



BISTRO

Starters

All Day Dining from 11:30am

Bruschetta of vine tomatoes, crumbled feta, torn basil and balsamic reduction	GFA	14.9
Mezze board of Prosciutto, house pickled vegetables, marinated Persian fetta, Sevillano green olives, slow roast Roma tomato and grilled Turkish pide (serves 2)	GFA	19.9
Lime and chilli flash fried calamari, pan-fried chorizo, roasted capsicum, lime aioli and chilli oil		17.5
Beetroot, vodka and vanilla cured Huon Salmon, chilli pickled cucumber, confit shallot dressing, pea tendrils, radish, wasabi aioli	GFA	17.5
Smoked duck breast with fennel and citrus salad, pomegranate, orange emulsion dressing and candied walnuts	GF	17.5
Smokey BBQ fried chicken wingettes and creamy ranch dipping sauce		17.5
Sticky char siu pork belly with caramelised pineapple, mint, coriander and shaved toasted coconut		16.9

Mains

Grass fed eye fillet steak – 180 gram <i>Steak served with fondant potato, green beans, slow roasted tomatoes, mushroom café ole sauce</i>	GF	36.9
Slow roasted Scotch fillet – 300 gram dry spice rubbed, cooked minimum m/r <i>Steak served with fondant potato, green beans, slow roasted tomatoes, mushroom café ole sauce</i>	GF	44.5
Penang chicken, rich yellow coconut curry, chat potatoes, green beans, garlic flat bread, tomato and crispy fried shallots, jasmine rice and coriander	GF	32.5
Prawn and chorizo spaghettini with local prawns and crispy chorizo, shallots, garlic, white wine, a hint of chilli topped with shaved parmesan and fresh herbs		33.9
Pan seared Barramundi on a heirloom tomato, artichoke, green bean salad, lemon burre blanc	GF	34.5
Risotto with preserved lemon, roasted pumpkin, shucked peas and candied fennel <i>Top with hot smoked Atlantic salmon</i>	GF	29.5 6
Seafood platter for 1 of grilled chermoula prawns (4), grilled half shell bugs(2) with mango salsa, salt and pepper calamari, barramundi goujons, chipotle sauce, seasoned hot chips, garden salad, fresh lemon and lime wedges		49.5

GF = Gluten Free / GFA = Gluten Free Available
Please notify your server of any dietary requirements
Vegetarian menu available on request

Club Croc
BISTRO

All Day Dining from 11:30am

Salads

Roasted pumpkin, beetroot and rocket salad with candied walnuts, crumbled feta, Spanish onion and vinaigrette	GF	19.5
CC Caesar salad, crispy cos lettuce, Spanish white anchovies, parmesan cheese, bacon pieces, free range poached egg, croutons and Caesar dressing	GFA	19.5
Charred vegetable panzanella, roasted pumpkin, red beetroot, green beans, edible flowers, sunflower seeds, toasted rosemary croutons , new potatoes	GFA	19.5
<i>Add to your salad:</i>		6
<i>Grilled Chicken</i>		
<i>Dukkha spiced beef</i>		
<i>House hot smoked salmon</i>		

Pizzas 10"

Garlic and rosemary - Confit garlic and fresh rosemary	GFA	17.5
Dukkha spiced beef and fetta - Roast pumpkin, pimento, slow roast tomato, Spanish onion, crumbled feta, olives	GFA	23.5
Margherita - House made Napoli sauce and torn basil	GFA	19.5
Pepperoni and chipotle aioli - Spicy pepperoni, chipotle aioli and fresh herbs	GFA	22.5
Prawns and chorizo - Local prawns, chorizo, cherry tomatoes and avocado dip	GFA	25.5
BBQ chicken - BBQ chicken, cherry tomatoes, Spanish onion and roasted mushrooms	GFA	24.5
Ham and pineapple - Double smoked ham, sweet pineapple and basil	GFA	20.5

All pizzas come with mozzarella and parmesan cheeses / Gluten Free bases available – add 4

