

MENU

Wangi Waters



ENTRÉES

MEMBERS

NON MEM

GARLIC & HERB BREAD VG	10	12
BOLOGNESE GARLIC BREAD	14	16.8
Oven baked garlic bread topped with bolognese & mozzarella		
TRUFFLE MUSHROOM BREAD V	14	16.8
Oven baked garlic bread topped with mushroom, truffle oil & parmesan		
SMOKED TOMATO BREAD V	14	16.8
Oven baked garlic bread topped with smoked tomato relish, sour cream & mozzarella		
ITALIAN MEATBALLS	16	19.2
Italian beef meatballs with spicy tomato sauce, toasted ciabatta & parmesan		
CHICKEN WINGS GF	18	21.6
Maple & smoked chilli marinade with buttermilk ranch		
SEASONED WEDGES V	15	18
with sour cream & sweet chilli sauce		
DUCK SPRING ROLLS	14	16.8
with Asian salad & dipping sauce		
ELOTE ASADO MEXICAN STREET CORN GF V	14	16.8
Chargrilled, dressed in chipotle lime crema, parmesan snow & tajin		
CHARRED BROCCOLINI V GF	10	12
Charred broccolini with lemon & parmesan		
HALOUMI POTATO BAKE GF V	12	14.4
Creamy potato bake topped with haloumi, red wine jus & chives		



SEAFOOD



NATURAL OYSTERS GF

• HALF DOZEN	26	31.2
• DOZEN	48	57.6

with citrus vinaigrette & lemon

OYSTERS KILPATRICK GF

• HALF DOZEN	28	33.6
• DOZEN	52	62.4

with ham hock, tomato & Worcestershire sauce & lemon

OYSTERS MORNAY

• HALF DOZEN	28	33.6
• DOZEN	52	62.4

Traditional Mornay infused with lemon zest, topped with mozzarella & pangrattato

FRITTO MISTO 27 32.4

King prawns, whitebait & baby squid fried in spices with olive tapenade, garlic aioli & fresh lemon

LEMON PEPPER SQUID 27 32.4

Lemon pepper marinated squid with aioli, lemon & choice of chips & salad or mash & veg

PANKO CRUMBED FISH 27 32.4

Panko crumbed Flathead with lemon, tartare & choice of chips & salad or mash & veg

ETTY BAY BARRAMUNDI GFA 34 40.8

Fresh North Queensland Barramundi with lemon, tartare & choice of chips & salad or mash & vegetables

Locally farmed near Etty Bay & the Daintree Rainforest. Clean, mild & buttery - sustainably raised for quality

FISH OF THE DAY GF MP

Market fish of the day, with baby chat potatoes, charred greens, lemon marmalade & roquette salad

See blackboard for today's market fish

STONEGRILLS

COOK YOUR OWN on a natural volcanic stone heated to 400 degrees! High temperature locks in the natural juices & enhances your meal's flavours!

SCOTCH FILLET 250G 37 44.4

250g Angus grain-fed

RUMP 250G 28 33.6

250g Angus grain-fed

EYE FILLET 250G 44 52.8

250g Angus grain-fed

SURF & TURF 36 43.2

Half eye fillet Angus grain-fed & five king prawns

WAGYU RUMP 300G 45 54

300g Grain fed

CHICKEN & HALOUMI 28 33.6

180g Chicken breast & haloumi

Pick Two Sides

Potato Bake GF | Seasonal Vegetables GF Salad GF | Chips

Pick A Sauce

Diane | Pepper | Mushroom | Gravy | Garlic Cream | Red Wine Jus | Bearnaise
All sauces are gluten friendly

Stonegrill Add On's

HALOUMI CHEESE GF 6 7.2

KING PRAWNS GF 7 8.4

EXTRA SAUCE 2 2.4

MAINS

MEMBERS

NON MEM

SALMON & PRAWN LINGUINE 28 33.6

with red onion, cherry tomatoes, shallots, chilli, lemon & garlic butter

CHICKEN BOSCAIOLA LINGUINE 26 31.2

Chicken breast, bacon & mushroom cream sauce, red onion, chives & parmesan

BOLOGNESE ORECCHIETTE 25 30

House made beef & pork ragu with orecchiette & parmesan

CHARRED ZUCCHINI ORECCHIETTE V 25 30

Charred zucchini, artichokes, preserved lemon, toasted almonds & parmesan

GLAZED SPATCHCOCK GF 35 42

Miso caramel glazed spatchcock with charred spring onion, leek & potato puree, charred broccolini, yuzu vinaigrette & black garlic oil

BRAISED LAMB SHANK GF 32 38.4

Braised lamb shank in a rich jus with chickpea & French lentil ratatouille, roasted baby eggplant & sautéed spinach

PORK RIBS GFA 45 54

Full rack of oven glazed sticky BBQ pork ribs with chips, salad & buttermilk ranch

GF GLUTEN FRIENDLY | GFA GF OPTION AVAILABLE | V VEGETARIAN
VG VEGAN | VGA VG OPTION AVAILABLE

While we offer gluten friendly options, we are not a gluten-free kitchen. Cross contamination can occur & our kitchen cannot guarantee that any item can be completely free of allergens. Patrons are encouraged (to their satisfaction) to consider this information in light of their requirements & needs.

