



Small Plates

	M	NM
½KG DEVIL CHICKEN WINGS Buffalo sauce, sweet pickle radish (NF)	19	24
SEAWEED SALT & PEPPER FRIED CALAMARI Lemon aioli (DF, NF, I)	24	30
SWEET POTATO WEDGES Sour cream (GF, V, NF)	13	16.5
GRILLED HALLOUMI Caramelised fruit compote, lemon (NF, VG, GF)	20	25
CHIPS (DF, GF, NF, VG)	10	12.5
FRESH OYSTERS	<u>½ DOZ / DOZ</u>	<u>½ DOZ / DOZ</u>
Mignonette, lemon (NF, DF, GF, A)	30 54	36 68

Burgers

GRSC BEEF BURGER & CHIPS Beef, lettuce, tomato, onion, cheese, tomato relish, pickle mustard (NF)	25	31
HALLOUMI BURGER & CHIPS Roast capsicum, rocket, hummus, aioli (NF, V)	25	31
FRIED CHICKEN BURGER & CHIPS Slaw, pickle, cheese, chili aioli (NF)	25	31

M = Members | NM = Non Members. Club Central members receive a 20% member discount. **Join to save!**
Our kitchen may pose cross-contamination risks for allergies and intolerances. please notify staff of severe allergens
GF = Gluten Free | GFO = Gluten Free Option | NF = Nut Free | DF = Dairy Free | DFO = Dairy Free Option | V = Vegan
| VG = Vegetarian | I = Imported | A = Australian | M = Mixed

Pizza

	M	NM
GARLIC, HERB & CHEESE (V, NF)	20	25
MARGHERITA Napoli sauce, fior di latte, basil (NF, V)	22	27.5
PEPPERONI Napoli sauce, mozzarella, hot honey (NF)	24	30
GARLIC PRAWN Napoli sauce, zucchini, mozzarella, herbs (NF)	26	32.5
CHILLI CHICKEN Napoli sauce, mushroom, mozzarella, onion, parsley (NF)	26	32.5
BRIE, WALNUT & CARMELISED ONION Hot honey, garlic oil (V)	24	30

Grills & Mains

GRILLED BEEF RUMP BLACK ONYX 250G Café de Paris butter, chips & salad (GF,NF)	34	42.5
GRILLED BEEF SCOTCH FILLET GRAIN FED 300G Café de Paris butter, chips & salad (NF,GF)	49	61
SLOW COOKED LAMB SHOULDER Roast potatoes, tzatziki (NF)	35	44
LAMB SOUVLAKI (3) Greek salad, tzatziki, pita bread (NF)	29	36
CHICKEN SCHNITZEL AND CHIPS Slaw, lemon (NF)	26	32.5
MAKE IT A PARM Napoli sauce, ham, cheese	+3	+3.5
SAUCES Mushroom, pepper, red wine jus	+2.5	+3

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Seafood

M | N M

BATTERED MARKET FISH & CHIPS

Tartare sauce, lemon (DF, NF, I)

27 34

PAN FRIED BARRAMUNDI FILLET

Chorizo, butter beans, tomato, green olive, spinach, lemon (DF, NF, GF, A)

35 44

CHARRED OCTOPUS

Fava beans puree, braised fennel, guindilla peppers (GF, NF, A)

34 42.5

PRAWN LINGUINE PASTA

Cherry tomato, anchovies, chilli, garlic, parsley, white wine, lemon (DF, NF, I)

30 37.5

FISHERMAN'S PLATTER { SERVES 4 }

A mix of hot & cold seafood, chips, salad, sauces (M)

Cold: Fresh chilled prawns & oysters, smoked salmon, marinated baby octopus

Hot: Grill Barramundi fillet, prawn skewers, garlic butter lobster tails, battered fish gujons, fried soft shell crab, calamari rings

160 200

Salads & Bowls

PORTA GRAIN BOWL

Roast pumpkin, beetroot, Quinoa, chickpeas, pepitas seeds, herbs, tahini house dressing (GF, VG)

20 25

GREEK SALAD

Cucumber, tomato, capsicum, feta, kalamata olives, onion, oregano, dressing (NF, GF, VG)

16 20

CAESAR SALAD

Baby cos lettuce, crispy pancetta, crouton, egg, pecorino, caesar dressing (NF)

18 22.5

GARDEN SALAD

Mixed leaves, cucumber, cherry tomato, spanish onion, house dressing (V, VG, NF, DF, GF)

10 12.5

Add To Any Meal

CHICKEN BREAST

6 7.5

SMOKED SALMON (A)

9 11

GARLIC PRAWNS (I)

