



## MENU

*Please place food orders at the bar  
and advise staff of your table number when ordering*

### Starters

**Salmon and blue swimmer crab cakes \$19**

Lightly panko crumbed salmon and blue swimmer crab cakes with soft herbs and aioli

**Sweet sticky chicken wings \$16 (GF)(DF)**

Oven roasted buffalo chicken wings with mixed herbs and sticky sauce

**Crackling baby calamari \$20 (DF)**

Lightly fried baby calamari and tentacles, dusted with corn meal flour and sumac, with lime aioli

**Pizza garlic and herb \$14 (V)**

Flat bread brushed with garlic oil, oregano and Mozzarella and Parmesan cheese

**Antipasto plate (for 2) \$28 (DF - without goats curd) (NF - without pistachio)**

Mixed sliced meats, olives, marinated vegetables, goats curd and pistachio

**Paprika roast capsicum arancini \$14 (NF)(V)**

Panko crumbed arancini, stuffed Mozzarella and herbs with green tomato relish

**Sydney rock oysters half dozen \$21 / dozen \$39 (GF) (DF) (NF)**

With eschalot and Jerez vinegar lemon

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Members receive a 10% discount with a membership card  
\*excluding all public holidays\**

**(NF) nut free (GF) gluten free (DF) dairy free (V) vegetarian**

## From the grill

### **The Australian Haberfield Angus burger \$22 (NF)**

Australian Angus beef pattie, lettuce, tomato, pickles, caramelised onions with burger cheese and bbq sauce, served with chips

### **Sizzling king prawns \$27 (GF without sourdough)**

Served on a hot plate with garlic, tomato, herbs and sliced sourdough

### **Grilled sirloin fillet \$34 (NF) (GF) (DF)**

Grilled 300g Riverina sirloin served with wild mushroom ragout and thyme roasted chat potatoes and mushroom gravy

### **Half roast chicken \$28 (NF) (GF) (DF without yoghurt)**

Sous vide half chicken then char-grilled served with smoked yoghurt and house salad or mixed vegetables

## Mains

### **Market fish of the day \$MP (NF) (GF) (DF)**

Please see the board for daily changes

### **Slow braised beef cheek \$32 (NF)**

Slow cooked beef cheek cooked in rabbit ale with roast carrot mash broccolini and gremolata

### **Twice cooked Flinders Range lamb shoulder \$34 (NF) (DF)**

Pressed boneless lamb shoulder with baked eggplant salsa verde and rich jus

### **Pumpkin and sage ravioli burnt butter sauce \$26 (V)**

Pumpkin and sage ravioli with traditional burnt butter lemon and sage sauce topped with shaved Grana Padano

### **Beer battered fish and chips \$26 (NF)**

Crispy beer battered flat head fillets and chips, mixed garden salad, traditional tartar sauce and lemon

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## Salads

**BBQ salmon, fennel, and potato salad** \$26 (DF) (NF) (GF) (V no salmon)

BBQ Atlantic salmon, pea tendrils, shaved fennel, baby potatoes, red onion capers and herbs, bound in zesty dressing

**Toasted pearl barley and quinoa salad** \$24 (V no cheese) (NF)

Toasted pearl barley and quinoa with heirloom carrots charred broccolini and feta, tossed with citronette dressing topped with toasted pepitas

## Sides

**Seasonal vegetables** \$8 (GF) (V) (DF)

Steamed and tossed with olive oil

**Garden salad** \$8/14 (GF) (V) (DF)

Mixed leaves, tomato, cucumber, and Spanish onion with house dressing

**Sweet potato chips** \$10

Served with hummus

**Hot chips** \$8

Served with aioli

**Paprika and coconut roasted cauliflower** \$12 (GF) (V)

Paprika roasted cauliflower with spicy aioli

## Kids menu

**Penne Napoli** \$15 (V)

Homemade classic Napoli sauce and parmesan cheese

**Haberfield burger** \$15

Fresh beef patty, cheese and tomato sauce served with chips

**Fish battered bites and chips** \$15

Mini flathead bites with chips and tomato sauce

**Mini chicken tenders and chips** \$15

Mini chicken tenders with chips and tomato sauce

*All kids meals come with a choice of either a scoop of vanilla ice cream or a serving of churros with chocolate dipping sauce for dessert*

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# Dessert

## **Rowers pudding \$14**

Bread and butter pudding served with vanilla ice cream

## **Chocolate brulee dome \$14 (GF)**

Flourless chocolate sponge, chocolate mousse, with a caramel brulee insert, finished with a dark chocolate glacage and gold dust

## **Homemade spiced apple crumble \$15**

House made Granny Smith apple crumble served with vanilla ice cream



## **LUNCH**

### **MONDAY TO FRIDAY**

12:00PM – 2.30PM

### **SATURDAY AND SUNDAY**

12:00PM – 3.30PM

## **DINNER**

### **MONDAY TO SUNDAY**

5:30PM – 8:30PM

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