

Rawsons à la carte Menu

Starters	MEMBER	Main	MEMBER
Charcuterie board (for 2) house smoked beef, jamon serrano, salami, marinated olives, white anchovies, pita (df)	20.9	Crispy skinned barramundi baby corn, cauliflower florets, crispy kaffir lime leaves, grill zucchini, green curry sauce	28.5
Edamame Nori sea salt or spicy (v) (df) (gf)	7.9	Baked salmon Wellington creamy mash, baby spinach, ricotta, red pesto sauce	28.5
Marinated olives lemon, poblano chilli, thyme, (v) (df) (gf)	8.9	Prawn tagliatelle tiger prawns, fresh herbs, white wine butter sauce	24.9
Coffin Bay oysters Kilpatrick or chilli ginger or bonito dashi (df)	3.5ea	Marinated chicken breast sesame, ginger, green beans, hazelnuts, honey soy dressing	27.9
Baked garlic bread infused garlic oil (v)	9.5	Beer battered flathead fillets crispy sidewinders, house tartare sauce (df)	19.5
Garlic pizza (v)	11.9	Seafood bouillabaisse seafood selection, Mediterranean stew, saffron, fennel fronds	27.9
Entrée		Crumbed chicken schnitzel 300g sidewinder chips, house salad, lime aioli <i>make it a parmigiana</i>	19.5 +3
Sashimi plate Huon salmon, Hiramasa kingfish, kelp noodles, lime caviar, wasabi, soy dipping sauce	19.9	Roast of the day seasonal vegetables, trimmings, gravy (gf)	19.5
Char-grilled prawns mango and avocado salsa	19.9	Salads	
Salt & pepper crumbed calamari saffron aioli, citrus wedge (df)	16.9	Traditional Greek salad fresh tomato, cucumber, Spanish onions, feta cheese, fresh oregano, kalamata olives, dressing	15.5
Scampi miso soup scampi tofu, wakame, dashi	14.5	Caesar salad cos hearts, bacon, croutons, parmesan, white anchovies Caesar dressing	15.5
Seared Tasmanian scallops pea and mint puree, jamon serrano crumb, hollandaise	19.9	Share Plates	
Lamb loin risotto Oberon lamb, mushroom and spinach risotto, red wine jus (gf)	18.9	Lamb kleftiko slow roasted lamb shoulder, lemon basted potatoes, zucchini, baby carrots, truss tomatoes, tzatziki, fresh pita	47
Huaiyang meat balls braised meat balls, brown soy sauce	12.5	Whole market fish ginger, shallots, coriander, soy, honey, basmati rice	MP
Today's dim sum check today's specials	14.5		

NON MEMBERS WILL INCUR A 5% SURCHARGE



vegetarian (v) gluten free (gf) dairy free (df)



Asian

	MEMBER		MEMBER
Baked salmon teriyaki	27.5	Deconstructed duck pancakes	24.5
stir fried broccolini, black sesame, jasmine rice, teriyaki sauce		spiced cucumber salad, spring onion, wheat pancakes, hoi sin sauce	
Garlic king prawns	19.5	XO pippies	29.9
prawns, garlic, parsley, lemon, rice (gf) (df)		pippies, shallots, fresh coriander, shallots, XO sauce	
Crab fried rice	SMALL 15.5	Crispy Asian	15.5
blue swimmer crab, fried rice	LARGE 25.5	fresh cabbage, snow peas, carrot, shallots, coriander, basil, parsley, crispy wontons	
Nasi goreng	18.5	<i>add chicken or halloumi</i>	+3
traditional Indonesian fried rice, prawns, chicken satay, pork, peanut sauce (gf) (df)		<i>add prawns</i>	+4
Chicken chow mein	18.5		
chow mein noodles, chicken strips, carrot, cabbage, sesame seeds, stock, stir fry sauce			

Pizza (10 inch)

	MEMBER
Peking duck	19.9
Peking duck, roasted peppers, chillied cucumber, hoi sin sauce	
Chilli prawn	19.9
chilli marinated prawns, capsicum, mozzarella, napolitana base	
Gourmet meat	19.9
pepperoni, smoked ham, prosciutto, smoked beef, roast red peppers, mozzarella	

Sides

Chinese broccoli (Gai Lan)	10.5
crispy garlic, oyster sauce	
Steamed rice	7.5
Creamy mash potato	9.5
Twisted potato sidewinders (v)	9.5
Greek on the side	9.5
fresh tomato, cucumber, Spanish onions, fetta cheese, fresh oregano, kalamata olives, dressing	

Grill

	MEMBER
Petit special cut rump 200g	25.5
marinated Kilcoy 100-day grain fed marble score 2+ (gf) (df)	
Signature smoked rump cap 250g	27.9
58°C slow cooked (medium or cooked through) Kilcoy 100-day grain fed marble score 2+ (gf) (df)	
Ebony Black Angus beef tenderloin 180g	33.9
100-day grain fed, marble score 2+ (gf) (df)	
Kilcoy Blue Diamond rib eye 350g	41.9
grass fed, marble score 5-6+ (gf) (df)	
Dry-age sirloin 300g	37
Ebony Black Angus 100-day grain fed marble score 2+ (gf) (df)	
Dry-age scotch fillet 300g	41.9
Kilcoy Blue Diamond 100-day grain fed marble score 5-6+ (gf) (df)	
American style 1/2 rack pork ribs	33.9
<i>whole rack</i>	+10

All grill & dry age steaks are served with salad, sidewinder chips and a sauce of your choice.

Sauces

port wine jus, bearnaise, peppercorn, mushroom

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