8 10

LAMB SKEWER

8 10

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SOMETHING SWEET

Dessert Menu

Signature

M | NM

AFFOGATO RE-IMAGINED

Vanilla ice-cream, espresso shot, caramelized macadamia, chocolate shavings, crunchy pearls, house-made biscotti
Add liqueur (Kahlua, Frangelico or Baileys)

22	26
+8	+9

FUDGE BROWNIE SUNDAE

Warm fudge brownie chunks, banana caramel, ice-cream, chocolate cookie crumbs & nuts

18	21
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Cakes & Slices

M | NM

DARK & WHITE CHOCOLATE MOUSSE

Layers of chocolate sponge, dark & white chocolate mousse, topped with shiny dark chocolate glaze, white chocolate shavings and an orange wheel (NF)

10	12.5
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TIRAMISU

Layers of coffee syrup soaked sponge and mascarpone mousse.
Finished with chocolate dusting, coffee beans and a lady finger (NF)

DOUBLE CHEESECAKE

Creamy baked-cheesecake and marscarpone-cheesecake on a flourless sponge.
Finished with dehydrated strawberry slices and crushed pistachio (GF-A, NF-O)

CARAMEL MACADAMIA SLICE

A rich and decadent caramel filling baked on a golden biscuit base finished with dark chocolate glaze, macadamia nuts and caramel popcorn

BERRY & LYCHEE ROSE

Vegan cake with a lychee rose cream, lychee raspberry compote topped with a raspberry cream. Finished with a dusting of raspberry icing sugar, lychees & rose petals (V, GF)

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GF-A: GLUTEN-FRIENDLY (MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS BUT NOT SUITABLE FOR COELIAC DISEASE) | OUR KITCHEN MAY POSE CROSS-CONTAMINATION RISKS FOR ALLERGIES AND INTOLERANCES; PLEASE NOTIFY STAFF OF SEVERE ALLERGENS

BECOME A MEMBER TODAY AND SAVE!

Kid's Menu

All kids meals include a complimentary ice cream pot
(Vanilla, Chocolate, Strawberry)

M | NM

15 | 19

LINGUINE IN NAPOLI SAUCE, PARMESAN

(NF, VG)

FISH AND CHIPS

(NF, I)

CRUMBED CHICKEN TENDERS AND CHIPS

(NF)

CALAMARI RINGS AND CHIPS

(DF, NF, I)

THE KIDS MENU IS EXCLUSIVELY AVAILABLE FOR CHILDREN 12 YEARS AND UNDER.

BECOME A MEMBER TODAY AND SAVE!



Light Menu

3pm to 5pm | Mon to Fri

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FRIED CHICKEN BURGER & CHIPS Slaw, pickle, cheese, chili aioli (NF)	25	31
PORTA GRAIN BOWL Roast pumpkin, beetroot, Quinoa, chickpeas, pepitas seeds, herbs, tahini house dressing (GF, VG)	20	25
CAESAR SALAD Baby cos lettuce, crispy pancetta, crouton, egg, pecorino, herb dressing (NF)	18	22.5
CHICKEN SCHNITZEL AND CHIPS Slaw, lemon (NF)	26	32.5
MAKE IT A PARM Napoli sauce, ham, cheese	+3	+3.5
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Digestifs

Coffee

M | NM

HOT

Espresso	4.5	5.5
Piccolo, Macchiato, Cappuccino, Flat white, Latte, Long black, Hot Chocolate, Chai Latte	5	6
Mocha, Dirty Chai	5.5	7

ICED

Iced Long Black	5.5	7
Iced Latte	6	7.5
Iced Chocolate	5.5	7
Iced Mocha	6	7.5
<i>served with whipped cream</i>		

EXTRAS

Extra shot, Large / Mug, Decaf	+0.5	+0.7
Alternate milks: Soy, Almond, Oat, Lactose-Free	+0.5	+0.7
Syrups: Honey, Caramel, Vanilla, Hazelnut, Cinnamon (15ml)	+0.5	+0.7
Liqueur: Kahlua, Frangelico or Baileys (30ml)	+8	+10

Tea

English Breakfast, Earl Grey, Peppermint, Camomile, Green, Lemon & Ginger	4.5	5.5
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Limoncello

Limoncello Solbevi, Victoria (30ml - served straight or on the rocks)	8	10
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Dessert Wines

Botrytis Semillon Bird of Fire, Riverina, New South Wales (60ml)	12	15
Tawny Port Chambers Rosewood, Rutherglen, Victoria (60ml)	10	12.5
Muscadelle Chambers Rosewood, Rutherglen, Victoria (60ml)	13	16



PORTA