From the Grill	M	NM
All our beef is MSA graded for quality		
CHICKEN BREAST GFO Herb & garlic marinated grilled chicken breast, lemon, with your choice of two sides & one sauce	24	26
RUMP STEAK 200G GFO DF	27	29
Marble score 2+ with your choice of two sides & one sauce		
GRILLED TASMANIAN SALMON GFO	36	38
Hollandaise sauce, lemon & your choice of two sides		
CHOOSE YOUR SIDES		
Steakhouse chips & house salad with lemon dressing GFO DF		
or Creamy potato mash <b>GF</b> & steamed seasonal vegetables <b>GF DF</b>		
<b>GRILLED LAMB SOUVLAKI SKEWERS</b> Greek style salad, rocket, olives & fetta tossed in a house dressing, grilled pita bread & tzatziki	34	36
SCOTCH FILLET 300G GFO		
Marble score 2+, seasoned wedges, chargrilled broccolini, blistered cherry tomatoes, onion rings & chimichurri	50	54

## CHEF'S SUGGESTION

Pair the Scotch Fillet with a glass of Wynns The Gables Cabernet Sauvignon

## **Extra Condiments**

Lemon wedge GF DF V VG	0.5	1
Gravy GF DF	1	2
Mushroom, Pepper, Diane GF	2	3
Tartare, Mayonnaise, Aioli, Tomato Chutney	2	3
Hollandaise, Parmesan	3	4

M - Members | NM - Non-Members

GFO Gluten-Free Option | GF Gluten-Free | DFO Dairy-Free Option | DF Dairy-Free V Vegetarian | VG Vegan

Please be aware that while precautions are taken to ensure all allergen and dietary information is correct, menu items may contain or come into contact with common allergens, including dairy, eggs, gluten, soybeans, tree nuts, peanuts, fish, shellfish, sesame seeds and lupin. For allergen or dietary assistance, please speak to our staff before ordering.

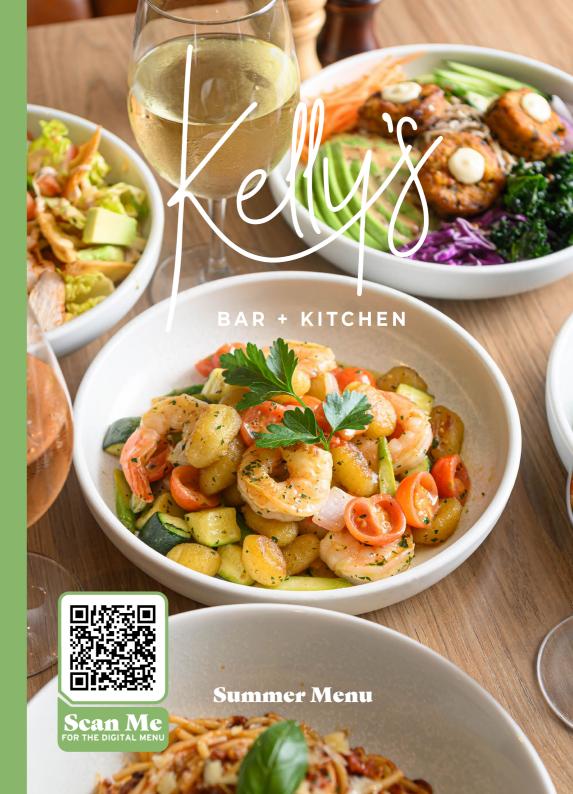
Extras	M	NM
FRIED EGG GF V	2	3
STEAMED RICE GF DF V VG	3	5
1/2 AVOCADO GF DF V VG	6	8
ONION RINGS (5) V	6	8
CREAMY POTATO MASH GF V	6	8
STEAMED SEASONAL VEGETABLES GF DF V VG	7	9
GARDEN SALAD GF DF V VG	8	10
STEAKHOUSE CHIPS GFO DF V VG	9	11
CREAMY GARLIC PRAWNS (5) GF	13	15
SEASONED POTATO WEDGES WITH SWEET CHILLI & SOUR CREAM GFO V	12	14
CHEESY STEAKHOUSE CHIPS WITH RANCH GFO V	15	17

## **Kids Meals**

For ages 12 years and under.

All kids meals come with a small drink. Add ice cream for \$5.

