



PLEASE NOTE THAT A 10% SURCHARGE WILL APPLY TO ALL FOOD ITEMS ON PUBLIC HOLIDAYS. Additionally, weekly specials will not be available on these days

STARTERS

GARLIC BREAD Add sweet chilli sauce \$1 Add cheese \$2 Add cheese & bacon \$4		9	10
BOWL OF CHIPS (lg, v, df)		9	10
GOURMET HOMEMADE ARANCINI see specials board for current flavour		12	14
SWEET POTATO FRIES w/ aioli (<i>df</i> , v)		12	13
SOUTHERN FRIED POPCORN CHICKEN w/ ranch dressing (Igo)		16	18
CHINESE 5 SPICE CALAMARI served w/ lemon & lime aioli (Igo)		16	18
CHARRED CORN BRUSCHETTA lightly toasted sourdough w/ corn, tomato, onion (v)		16	18
CRISPY CHICKEN WINGS buffalo, bourbon BBQ, chipotle lime, pineapple & saffron honey <i>(Igo)</i>	½kg 1kg		
SOFT TACOS 2 tacos w/ slaw, corn salsa & choice of brisket, pork or chicken		18	20
CRISPY SOFT-SHELL CRAB house rubbed soft shell crab w/ chimichurri & lemon		18	20
SALADS			

JALAD

CAESAR SALAD cos lettuce with crispy bacon, herbed croutons, parmesan cheese & boiled egg	18 20
WARM POKE BOWL warm buckwheat, marinated chickpeas, rocket, fresh beetroot, pickled carrot, toasted pepitas & citrus dressing (<i>Ig df, v, vg</i>)	20 22
ROAST VEGETABLE & QUINOA SALAD sweet potato, quinoa, pumpkin, chickpeas, cherry tomato, onion, feta & spinach tossed in a ginger, coriander dressing (v, Ig, vgo, dfo)	22 24

Add ons: salmon \$8, chicken \$6, prawns \$8

SCHNITZEL'S & PARMI'S

Served w/ choice of two sides		
250G CHICKEN SCHNITZEL classic crumbed schnitzel	23	25
CLASSIC PARMI crumbed schnitzel topped w/ napoli sauce, bacon & cheese	27	29
RATATOUILLE PARMI crumbed ratatouille w/ Napoli sauce & cheese (<i>Ig, v, dfo, vgo</i>)	27	29
BBQ BRISKET PARMI crumbed schnitzel topped w/ slow cooked BBQ brisket & cheese	29	31
CARBONARA PARMI crumbed schnitzel topped w/ a creamy, bacon and mushroom reduction & cheese	29	31
THE NED KELLY crumbed schnitzel, BBQ sauce, rasher bacon, fried eggs & cheese	29	31
PULLED PORK PARMI crumbed schnitzel topped w/ slow cooked BBQ pork & cheese	29	31
AVO & PRAWN PARMI crumbed schnitzel topped w/ avocado, prawns & a garlic cream reduction & cheese	31	33
CARNIVORE PARMI crumbed schnitzel topped w/ bacon, chorizo, salami, brisket, pulled pork, BBQ sauce & cheese	34	36



Members | Guest

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BUTCHER'S BLOCK

Served w/ choice of two sides		
250G MB3+ WAGYU RUMP (dfo, Igo)	30	32
TEX-MEX BRINED PORK CUTLET w/ charred chipotle buttered corn on the cob & house salad	33	35
LAMB CUTLETS (2) Add cutlet \$7	33	35
400G MB3 + WAGYU RUMP (dfo, Igo)	38	40
300G MB2+ BLACK ANGUS SCOTCH (dfo, Igo)	45	47
250G MB4+ PORTERHOUSE w/ garlic parsnip puree & buttered broccolini (<i>dfo, Igo</i>)	48	50
TOPPER		
GARLIC PRAWN	7	7

OARLIG FRAWN	/	
prawns (4) cooked in a garlic		
cream reduction		

SIDES

salad	3	3
crunchy slaw	3	3
chips	4	4
sweet potato fries	4	4
creamy mashed potato	4	4
seasonal vegetables	5	5

SAUCES

gravy <i>(lg, df)</i>	2	2
diane (Ig)	3	3
pepper (<i>lg, df</i>)	3	3
mushroom (lg)	3	3
red wine jus (<i>lg, df</i>)	3	3
creamy garlic sauce (<i>lg</i>)	3	3

BRADY'S FAVOURITES

NASI GORENG brown fried rice with broccolini, beans, garlic, fried egg, cherry tomato, cucumber, sambal bawang & coriander (<i>Ig</i> , <i>v</i>)	20	22
NACHOS choice of brisket or pork w/ cheese sauce, sour cream & corn salsa Add jalapenos \$1 Add guac \$2 (Ig)	22	24
LASAGNA house made traditional lasagna served w/ chips & salad	22	24
SUNDRIED TOMATO PESTO PASTA penne pasta tossed through a creamy tomato pesto sauce, w/ spinach & parmesan cheese	22	24
GOURMET PIZZA 9" see specials board for today's selection	25	27
CHINESE 5 SPICE CALAMARI w/ choice of two sides	26	28
THICK GOURMET PORK SAUSAGES served w/ mash, veg & gravy (<i>Ig, df</i>)	26	28
STONE & WOOD BATTERED HOKI w/ choice of two sides	28	30
MARINATED BABY OCTOPUS STIR-FRY broccolini, garlic, ginger, capsicum, sweet chilli soy, baby octopus served on steamed rice w/ lemon (<i>lg</i> , <i>df</i>)	28	30
CREAMY SEAFOOD MARINARA prawns, calamari, hoki, sauteed in a creamy garlic reduction w/ marinara & linguine served w/ lemon and parmesan cheese (<i>Igo</i>)	28	30
AUSTRALIAN BARRAMUNDI crispy skinned barramundi, ratatouille & lemon butter sauce <i>(lg, df)</i>	30	32
SOUS VIDE GARLIC HERBED BAVETTE twice cooked 250g flank steak cooked to medium served w/ roasted parsnip, buttered greens & café de' Paris butter	30	32

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BURGERS

Served w/ chips

CHEESEBURGER 150g beef patty, cheese, pickles, onion, tomato sauce & mustard	20	22
SOUTHERN FRIED CHICKEN BURGER crispy fried chicken w/ bacon, cheese, lettuce, aioli & BBQ sauce, served on a milk bun	22	24
PULLED PORK BURGER hickory BBQ pork, wet slaw, & poached apple served on a lightly toasted milk bun	22	24
BALSAMIC SHROOM BURGER oven roasted field mushroom, w/ rocket, tomato, onion & ranch served on a lightly toasted milk bun	22	24
BRADYS CRAB BURGER crispy soft-shelled crab, cos lettuce, onion & tartare served on a lightly toasted milk bun	24	26
THE BRADYS STEAK BURGER 150g porterhouse, cheese, bacon, lettuce, beetroot, tomato, onion, aioli & BBQ sauce, served on lightly toasted turkish roll	28	30



KIDS NUGGETS \$12 KIDS FISH \$12 KIDS LASAGNA \$12 KIDS STEAK \$15

Add egg \$2 Add bacon \$3 Add gluten free bun \$4 Add extra patty \$8

DESSERTS

BOWL OF HOMEMADE ICE-CREAM (3 scoops) see board for flavours	9	11
HOMEMADE PINEAPPLE & SAFFRON PANNA COTTA served w/ caramelised apples & whipped cream	12	14
CARAMELISED BANANA WAFFLE served w/ salted caramel, ice-cream and fresh strawberries	12	14



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