



Chef's SELECTION



Member | Guest

KOREAN POPCORN CHICKEN

sticky honey gochujang sauce, toasted sesame

18

20

BEEF CARPACCIO (LGO) (DFO)

Riverina eye fillet, capers, cornichons, shallot, parmesan, chilli oil, charred sourdough

22

23



200G RIVERINA BLACK ANGUS MB3+ EYE FILLET (LG) (DF)

150-day grain-fed on the Riverina's finest pastures
add garlic prawns \$9 | add fried egg \$2

59

62

BANNOCKBURN HALF CHICKEN (LG)

chargrilled, salsa verde, white bean puree, greens, lemon

30

33

GRILLED MURRAY COD (LG)

salsa verde, summer greens, lemon

38

40

CHILLI PRAWN LINGUINE (DF)

chilli & lemon butter, rocket, cherry tomato, pangrattato

30

33



AFFOGATO (V)

espresso served over vanilla soft serve

12

14

MEMBER PRICING • GUEST PRICING

V: Vegetarian, VO: Vegetarian Option, VG: Vegan, VGO: Vegan Option, LG: Low Gluten, LGO: Low Gluten Option, DF: Dairy Free, DFO: Dairy Free Option, CN: Contains Nuts | Seafood Origin: A: Australian, I: Imported, M: Mixed (imported and Australian)

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STARTERS
& Share

	Member	Guest
GARLIC BREAD	9	10
HEIRLOOM TOMATO & BURRATA (V) basil oil, charred sourdough	18	21
SALT & PEPPER CALAMARI (LG) lime aioli	17	20
BUFFALO CAULIFLOWER BITES (V) (VGO) vegan ranch	15	18
BRISKET LOADED FRIES smoked brisket, cheese, onion, hot sauce, ranch	20	22
CRISPY CHICKEN WINGS (LGO) (DFO) choice of buffalo, bourbon BBQ, Korean BBQ or mango & habanero hot sauce	1/2 KG 18 1 KG 23	20 25
SOFT TACO (1) (DFO) slaw, corn salsa & choice of battered hoki or grilled chicken	8	9
KOREAN POPCORN CHICKEN sticky honey gochujang sauce, toasted sesame	18	20
BEEF CARPACCIO (LGO) (DFO) capers, cornichons, shallot, parmesan, chilli oil, charred sourdough	22	23
RIVERINA DAIRY HALOUMI FRIES (V) (LG) sriracha plum sauce, chilli	17	19

BURGERS

served with chips

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	Member	Guest
BACON CHEESEBURGER (LGO) smash patty, bacon, cheese, onion, pickles, lettuce, tomato, mustard, ketchup add bacon \$3 add double meat \$8 add egg \$2 add gluten free bun \$4	24	27
THE BRADY'S (LGO) double smash patty, double cheese, onion, pickles, lettuce, tomato, Brady's burger sauce add bacon \$3 add double meat \$8 add egg \$2 add gluten free bun \$4	28	30
BRADY'S STEAK SANDWICH (LGO) 125g porterhouse, cheese, bacon, onion rings, smoky BBQ sauce, lettuce, tomato, aioli add bacon \$3 add double meat \$8 add egg \$2 add gluten free bun \$4	28	30
BUFFALO FRIED CHICKEN BURGER (LGO) slaw, cheese, pickles, chipotle mayo add bacon \$3 add double meat \$8 add egg \$2 add gluten free bun \$4	23	26
BALSAMIC MUSHROOM & HALOUMI (V) (LGO) field mushroom, grilled haloumi, rocket, salsa verde add bacon \$3 add double meat \$8	22	25

BRADY'S
FAVOURITES

	Member	Guest
GRILLED MURRAY COD (LG) salsa verde, summer greens, lemon	38	40
CHILLI PRAWN LINGUINE (DF) chilli & lemon butter, rocket, cherry tomato, pangrattato	30	33
NACHOS (LG) choice of BBQ brisket or grilled chicken, cheese, sour cream, corn salsa, guac	23	25
SALT & PEPPER CALAMARI (LG) choice of 2 sides, tartare, lemon	28	30
STONE & WOOD BATTERED HOKI (LGO) (DF) choice of 2 sides, tartare, lemon	28	30
ROASTED CAULIFLOWER STEAK (VG) (LG) chimichurri, chickpeas, herb & pomegranate salad	27	29

