

## From the Grill

All our beef is MSA graded for quality

### RUMP STEAK 200G **GFO**

Marble score 2+ with your choice of two sides & one sauce

### SEASONED LAMB RUMP 220G **GFO**

Your choice of two sides & one sauce

### GRILLED TASMANIAN SALMON **GFO (A)**

Hollandaise sauce, lemon & your choice of two sides

CHOOSE YOUR SIDES

Steakhouse chips & house salad with lemon dressing **GFO DF**  
or  
Creamy potato mash **GF** & steamed seasonal vegetables **GF DF**

### GRILLED CHICKEN & CHORIZO **GF**

Crushed chat potatoes, ratatouille & green beans

### SCOTCH FILLET 300G

Marble score 2+, potato mash, grilled broccolini, blistered cherry tomatoes, onion rings & chimichurri

### CHEF'S SUGGESTION

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

## Extra Condiments

Lemon wedge **GF DF V VG**

Gravy **GF DF**

Mushroom, Pepper, Diane **GF**

Tartare, Mayonnaise, Aioli, Tomato Chutney

Hollandaise, Parmesan

**M** **NM**

**29** **31**

**35** **37**

**38** **40**

**29** **31**

**50** **54**

**0.5** **1**

**1** **2**

**2** **3**

**2** **3**

**3** **4**

**M** - Members | **NM** - Non-Members

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

**SEAFOOD ORIGINS**

**(A)** Australian | **(I)** Imported | **(M)** Mixed Origins

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

FRIED EGG **GF V**

STEAMED RICE **GF DF V VG**

1/2 AVOCADO **GF DF V VG**

CREAMY POTATO MASH **GF V**

STEAMED SEASONAL VEGETABLES **GF DF V VG**

GARDEN SALAD **GF DF V VG**

STEAKHOUSE CHIPS **GFO DF V VG**

ONION RINGS **V**

CREAMY GARLIC PRAWNS (5) **GF (I)**

SEASONED POTATO WEDGES WITH SWEET CHILLI & SOUR CREAM **GFO V**

CHEESY STEAKHOUSE CHIPS WITH RANCH **GFO V**

**M** **NM**

**2** **3**

**3** **5**

**6** **8**

**6** **8**

**8** **10**

**8** **10**

**9** **11**

**6** **8**

**14** **16**

**12** **14**

**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

CHICKEN NUGGETS & CHIPS

FISH COCKTAILS & CHIPS **(I)**

CHEESE BURGER, CHIPS & TOMATO SAUCE

GRILLED CHICKEN BURGER, CHEESE, MAYONNAISE & CHIPS

PENNE BOLOGNAISE & PARMESAN CHEESE

GRILLED CHICKEN BREAST & CHIPS **GFO**

150G TENDERISED RUMP STEAK & CHIPS **GFO**

**12** **14**

**12** **14**

**12** **14**

**12** **14**

**12** **14**

**12** **14**

**12** **14**

**16** **18**



Scan Me  
FOR THE DIGITAL MENU

Winter Menu

Kelly's  
BAR + KITCHEN



## Small Plates

	M	NM
<b>FRESH BAKED BREAD ROLL &amp; BUTTER V</b>	1.5	3
<b>GARLIC BREAD V</b> Toasted Turkish bread with sautéed garlic, butter & parsley	8	10
<b>GARLIC CHEESE BREAD V</b> Toasted Turkish bread with sautéed garlic, butter, parsley & topped with cheese	12	14
<b>SOUP OF THE DAY</b> Bread roll & butter <i>(See blackboard for today's soup)</i>	9	11
<b>TOMATO BRUSCHETTA V</b> Toasted sourdough, diced tomatoes, red onions, basil, fetta & balsamic glaze	12	14
<b>MOROCCAN SPICED CORN RIBS GF</b> Preserved lemon labneh	14	16
<b>CHILLI TOMATO PRAWN HOT POT (I)</b> Sautéed garlic prawns, chilli, tomatoes & toasted garlic sourdough	23	25

