



BREAKFAST

Served 9am - 11am, every Saturday, Sunday & Public Holidays

MAIN MEALS

Big Breakfast	Two free range eggs cooked to your liking on toasted ciabatta, Barossa chorizo, bacon, roasted baby mushrooms, grilled tomato and a hash brown	\$20.00
Eggs Benedict	Two free range poached eggs on brioche with shaved ham, baby spinach and hollandaise	\$17.00
Feta and Chive Waffle	Topped with two free range poached eggs, smoked salmon, beetroot puree and a herb crème fraiche	\$17.00
Belgium Waffle Tower	Three waffles layered with vanilla ice cream, mixed berries and chocolate sauce	\$16.00
Eggs and Bacon	Two free range eggs cooked to your liking, two rashers of bacon on toasted ciabatta	\$13.00
Half Barrel Honey Panna Cotta	With house made granola, yoghurt, mixed berries and honeycomb	\$13.00

KIDS MENU

UNDER 12

Toasted Ciabatta	With your choice of vegemite or jam	\$4.00
Waffle	With ice cream, mixed berries and chocolate sauce	\$7.00
Egg and Bacon	On toasted ciabatta	\$7.00

EXTRAS

Gluten Free Bread	1 slice	\$1.50
--------------------------	---------	---------------



COFFEE MENU

Fresh cakes available all day with hot or cold beverages

DRINKS

Upgrade to mug for \$1.00 extra

Cappuccino		\$4.00
Latte		\$4.00
Chai Latte	Spice or Vanilla	\$4.00
Long Black		\$3.50
Short Black		\$3.50
Macchiato		\$4.00
Mocha		\$4.00
Flat White		\$4.00
Hot Chocolate		\$4.50
Tea	Cup	\$3.50
	Pot	\$5.50
Juice	Glass - Orange, Apple or Pineapple	\$4.50
	Tomato Juice - 250ml Bottle	\$3.40
Thickshake	Lime, Strawberry, Chocolate, Caramel or Banana	\$7.00
Milkshake	Vanilla, Lime, Strawberry, Chocolate, Caramel or Banana	\$6.00
Iced Coffee or Iced Chocolate		\$7.00

SWEETS

Cakes/ Slices	\$6.00
----------------------	---------------

MEMBERS ONLY

Coffee and Cake	\$8.00
------------------------	---------------

Buy 5 Coffees and receive 1 FREE

Buy 10 Coffees and receive a Coffee and Cake Deal

V - Vegetarian/ Vegan Option Available **GF** - Gluten Free



A'LA CARTE

Available from 12pm - 2.30pm, 6pm - 8.30pm

ENTRÉES/SIDES

Salad bar not included with entrée meals

Shoestring Fries	With gravy or tomato sauce (GF)	\$6.00
Garlic Bread (4 slices)		\$7.00
Bowl of Vegetables		\$5.00
Salad Bar as Entrée		\$7.00
Salad Bar as Main		\$14.00
South Australian Mussels	Cooked in Spanish onion, cherry tomatoes, butter, white wine, parsley and served with crusty ciabatta	\$16.00
Caramelised Leek and Mushroom Tart	With rocket, crumbled feta and a beetroot puree (V)	\$13.00
Soup of the Day	Please see the specials board	POA
Eat Local Platter	<i>Rollbusch Quality Meats</i> smoked chicken, toasted ciabatta, local mettwurst, pickles, <i>Kolophon</i> caper leaves, <i>Niche</i> dried fruit, <i>Illalangi</i> olives, water crackers, brie and <i>Flavours of the Riverland</i> tomato chutney	\$31.00
Coffin Bay Oysters (GF)	Natural ½ doz \$15.00	doz \$24.00
	Kilpatrick ½ doz \$17.00	doz \$26.00



KIDS MENU

All served with salad or chips

UNDER 12

Chicken Nuggets	\$10.00
Beef or Chicken Schnitzel	
Battered or Grilled Fish (GF)	
Smoked Chicken Salad	
Salt and Pepper Calamari	
Fettuccine Bolognese topped with cheese	
150g Steak (GF)	Includes drink and ice cream (activity packs \$1.50 extra)


V - Vegetarian/ Vegan Option Available **GF** - Gluten Free



A'LA CARTE

Available from 12pm - 2.30pm, 6pm - 8.30pm

CLUB FAVOURITES



Chicken Breast Schnitzel	Lightly crumbed chicken breast with choice of gravy and chips	\$22.00
Crumbed Beef Schnitzel	Crumbed tender beef with choice of gravy and chips	\$22.00
EXCLUSIVE try our Riverland topping on your schnitzel for \$7.00		
<i>Flavours of the Riverland tomato relish, Illalangi olives, Kolophon capers, local mettwurst and melted cheese</i>		
		