SALADS

	Member	Guest
STONE FRUIT & PROSCIUTTO (LGO) peach, burrata, rocket, aged balsamic, charred sourdough add prawns (4) \$6 add grilled chicken \$5	24	26
ROASTED CAULIFLOWER SALAD (VG) (LG) white bean, leaves, dill, radish, crispy chickpeas, pomegranate add prawns (4) \$6 add grilled chicken \$5	24	26
CAESAR (VO) (LGO) (DFO) cos, bacon, parmesan, soft egg, croutons add prawns (4) \$6 add grilled chicken \$5	22	24

LUNCHMenu

	Member	Guest
RUMP STEAK (200g) chips & salad	20	21
BUFFALO FRIED CHICKEN WRAP chips	18	20
FISH & CHIPS (LGO) (DF) salad, lemon, tartare	18	20
CHEESEBURGER chips	18	20
CAESAR SALAD	18	20

BUTCHER'S BLOCK

With your choice of two sides

	Member	Guest		Member	Guest
250g BINDAREE MB2+ SIRLOIN (LG) (DF) 150-day grain fed in the Byron Hinterlands add garlic prawns \$9 add fried egg \$2	29	31	300g SOUTHERN RANGES MB2+ SCOTCH FILLET, GRAIN FINISHED (LG) (DF) 150-day grain fed on the Riverina's finest pastures add garlic prawns \$9 add fried egg \$2	49	54
400g WAGYU MB4+ RUMP (LG) (DF) 150-day grain fed on the Riverina's finest pastures add garlic prawns \$9 add fried egg \$2	39	42			
EMERALD VALLEY 250g LAMB RUMP (LG) minted peas, charred baby gem, chimichurri, kipfler potato	34	38	200g RIVERINA BLACK ANGUS MB3+ EYE FILLET (LG) (DF) 150-day grain fed on the Riverina's finest pastures add garlic prawns \$9 add fried egg \$2	59	62
PORK CUTLET (LG) (DF) grilled chorizo, charred corn salsa, kipflers, greens, chimichurri	33	37	BANNOCKBURN HALF CHICKEN (LG) chargrilled, salsa verde, white bean puree, greens, lemon	30	33

SCHNITTYS & Parmis

	Member	Guest
CLASSIC SCHNITZEL (DF) 250g hand-crumbed schnitzel	25	28
CLASSIC PARMi napoli, ham, mozzarella	29	30
THE NED KELLY ham, fried egg, BBQ sauce, cheese	30	32
HAIL CAESAR caesar salad topped schnitzel	29	31
CARNIVORE bacon, ham, chorizo, brisket, BBQ sauce, cheese	31	33
PARMI OF THE WEEK see specials board		

With your choice of two sides

SIDES

	Member	Guest
SLAW (V) (LG)	9	11
CHIPS (V)	9	11
BABY GEM SALAD (V) (LG)	9	11
ONION RINGS	9	11
MASH (V) (LG)	9	11
STEAMED GREENS (V) (VG) (LG) lemon, garlic	10	12

SAUCES

3 | 4

GRAVY (V) (LG)	RED WINE JUS (V) (LG)
PEPPERCORN (V) (LG)	CHIMICHURRI (V) (LG)
MUSHROOM (V) (LG)	SALSA VERDE (V) (LG)
DIANE (V) (LG)	

KIDS Menu

	Member	Guest
CHICKEN NUGGETS & CHIPS	13	15
FISH & CHIPS (DF)	13	15
CHEESEBURGER & CHIPS	13	15
KIDS STEAK (LG) (DF) 125g porterhouse, chips, tomato sauce	15	17
KIDS HEALTH BOX (VO) (LG) (DF) ham, carrot, celery, cucumber, berries	14	16

DESSERTS

	Member	Guest
PAVLOVA (LG) passionfruit, fresh berries, cream	13	15
AFFOGATO (V) espresso served over vanilla soft serve	12	14

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