The Wreck Restaurant

DON'T FORGET TO CHECK OUT OUR DAILY SPECIALS AND MEAL PROMOTIONS

Starters	Members	Non-Members
Garlic or Herb Bread	3.50	4.50
Garlic Bread with Melted Cheese	4.20	5.20
Herb Bread with Melted Cheese	4.20	5.20
Grilled Turkish Bread	6.90	7.90
Company with a second and about a second laborate them fi	nialand with madia is	of cool over

Served with egg plant chutney and labnae then finished with garlic infused extra virgin olive oil

Vegetarian Delights

Fresh Fig and Bocconcini (V) (GF)	21.90 24.90
With a rocket and herb salad finished with a sharp	apple salsa and reduced

With a rocket and herb salad finished with a snarp apple salsa and reduced balsamic.

Crumbed Mushrooms and Marinated Feta (V) (GF) 21.90 24.90 Laid across a cauliflower purée with wilted spinach and fresh herbs finished with

Sesame Crusted Tofu (V) 18.90 21.90

Served upon a warm cous cous salad of raisins, broccolini and goats cheese finished with eggplant chutney and rocket leaves.

Scrumptions Seafood

SS Dicky Schooner	16.90	19.90
Selection of crumbed and battered seafood served with tartare sauce.	chips, lemon ai	nd
Salt & Pepper Calamari	16.90	19.90
Served with chips, fresh lemon wedges & lime aioli.		
Greek Salad (V)	16.90	19.90
With slow cooked olives, tomato, cucumber and char gr hearts and marinated feta finished with semi-dried toma		artichoke
Add Calamari	7.00	8.00
Panko Crumbed Prawns	18.90	21.90
Laid across fragrant jasmine rice with mixed greens and with coriander aioli.	sesame finished	d

Catch of the Day Wrapped in Paper (GF)	21.90	24.90
Fillet of fish slowly cooked in paper along with fresh lemon,	white wine	and extra
virgin olive oil, served with chips and salad OR vegetables.		

Crumbed Local Whiting	21.90	24.90
With an avocado garden salad and chips, lemon, tartare a	and mango dre	ssina.

Seafood Platter for One	26.90	29.90
Crumbed and battered seafood accompanied by local of	cooked prawns a	and a garlic
prawn skewer. Served with chips, salad, lemon and tarta	are.	

prawn skewer. Served with emps, saida, lemon and tartare.		
Oven Baked Salmon (GF)	26.90	29.90
With fried chat notatoes asparagus and a radish fennel and	tomato sals	<u> </u>

Thai Green Prawn & Fish Cake	21.90	24.9
Finished with cress and apple balsamic.		

Thai Green Prawn & Fish Cake 21.90 24.90
With a sweet mango and coconut cream sauce topped with garlic prawns and a crispy noodle herb salad.

Crumbed Scallops and Almonds 24.90 27.90
Plump scallops crumbed and served with lemon skordalia and broccolini topped with crispy bacon and finished with toasted almond hollandaise.

Our renowned Chicken Parmies & Schnitzels

All served with chips & salad OR vegetables and potato. We use fresh chicken breast & smoked ham.

We use mesh emeken breast a smoke	a mann.	
Traditional Chicken Parmie	20.90	23.90
Hawaiian Parmie	22.90	25.90
With ham and pineapple.		
"Our Famous" Dicky Beach Parmie	24.90	27.90
With crispy bacon, avocado & hollandaise sauce.		
Chicken Schnitzel	19.90	22.90

From the Grill

Members Non-Members

All our steaks are marinated in fresh herbs and are of the best quality the market has to offer.

All steaks come with a choice of sauce, chips & salad OR vegetables & potato Sauces available - Mushroom, Pepper, Diane or Garlic Cream.

Hollandaise Sauce \$2 extra

200g Porterhouse	19.90	22.90
200g Eye Fillet	29.90	32.90
300g Rump	26.90	29.90
300g Rib Fillet	29.90	32.90

Toppers

Can be added to any meal. Try one today!

Crumbed Onion Rings	4.00	5.00
Garlic Prawns	6.00	7.00
Calamari Rings	5.00	6.00

Lunch time only burger specials

BLAT Burger	16.90	19.90
Crispy bacon, lettuce, tomato & avocado on a toasted bun.	Served with aioli &	chips.
Home Made Beef Burger	16.90	19.90
Home made beef patty topped with lettuce, tomato, be sauce served with chips.	eetroot, cheese 8	BBQ
Chicken Burger	16 90	19 90

Chicken breast schnitzel topped with lettuce, tomato, beetroot, cheese & ranch sauce served with chips.

Sides

Mixed Vegetables (GF) (V)	4.00	5.00
Side Salad (GF) (V)	4.00	5.00
Hot Chips	6.00	7.00
Onion Rings (V)	4.00	5.00

Kids Meals - includes a free drink or ice cream

(12yrs and under only)

Crumbed Calamari Rings with Chips, lemon & tartare	
Hawaiian Pizza and Chips	8.90
Chicken Nuggets with Chips and Salad	8.90
Fish & Chips with Salad, lemon & tartare	8.90
Parmie with Napoli Sauce and Cheese with Chips and Salad	12.90
Grilled Steak and Gravy with Chips and Salad	12.90
Kids eat free meals valid only on \$8.90 meals	

P/S Dessert Menn

Monthly Specials available, ask staff for details.