Plain Gravy (extra)	available on request	\$3.00
Creamy Peppercorn, Creamy Diane, Creamy Mushroom (extra)		\$3.50
Parmigiana (GF), Hollandaise, Béarnaise or Creamy Garlic Sauce (GF)		\$3.50
Hawaiian or Kilpatrick (GF)		\$4.50
Garlic Prawn Sauce (GF)		\$7.00
Fish and Chips	Coopers Pale Ale beer battered butterfish or lemon pepper grilled served with chips, lemon and house made tartare (GF)	Half Serve \$17.00 Full Serve \$22.00
Seafood Basket	Battered butterfish, panko crumbed prawns, salt and pepper squid served with chips, lemon and house made tartare	\$29.00
Salt and Pepper Squid	Lightly salt and pepper floured squid served with chips, lemon and house made tartare	Half Serve \$19.00 Full Serve \$23.00
Garlic Prawns	Pan fried prawns in a white wine and garlic cream sauce served with basmati rice (GF)	\$28.00





A'LA CARTE

Available from 12pm - 2.30pm, 6pm - 8.30pm

MAIN MEALS

Atlantic Salmon	With pan fried Asian greens, fried egg noodles and teriyaki sauce		\$30.00
Superfood Salad	Mixed leafy greens, <i>Riverland Activated Nuts</i> walnuts, beetroot, pumpkin, pepita seeds, cherry tomatoes, quinoa, crumbled feta and a beetroot and blood orange dressing (V) (GF) Add cold smoked chicken - \$5.00 Add haloumi - \$5.00 Add prawns - \$5.00		\$24.00
Honey Sesame Marinated Chicken Breast	On the bone, served with a warm Asian soba noodle salad and a spicy coriander pesto		\$28.00
Murray Valley Pork Belly	Local cider braised pork belly with celeriac puree, trio of roasted carrots and an apple cider jus (GF)		\$32.00
12hr Slow Braised Lamb Shank	With creamy mash potato and a local Shiraz jus (GF)		\$26.00
Vegetable Stir Fry	With wombok, capsicum, carrot, snow peas, bean shoots, spring onion, coriander, egg noodles and an Asian style sauce (V) Add chicken - \$5.00 Add prawns - \$5.00		\$24.00
Creamy Seafood Fettucine	SA mussels, prawns, squid cooked in a white wine and garlic cream sauce and topped with shaved parmesan		\$29.00

FROM THE GRILL

Fisher Brothers Scotch Fillet	300g Scotch fillet cooked to your liking served with roasted Portobello mushroom, smashed potatoes, crispy prosciutto and a red wine jus (GF)		\$38.00
Bush Spiced Lyrup Kangaroo	Cooked to your liking served with smashed herb potatoes and a local shiraz jus (GF)		\$29.00
Moroccan Spiced Lamb Backstrap	Served medium, with roasted sweet potato mash, broccolini and a red wine jus (GF)		\$36.00
300g Diamantina Wagyu Rump	Cooked to your liking and served with smashed herb potatoes and your choice of gravy (GF)		\$36.00

See chef's selection board for further options

V - Vegetarian/ Vegan Option Available GF - Gluten Free



A'LA CARTE

Available from 12pm - 2.30pm, 6pm - 8.30pm

DESSERTS

Black Forest Panna Cotta	With white chocolate and coconut crumb, cherry gel, ganache and flowers	\$13.00
Affogato	Vanilla ice cream and a shot of espresso Add liquor - POA	\$9.00
Lemon Meringue Tart	House made curd, meringue bites, coulis and flowers	\$10.00
Chocolate Berry Brownie	With hazelnut praline, cherry coulis and ice cream	\$11.00
Warm Sticky Date Pudding	With butterscotch sauce and salted caramel ice cream	\$9.00
Strawberry Mille-feuille	Golden puff pastry layered with whipped cream and strawberries	\$8.00

See display fridge for house made cakes





RENMARK CLUB

A proud member and supporter of Food SA

an organisation dedicated to driving the growth
of our dynamic South Australian Food Industry

With the Riverland's warm climate, we produce some really outstanding products. From juicy navel oranges to quondongs, olives, capers and dukkah.

Some local business we support and feature on our menu are:

- Australian Native Bush Foods - Murtho
- Bakers Delight - Renmark
- Dougies Seafood - Loxton
- Glenrae Lamb - Waikerie
- Glenview Poultry Farm - Lyrup
- Half Barrel Honey - Renmark
- Fisher Brothers Beef - Loxton
- Flavours of the Riverland - Barmera
- Illalangi - Waikerie
- Jimmy's Fruit and Veg - Renmark
- Kolophon Capers - Berri
- McLean's Pork - Taylorville
- Mick Durdin Ducks - Paruna
- Niche Fruits - Renmark
- Nuts About Fruit - Renmark
- Parkers Fish - Renmark
- Renmark Milk Company - Renmark
- Renmark Patisserie - Renmark
- Riverland Activated Nuts - Renmark
- Rollbusch Quality Meats - Waikerie
- Rosedale Meats - Lyrup

Our chefs prefer to source Fresh Riverland Regional Produce where possible.

Eat Like a Local.

People are passionate and excited about eating and buying authentic local food, so we have created an easy way for you to find it.

Eat Local is all about offering you more opportunities to enjoy the very best of local food on menus or shelves.

Just look for the Eat Local signs as you travel around South Australia.

If you see a Eat Local sign you can be sure to find a dish featuring fresh local produce on the menu, or you can purchase local retail products and keep enjoying your regional experience at home.

Eat Local is an initiative of the
Regional Food Industry Association, Food SA and
Primary Industries and Regions SA.