10% Public Holiday surcharge applies.

Oysters & stonegrills not available takeaway.



BURGERS

MEMBERS

NON MEM

All served with a basket of chips

BEEF BURGER 23 27.6

Grilled 200g Angus pattie with lettuce, tomato, burger cheese & blueberry BBQ sauce on a milk bun

SCHNITZEL BURGER 23 27.6

Crumbed chicken breast with lettuce, burger cheese, tomato & buttermilk ranch on a milk bun

KALE & CHICKPEA BURGER vg 21 25.2

Kale, onion & chickpea pattie with lettuce, tomato & vegan aioli on a vegan milk bun

KOREAN CHICKEN BURGER 24 28.8

Ramen crusted chicken breast basted in honey gochujang, slaw, pickled daikon & Korean BBQ sauce on a milk bun



CHARGRILL

All served with choice of two sides & sauce
Chips | Salad GF | Vegetables GF | Mash GF

SCOTCH FILLET 37 44.4

250g Angus grain-fed

WAGYU RUMP 45 54

300g Grain fed Wagyu

T-BONE 45 54

500g Angus grass fed

Grill Add On's

HALOUMI CHEESE GF 6 7.2

KING PRAWNS GF 7 8.4

SCHNITZELS & TOPPERS

All served with a sauce & choice of two sides
Chips | Salad GF | Mash GF | Vegetables GF

CHICKEN SCHNITZEL 23 27.6

Butterflied & crumbed chicken breast

CHICKEN PARMIGIANA 25 30

Chicken schnitzel topped with napolitana sauce & mozzarella

BOLOGNESE 26 31.2

Chicken schnitzel topped with beef & pork ragu & mozzarella

HAM, SPINACH & MOZZARELLA 26 31.2

Chicken schnitzel topped with ham, spinach & mozzarella

TRUFFLE MUSHROOM & MOZZARELLA 27 32.4

Chicken schnitzel topped with truffled mushrooms & mozzarella

SIDES

SMALL CHIPS vg 7 8.4

LARGE CHIPS vg 10 12

SIDE SALAD GF VG 8 9.6

SAUCES

EXTRA SAUCE / GRAVY 2 2.4

Gravy | Mushroom | Pepper | Dianne | Garlic Cream Sauce | Garlic Aioli | Caesar | Buttermilk Ranch | Blueberry BBQ Burger Sauce | Sweet Chilli | Sour Cream | Tartare | Red Wine Jus Bearnaise

All sauces are gluten friendly

SALADS

MEMBERS

NON MEM

ROMAINE CAESAR GFA 24 28.8

Half crisp cos heart with herbed parmesan crumb, baby olives, tangy cornishons, prosciutto shards, fire roasted capsicum, soft boiled egg & classic Caesar dressing

PUMPKIN & BEETROOT SALAD GF VGA 27 32.4

Warm pumpkin & roasted beetroot with whipped feta, crunchy za'atar quinoa, pepita & walnut candy, roquette leaves & a balsamic fig reduction

Salad Add On's

HALOUMI CHEESE GF 6 7.2

KING PRAWNS GF 7 8.4

MARINATED GRILLED CHICKEN GF 8.5 10.2

CHICKEN SCHNITZEL 8.5 10.2

KIDS

All served with choice of tomato, BBQ sauce or gravy & includes a drink & ice-cream (12 years & under)

CHICKEN NUGGETS 12 14.4

Tempura battered chicken nuggets & chips

KID'S FISH 12 14.4

Fried whiting with chips

KID'S BOLOGNESE 12 14.4

House made beef & pork ragu with linguine & parmesan

KID'S SCHNITZEL 12 14.4

Crumbed chicken breast with chips

KID'S SCHNITZEL BURGER 12 14.4

Crumbed chicken breast with burger cheese & tomato sauce on a milk bun & chips

*Gluten-friendly option available on request.
Please see staff for more info*



LIGHT LUNCH SPECIALS

Monday - Friday

\$15 MEMBERS | \$18 NON MEM

TEMPURA FISH

with chips & salad or mash & veg, lemon & tartare

PRAWN CUTLETS

with chips & salad or mash & veg, lemon & tartare

CHICKEN BREAST GFA

with chips & salad or mash & veg, & gravy

LINGUINE BOLOGNESE

House made beef & pork ragu with linguine & parmesan

BANGERS & MASH GF

Butcher's sausages with mashed potato, seasonal vegetables & gravy

GRILLED NEW ZEALAND WHITING FILLET GFA

with chips & salad or mash & veg, lemon & tartare

BEEF RISSOLES GFA

with chips & salad or mash & veg, & gravy

GRILLED PORK LOIN GFA

with chips & salad or mash & veg, & gravy

Not available on Public Holidays
Available while stock lasts | T&Cs apply