

Entrees

	M	V
FRESH BREAD ROLL V With butter	1.3	1.8
TOMATO BRUSCHETTA V Toasted sourdough with fresh tomato, red onion, basil, feta and balsamic	10	12
FRESHLY TOASTED GARLIC BREAD V	4.5	5.5
CHEESE AND GARLIC BREAD V	6.5	7.5
SOUP OF THE DAY With bread roll	8	9
CRISPY FRIED BUFFALO CHICKEN WINGS With blue cheese dressing and celery sticks	11	13
TEMPURA PRAWN Served with chilli caramel, peanut, sesame seeds, coriander and coconut crumb	13	15
JALAPENO AND CHEESE BITES With ranch dressing	12	13
CHEESY CHIPS WITH AIOLI	7.5	8.5
POTATO WEDGES With sour cream and sweet chilli sauce	9.5	10.5

Bowls

	M	V
CAESAR SALAD V With baby gem lettuce, egg, bacon, parmesan and croutons Add chicken +6 Add avocado +5 Add prawns +7	15.5	17.5
HUMMUS BOWL VG GF With brown rice, roasted cauliflower, roast pumpkin, radish, rocket, beetroot, mint, dukkha and almonds Add chicken +6 Add avocado +5 Add prawns +7	15.5	17.5
SATAY CHICKEN SKEWERS GF With brown rice, avocado, crispy onion, sprouts, chickpeas, lemon roast red onion, nigella seeds and spicy peanut sauce	21	23.5

M - Members | V - Visitors

V Vegetarian VG Vegan GF Gluten Free

Classics

	M	V
CHICKEN SCHNITZEL Panther's signature hand crumbed herb and parmesan chicken schnitzel served with chips and garden salad Add parmigiana topping +4	19.5	21.5
ROAST OF THE DAY GF Served with baked pumpkin, chat potatoes, peas and gravy (See black board for today's roast)	15 13	17 15 (Small)
BANGERS AND MASH GF Sausages served with creamy mashed potato, peas and gravy	14 12	16 14 (Small)
SEAFOOD PLATE Battered fish, panko calamari, tempura scallop, grilled prawns and baby octopus served with chips, lemon and tartare sauce Add fresh grilled salmon +7 Add grilled prawns +7	24	26
FISH AND CHIPS Crispy battered fish fillet with chips, salad, lemon and tartare sauce	19.5 14	21.5 16 (Small)
PANKO CRUMB CALAMARI With chips, salad, lemon and tartare sauce	19	21
GRILLED 150GM RUMP STEAK GF With mash, peas and gravy	13	15

Mains

	M	V
AL DENTE SPAGHETTI With bolognese sauce and shaved parmesan	18 12	20 14 (Small)
POTATO GNOCCHI V With roast sprouts, pumpkin, sage, lemon roast red onion with blue cheese and hazelnut pangrattato	16.5	18.5
PRAWN LINGUINE PASTA With garlic cream, blistered cherry tomato, basil, rocket and crumbled feta	26.5	27.5
INDIAN COCONUT BUTTER CAULIFLOWER VG With steamed rice, naan and cucumber pickle Add chicken +6 Add prawns +7	16.5	18.5
BRAISED LAMB SHANK With mashed potato, green beans, jus and gremolata	25	27

Sandwiches and Burgers

ALL SERVED WITH CHIPS

	M	V
GRILLED STEAK SANDWICH With rocket, tomato, aioli, beetroot, onion on schiacciata bread	18.5	19.5
CRUNCHY PRAWN BURGER With baby gem lettuce, pickle ginger, cucumber and togarashi mayonnaise	18.5	19.5
CHEESE BURGER Grilled beef patty with melted cheese, lettuce, tomato relish, mustard and pickle	13.5	14.5
BLACK PANTHER BURGER Double beef patties, onion, melted cheese, lettuce, tomato relish, mustard and pickle	19.5	20.5
Add more to your meal! Onion rings +5 Avocado +5		



From the grill

ALL SERVED WITH A CHOICE OF TWO SIDES
ALL OUR BEEF IS GRADED FOR QUALITY

	M	V
GRILLED TASMANIAN SALMON FILLET GF With mashed potato, broccolini and hollandaise	27	29
BARRAMUNDI FILLET GF With curry roasted root vegetables, shallots, beetroot, lime leaves, chilli yoghurt and coriander	26	28
BRAISED BEEF CHEEK With Asian spices, cucumber, lime and herb salad, steamed rice and gai lan	27	29
GRAINGE ANGUS MSA 300GM RUMP	27	29
GRAINGE ANGUS MSA 250GM SCOTCH FILLET Add creamy garlic prawns +9 Add onion rings +5 Add egg +2	31	34
HERB AND GARLIC MARINATED CHICKEN BREAST	19	21
MONTEREY JACK CHICKEN BREAST Grilled with bacon, cheese and BBQ sauce	22.5	24.5

SIDES

Chips
Fresh mixed garden salad
Creamy mashed potato
Steamed vegetables



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Kids Meals

FOR KIDS 12 YEARS AND UNDER;
ALL KIDS MEALS COME WITH A SMALL DRINK
AND ICE CREAM SCOOP

TEMPURA BATTERED CHICKEN NUGGETS	11
Served with chips	
FISH COCKTAILS	11
Served with chips	
AL DENTE SPAGHETTI	11
With bolognaise sauce and shaved parmesan	
CHEESE BURGER AND CHIPS	11
Beef patty with cheese and tomato sauce	
GRILLED CHICKEN BREAST	11
With mash, peas and gravy	

Extras

	M	V
CHIPS	6	7
FRESH GARDEN SALAD	5.5	6.5
STEAMED SEASONAL VEGETABLES	5.5	6.5
CREAMY MASHED POTATO	5	6
STEAMED RICE	3	4

Extra condiments

Mushroom sauce, pepper sauce, diane sauce, gravy, hollandaise, tartare sauce, lemon wedge, parmesan, mayonnaise, aioli, wild herb tomato chutney	+1
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