &amp; lemon yoghurt dressing</i>	18	20

**ADD A HALF PORTUGUESE SPATCHCOCK \$10**

## SIDES

Beer Battered Fries	6	7
Creamy Mashed Potato (gf)	6	7
Steamed Greens (gf)	6	7
Garden Salad (gf)	6	7

## DESSERTS

*Please see specials board*