Chocoholic	8.00	9.00
Mud Cake, chocolate ice cream, flake chocolate with ch	ocolate sauce dr	izzle.
Lemon Meringue Pie	8.00	9.00
With creamy anglaise and vanilla ice cream.		•••••••••••••••••••••••••••••••••••••••
Scoops of Ice Cream -	From	\$1.00

Our chips are gluten free BUT are cooked in the same oil as gluten products. (V)=Vegetarian Option (GF)=Free Option

Please present your members card when ordering to obtain your discount.



The Wreck Restaurant

WINE AND DRINKS LIST

Sparklings Members Non-Members 17.90 19.90 Lindeman's Brut Cuvée 6.00 6.50

Strawberry and citrus fruit with refreshing, lively acidity.

Jacob's Creek Chardonnay

Pinot Noir 23.90 25.90

Generous citrus fruit flavours are enhanced with creamy nutty yeast characters providing both richness and structure.

10.90 Jacob's Creek Pinot Noir Piccolo

Generous citrus fruit flavours are enhanced with creamy nutty yeast characters providing both richness and structure.

Sirromet Vineyard Selection Sparkling Pinot Chardonnay

a solid backbone to this early drinking style.

Chardonnay Classic Selection

750ml Bottle 33.00 35.00 11.00 200ml Piccolo 10.50

Whites

The Lone Fig

17.90 **Semillon Sauvignon Blanc** 5.00 16.90 5.50 Lemon citrus flavours dominate the palate with fresh natural acidity providing

6.00 19.90 **Henry's Sons Chardonnay** 5.50 17.90

7.00 24.90 **Jacob's Creek Sauvignon Blanc** 6.50 22.90 Passionfruit and citrus fruit characters finishing with a clean, delicate acidity.

Yellow Tail Moscato 6.50 22.90 7.00 24.90

Crushed green grapes, hints of peach and a little lift of tropical fruits.

7.00 24.90 Jacob's Creek Chardonnay Rockmelon and lemon citrus with attractive creamy nuances, subtle oak and soft

acidity that leads to a well balanced fruit driven finish. **Sirromet Unwooded**

7.00

23.90

7.50 25.90

Brancott Estate Sauvignon Blanc 8.50 31.00 9.00 33.00

The quintessential Marlborough Sauvignon Blanc from the creators of the style. Bright, fresh with lively tropical fruit flavours. Enjoy with chicken, seafood or

Squealing Pig Sauvignon Blanc 9.00 33.00 10.00 35.90

Stoneleigh Sauvignon Blanc 9.50 34.00 10.00 36.90 Vibrant fruit aromatics of pink grapefruit, passionfruit and a complex minerality.

Jacob's Creek Cool Harvest 7.00 23.90 **Pinot Grigio** 7.50 25.90

Delicately balanced with refreshing pear and apple fruit flavours and zesty mineral acidity.

Cocktails

Summer Serve 7.50 8.50 A delicious summer set of Jacob's Creek Cool Harvest Pinot Grigio, guava apple

juice, elderflower cordial and lemonade. Game, set and match is completed with citrus slices.

7.50 **Berry Love** 8.50

An ace served with Jacob's Creek Cool Harvest Shiraz Rosé, cranberry juice, strawberry syrup and lemonade. Made to love with fresh berries and a strawberry to end the game.

Slushy Cocktail 7.00 8.00 Keds

16.90 5.00

Members

5.50

17.90

Non-Members

The Lone Fig Shiraz

Fresh red fruits complemented with varietal spice. Hints of dark berries and oak add complexity.

Lindeman's Henry's Sons Shiraz Cabernet 5.50 17.90 6.00 19.90 22.90 **Jacob's Creek Merlot** 7.00 24.90 6.50

A medium-bodied wine showing ripe red fruits within a typical Merlot varietal framework of a fleshy mid palate with soft, velvety tannins to finish.

Jacob's Creek

Cabernet Sauvignon 6.50 22.90 7.00 24.90 Rich blackcurrant, plum and dark berry fruit flavours, balanced acidity and

Wyndham Estate BIN 555 Shiraz 7.50 25.90 8.00 27.90

smoothly structured tannins leading to an elegant and persistent finish.

A rich, full bodied wine showing intense berry fruit flavours; plums, dark cherries with lifted spice characters. The wine is soft and generous on the mid palate, with fine tannins and balanced with subtle oak nuances, all of which contribute to a finish of good persistence.

Sirromet Cabernet Merlot Classic Selection 7.00 23.90 7.50 25.90 10.00 38.90 **Wolf Blass Gold Shiraz** 9.50 36.90 Fruit and subtle spicy oak are supported by a backbone of fine, structural tannin and a long, seamless finish. **Sirromet Cabernet Sauvignon** 9.00 33.00 9.50 35.00 **Jacob's Creek Cool Harvest Shiraz Rosé** 7.00 23.90 7.50 25.90

Concentrated fruit flavours of raspberry and strawberry cream with hints of spice are balanced with a soft natural acidity, leading to a long, lingering flavoursome finish that is essential to this fresh varietal style.

Pl's Café	Members	Non-Members
COFFEE		
Cappuccino	3.40	3.80
Flat White	3.40	3.80
Long Black	3.40	3.80
Short Black	3.40	3.80
Latté	4.00	4.40
Mocha	4.00	4.40
Hot Chocolate	4.00	4.40
Traditional Irish Coffee		
Full Nip	8.50	8.90
Half Nip	7.00	7.90
TEA		
Black, Green, Chai, Earl Grey or English Breakfast	3.50	3.90
*Add 70 cents for a Mug		

MILK SHAKES & THICK SHAKES

Chocolate, Strawberry, Vanilla, Caramel, Banana

4.50 4.90 Large **Small** 3.50 3.90