MARGHERITA PIZZA	12	14	
CHICKEN NUGGETS & CHIPS	12	14	
FISH COCKTAILS & CHIPS	12	14	
CHEESE BURGER, CHIPS & TOMATO SAUCE	12	14	
GRILLED CHICKEN BURGER, CHEESE, MAYONNAISE & CHIPS	12	14	
PENNE BOLOGNAISE & PARMESAN CHEESE	12	14	
GRILLED CHICKEN BREAST & CHIPS GFO	12	14	
150G TENDERISED RUMP STEAK & CHIPS GFO	15	17	



Small Plates	M	NM	Sandwiches and Burgers	M	NM	Classics
FRESH BAKED BREAD ROLL & BUTTER V	1.5	3	All served with our delicious steakhouse chips GF bun available on request - \$1.5		1987	BANGERS & MASH GF
GARLIC BREAD V	8	10	or burnavariable offrequest \$1.5			Thick beef sausages, creamy potato mash, grilled onions, peas & gravy
Toasted Turkish bread with sautéed garlic, butter & parsley			CHEESE BURGER	20	22	ROAST OF THE DAY GF
GARLIC CHEESE BREAD V	12	14	Grilled Angus beef patty, melted cheese, lettuce, tomato sauce & mustard			Roast beef or pork with baked pumpkin, chat potatoes, peas & gravy
Toasted Turkish bread with sautéed garlic, butter, parsley & topped			CHICKEN BURGER	24	26	(See blackboard for today's roast)
with cheese			Grilled chicken, provolone cheese, cos lettuce, tomato, Spanish onion &			SMALL ROAST OF THE DAY GF
SOUP OF THE DAY	9	11	tomato relish			Smaller portion of our classic roast Only available for lunch & dinner Monday to Thursday
Bread roll & butter (See blackboard for today's soup)			PANTHER BEEF & BACON BURGER	24	26	FISH N CHIPS
			Grilled Angus beef patty, bacon, beetroot, caramelised onion, melted cheese, lettuce, tomato & BBQ sauce			Freshly battered flathead fillet, chips, salad, lemon & tartare
TOMATO BRUSCHETTA V	11	13	STEAK SANDWICH	25	27	
Toasted sourdough, diced tomatoes, red onions, basil, fetta & balsamic glaze			Toasted Turkish bread, tenderised rump steak, slaw, cos lettuce, spicy		-1	SIGNATURE CHICKEN SCHNITZEL  Panthers' signature crumbed herb & parmesan chicken breast, chips,
STICKY ORANGE CHILLI CHICKEN BITES	17	19	mayonnaise & chimichurri			garden salad & house dressing
Toasted sesame seeds	17	19	VEGAN BURGER GF DF V VG	25	27	CHEF'S SUGGESTION
	22	24	Made By Kade miso beano burger patty, crunch slaw, rocket & miso sesame			Pair the Signature Chicken Schnitzel with a glass of Leo Buring Riesling
GARLIC PRAWNS Sautéed garlic prawns, olive oil, white wine, butter & parsley, with toasted garlic sourdough	22	24	vegan mayonnaise on a GF bun			
			Mains			Schnitzel Add-Ons
Bowls			CDA CHETTI DUTTANESCA	21	22	MARGHERITA Napoli sauce & cheese
20112			SPAGHETTI PUTTANESCA DFO Olives, capers, anchovies, garlic & parmesan	21	23	
SANTA FE CHICKEN SALAD DF	24	26		22	24	PARMIGIANA Leg ham, Napoli sauce & cheese
Chipotle chicken breast, cos lettuce, pico de gallo, avocado, crispy			VEGAN BOLOGNAISE DF V VG Slow-cooked vegetables, garlic, herbs, mushrooms, Italian	22	24	HAWAIIAN Ham, pineapple & cheese
tortilla & Santa Fe dressing			tomatoes, pasta & vegan cheese			MONTY Bacon, BBQ sauce & cheese
VIETNAMESE PRAWN SALAD GF DF	24	26	PENNE BOLOGNAISE	25	27	BOLOGNAISE Slow-cooked beef, tomato sauce & parmesan
Marinated prawns, rice noodles, cucumber, shredded carrot, cabbage, mint, coriander, chilli, toasted peanuts & nuoc cham dressing			Slow-cooked beef, vegetables, garlic, herbs, Italian tomatoes & shaved parmesan			EMMY Creamy garlic prawns
VEGAN BOWL DF V VG	25	27		20	20	
Made by Kade miso beano sliders, soba noodles, crispy kale, avocado, red cabbage, cucumber, carrot, red onion, Japanese sesame dressing & vegan mayonnaise			PRAWN GNOCCHI  Pan-fried gnocchi, prawns, garlic, zucchini, cherry tomatoes, asparagus, Spanish onion & fresh herbs	28	30	Sharing Board
ADD CHICKEN (COLD)	8	10	BUTTER CHICKEN	29	31	SURF & TURF SHARE BOARD GFO
ADD GRILLED PRAWNS (5)	9	11	Steamed basmati rice, papadam, raita & naan			200g grilled marinated chicken breast, 200g rump steak, 200g grilled Tasmanian salmon, three prawn skewers, steakhouse chips, garden salad,
CHEF'S SUGGESTION T Pair the Santa Fe Chicken Salad with the 821 South Sauvignon Blanc						lemon & your choice of two sauces

M

NM