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Club Croc Favourites

Local fresh, fish and hot seasoned chips, crisp garden salad, tangy tartare sauce and lemon wedge	26.9
Gourmet beef burger, 180gram ground beef patty, Swiss cheese, house made tomato relish, bacon, lettuce, tomato and crispy seasoned fries	19.5
Club Croc BLT, crispy chicken, peppered bacon, vine tomato, rocket and lime mayo served with crispy seasoned fries	18.5
Nacho chips, spiced three bean salsa, mozzarella cheese, sour cream and guacamole	18.9
Chicken parmi, topped with Napoli, bacon and cheese and served with chips and side salad	26.9

Sides

Rocket salad – rocket, parmesan, pine nuts and balsamic reduction	GF	8.9
Hot chips with tomato sauce		8.9
Steamed green beans, evoo and sesame seeds	GF	8.9

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Kids Menu

Prime steak 14.5
Fresh local fish – battered or grilled
Grilled chicken

All served with salad and chips

Spaghetti – large or small 8.9/13.9
Choice of:
Napoli sauce and mozzarella
Butter and cheese

Pizza (9”) topped with Napoli sauce and cheese 14.5
Add choice of pineapple, ham, olives or cherry tomatoes

Kids Dessert

Vanilla ice cream with choc sauce or strawberry
sauce and “100s and 1000s” 6.9
Chocolate brownie with vanilla ice cream 7.9
and chocolate sauce

For children up to 12 years of age only

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Vegetarian Menu

Bruschetta of vine tomatoes, crumbled feta, torn basil and balsamic reduction	GFA	14.9
Nacho chips, spiced three bean salsa, mozzarella cheese, sour cream and guacamole		18.9
Mezze Board of house pickled vegetables, marinated Persian fetta, Sevillano green olives, slow roast Roma tomato and grilled Turkish pide (serves 2)	GFA	19.9
Penang rich yellow coconut curry, chat potatoes, green beans, garlic flat bread, tomato and crispy fried shallots, jasmine rice and coriander		32.5
Mediterranean vegetable spaghettini in a chilli Napoli sauce with shaved parmesan, fresh herbs	GF	32.5
Risotto with preserved lemon, roasted pumpkin, shucked peas and candied fennel		29.5
Roasted pumpkin, beetroot and rocket salad with candied walnuts, crumbled feta, Spanish onion and vinaigrette	GF	19.5
CC Caesar salad, crispy cos lettuce, parmesan cheese, free range poached egg, croutons and aioli	GF	19.5
Charred vegetable panzanella, roasted pumpkin, red beetroot, green beans, edible flowers, sunflower seeds, toasted rosemary croutons , new potatoes	GFA	19.5
Garlic and rosemary pizza of confit garlic and rosemary		17.5
Pumpkin and fetta pizza with roast pumpkin, pimento, slow roast tomato, Spanish onion, crumbled feta, olives		19.5
Cherry tomatoes, Spanish onion and roasted mushroom pizza		19.5
Margherita pizza of Napoli sauce, cheeses and torn basil		

All pizzas come with mozzarella and parmesan cheeses / gluten free bases available – add 4

Sides

Rocket salad, parmesan, balsamic		8.9
Hot chips with tomato sauce		8.9
Steamed green beans, evoo and sesame seeds		8.9

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Desserts

Salted caramel crème brûlée with lemon biscotti	13.5
Bitter chocolate tart, macadamia praline, fresh berry compote, raspberry sorbet	13.5
Mango salsa with mango jelly, mango granita and vanilla bean ice cream	GF 13.5
Chocolate tiramisu, espresso soaked sponge, mascarpone mousse and chocolate ganache	13.5

Coffee & Tea

Affogato & Liqueur <i>Vanilla ice cream, coffee and your choice of liqueur</i>	14.50
Coffee & Liqueur <i>Coffee and your choice of spirit, topped with cream and dusted with chocolate</i>	9.90
Specialty coffee <i>Add Caramel, Vanilla, or Hazelnut flavour</i>	Small 4.5 / Large 5.0 1.0
Selection of teas <i>English Breakfast, Earl Grey, Lemon & Ginger, Peppermint</i>	Small 4.5 / Large 5.5

Aperitifs and Digestives

45ml

Peach Schnapps	7.5
Butterscotch Schnapps	7.5
Galliano Vanilla	7.5
Galliano Sambuca	7.5
Licor 43	7.5
Chambord	7.5
Galway Pipe 12 Year Old Grand Tawny	9.5
Penfolds Grandfather Rare Tawny	14.5

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