From the Grill All our beef is MSA graded for guality	М	v	
CHICKEN BREAST GFO OF Herb & garlic marinated grilled chicken breast, with your choice of sides	24	26	
RUMP STEAK 200G GFO DF Marble score 2 + with your choice of sides	27	29	
TASMANIAN SALMON GFO Grilled with hollandaise sauce, lemon & your choice of sides	36	38	
HERB CRUSTED HUMPTY DOO BARRAMUNDI Served with lemon & your choice of sides	36	38	
CHOOSE YOUR SIDES			
Steakhouse chips & house salad with lemon dressing GFO DF or			
Creamy potato mash & steamed seasonal vegetables GFO DF			
SCOTCH FILLET 300G GEO DE			
Marble score 2+ with potato mash, chargrilled broccolini, blistered cherry tomatoes & cowboy butter	49	53	
CHEF'S SUGGESTION			
Pair the scotch fillet with a glass of Wynns The Gables Cabernet Sauvignon			
Extra Condiments			
Lemon wedge	0.5	1	
Gravy GFO	1	2	
Mushroom, Pepper, Diane GFO	2	3	
Tartare, Mayonnaise, Aioli, Tomato Chutney	_		
	2	3	
Hollandaise, Parmesan	3	4	

M - Members | V - Visitors

GFO Gluten-Free Option DF Dairy-Free Vegetarian VG Vegan

Please be aware that although precautions are taken to ensure all allergen and dietary information is correct, all menu items may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or lupin.

-	· .		
	-		
	VIL	as	
\sim	A 1/7	V V J	

FRIED EGG	2	3
STEAMED RICE GFO DF V VG	3	5
1/2 AVOCADO 😡 DF V VG	6	8
ONION RINGS (5) 🔍 🕫	6	8
CREAMY POTATO MASH 🕫 🔍 🕫	6	8
STEAMED SEASONAL VEGETABLES 📴 💵 👽	7	9
GARDEN SALAD GO DF V VG	8	10
STEAKHOUSE CHIPS GO DF V VG	8	10
CREAMY GARLIC PRAWNS (5)	12	14
SWEET POTATO WEDGES WITH AIOLI 💿 🕞 💙	12	14
CHEESY STEAKHOUSE CHIPS WITH RANCH DRESSING 🚥 🔍	12	14

Μ

Kids Meals

For ages 12 years and under. All kids' meals come with a small drink.		
MARGHERITA PIZZA	12	13
CHICKEN NUGGETS & CHIPS	12	13
FISH COCKTAILS & CHIPS	12	13
CHEESE BURGER, CHIPS & TOMATO SAUCE	12	13
PENNE BOLOGNAISE & PARMESAN CHEESE	12	13
GRILLED CHICKEN BREAST & CHIPS	14	16
150G TENDERISED RUMP STEAK & CHIPS	15	17
Add ice cream for \$5		

BAR + KITCHEN





inter Menu

Small Plates	М	v
FRESH BAKED BREAD ROLL & BUTTER	1.5	3
GARLIC BREAD Toasted Turkish bread with sautéed garlic, butter & parsley	7	9
GARLIC CHEESE BREAD Toasted Turkish bread with sautéed garlic, butter, parsley & topped with cheese	9	11
SOUP OF THE DAY Bread roll & butter (See blackboard for today's soup)	9	11
TOMATO BRUSCHETTA Toasted sourdough, diced tomatoes, red onions, basil, fetta & balsamic glaze	11	13
FRIED CHICKEN BITES Served with smoked paprika aioli	15	17
MIXED SEAFOOD Fish bites, panko calamari, tempura prawns, lemon & tatare sauce	19	21
CHILLI GARLIC PRAWNS Served in a rich Napoli sauce with grilled garlic sourdough	20	22
Bowls		
CAESAR BOWL Cos lettuce, crispy bacon, parmesan, croutons, egg & dressing	18	20
FALAFEL VEGAN BOWL GFD V Mixed leaves, cherry tomatoes, cucumber, dried cranberries, pumpkin seeds & lemon tahini dressing	23	25
WARM SUMAC LAMB SALAD GFO DF Seasoned lamb backstrap, roasted root vegetables, beetroot puree & baby leaves	28	30
CHEF'S SUGGESTION Pair the sumac lamb salad with a glass of Devilish Pinot Noir		
ADD CHICKEN (COLD)	8	10
ADD GRILLED PRAWNS (5)	9	11

Sandwiches and Burgers All served with our delicious steakhouse chips	м	v	Class
GF bun available on request - \$3			BANG
CHEESE BURGER	21	23	Thick bee & gravy
Grilled Angus beef patty, melted cheese, lettuce, tomato sauce, mustard & pickles			ROAST
FRIED CHICKEN BURGER	24	26	Roast be gravy (S e
Fried chicken, mesclun lettuce, pepper mayo & Swiss cheese			SMALL
PANTHER BEEF & BACON BURGER Grilled Angus beef patty, bacon, caramelised onions, melted	25	27	Petite po Only ava
cheese, lettuce, tomato, beetroot & BBQ sauce STEAK SANDWICH	26	28	FISH N Freshly b
Toasted Turkish bread, tenderised rump steak, semi-dried tomatoes, grilled eggplant, zucchini, rocket & balsamic glaze	20	20	SIGNA Panther's
MUSHROOM BURGER 💿 📭 V 😡	27	29	chips, ga
Made By Kade Shroomi burger patty, cos lettuce, tomato, Spanish onion, vegan cheese & pepper vegan mayo on a GF bun			Pair the
Mains			Schn
			acin
VEGAN BOLOGNAISE V VG Slow-cooked vegetables, garlic, herbs, mushrooms, Italian	20	22	MARG
tomatoes, pasta & vegan cheese			PARMI
PENNE BOLOGNAISE	24	26	MONTY
Slow-cooked beef, vegetables, garlic, herbs, Italian tomatoes $\&$ shaved parmesan			BOLOG
MUSHROOM, LEEK & PEA RISOTTO	26	28	ITALIA
Served with fresh herbs & shaved parmesan			EMMY
POLLO PESTO CASARECCE Chicken, semi-dried tomatoes, baby bocconcini, pesto cream &	28	30	SWISS
shaved parmesan			Shar
BUTTER CHICKEN Served with steamed basmati rice, papadam, raita & naan	34	36	GRILL
			Grilled ch sausages

Classics	м	v
BANGERS & MASH (FO) Thick beef sausages, creamy potato mash, grilled onions, peas & gravy	19	21
ROAST OF THE DAY Roast beef or pork with baked pumpkin, chat potatoes, peas & gravy (See blackboard for today's roast)	20	22
SMALL ROAST OF THE DAY Petite portion of our classic roast Only available Monday to Thursday	14	16
FISH N CHIPS Freshly battered flathead fillet, chips, salad, lemon & tartare	25	27
SIGNATURE CHICKEN SCHNITZEL Panther's signature crumbed herb & parmesan chicken breast, chips, garden salad & house dressing	26	28
CHEF'S SUGGESTION Pair the chicken schnitzel with a glass of Leo Buring Riesling Schnitzel Add-Ons		
MARGARITA Napoli sauce & cheese	4	6
PARMIGIANA Leg ham, Napoli sauce & cheese	6	8
MONTY Bacon, BBQ sauce & cheese	7	9
BOLOGNAISE Slow-cooked beef, tomato sauce & parmesan	8	10
ITALIAN Semi-dried tomato, zucchini, eggplant & provolone	8	10
EMMY Creamy garlic prawns	10	12
SWISS Sautéed mushrooms & Swiss cheese	12	14
Sharing Boards		
GRILL SHARE BOARD 😳	70	75
Grilled chicken breast, 200g rump steak, lamb ribs, country beef sausages, chips, house salad, lemon & two sauces		