## Bowls

<b>CHICKEN CAESAR SALAD</b> Chicken breast, cos lettuce, bacon, parmesan, garlic croutons, boiled egg & Caesar dressing	25	27
<b>KOREAN PORK BELLY RICE BOWL DF</b> Steamed rice, roasted gochujang pork belly, gai lan, pickled red cabbage, grated carrot, fried egg, fried onions & coriander	24	26
<b>ROASTED VEGETABLE HALOUMI SALAD GF</b> Grilled haloumi, roasted root vegetables medley, roasted baby beets, watercress, toasted macadamias & sweet balsamic dressing	24	26
<b>MIDDLE EASTERN VEGAN BOWL GF DF V VG</b> Spinach falafels, cos lettuce, red onion, cucumber, avocado, dukkah, pumpkin seeds, vegan mayonnaise & green goddess dressing <i>(Contains nuts)</i>	29	31
<b>ADD CHICKEN (COLD)</b>	8	10
<b>ADD GRILLED PRAWNS (5) (I)</b>	9	11

## Sandwiches and Burgers

*All served with our delicious steakhouse chips  
GF bun available on request - \$1.5*

	M	NM
<b>CHEESE BURGER</b> Grilled Angus beef patty, melted cheese, lettuce, tomato, tomato sauce & mustard	21	23
<b>SOUTHERN FRIED CHICKEN BURGER</b> Fried chicken, iceberg lettuce, pickles, burger cheese & burger sauce	24	26
<b>PANTHER BEEF &amp; BACON BURGER</b> Grilled Angus beef patty, bacon, beetroot, caramelised onion, melted cheese, lettuce, tomato & BBQ sauce	25	27
<b>CLASSIC STEAK SANDWICH</b> Cos lettuce, tomato, caramelised onion & BBQ sauce	25	27
<b>PLANT BASED VEGAN BURGER GF DF V VG</b> Spinach falafel patty, mesclun lettuce, tomato, vegan cheese, beetroot relish & vegan mayonnaise	27	29

## Mains

<b>VEGAN BOLOGNAISE DF V VG</b> Slow-cooked vegetables, garlic, herbs, mushrooms, Italian tomatoes, pasta & vegan cheese	22	24
<b>PENNE BOLOGNAISE</b> Slow-cooked beef, vegetables, garlic, herbs, Italian tomatoes & shaved parmesan	25	27
<b>PRAWN LINGUINE (I)</b> Sautéed onion, garlic, cherry tomato, spinach, shallot, Kalamata olives & olive oil	32	34
<b>JUMBO SPINACH &amp; RICOTTA RAVIOLI</b> Semi-dried tomato cream sauce, rocket, toasted almonds & shaved parmesan	32	34
<b>BEEF &amp; GUINNESS STEW</b> Chunky beef & vegetable Guinness stew, mash & golden puff pastry topper	30	32

## Classics

	M	NM
<b>BANGERS &amp; MASH GF</b> Thick beef sausages, creamy potato mash, grilled onions, peas & gravy	21	23
<b>ROAST OF THE DAY GF</b> Roast beef or pork with baked pumpkin, chat potatoes, peas & gravy <i>(See blackboard for today's roast)</i>	22	24
<b>SMALL ROAST OF THE DAY GF</b> Smaller portion of our classic roast Only available for lunch & dinner Monday to Thursday	15	17
<b>FISH N CHIPS (I)</b> Freshly battered flathead fillet, chips, salad, lemon & tartare	27	29
<b>SIGNATURE CHICKEN SCHNITZEL</b> Panthers' signature crumbed herb & parmesan chicken breast, chips, garden salad & house dressing	26	28
<b>CHEF'S SUGGESTION</b> 🍷 <i>Pair the Signature Chicken Schnitzel with a glass of Leo Buring Riesling</i>		

## Schnitzel Add-Ons

<b>MARGHERITA</b> Napoli sauce & cheese	6	8
<b>PARMIGIANA</b> Leg ham, Napoli sauce & cheese	7	9
<b>HAWAIIAN</b> Ham, pineapple & cheese	7	9
<b>MONTY</b> Bacon, BBQ sauce & cheese	7	9
<b>BOLOGNAISE</b> Slow-cooked beef, tomato sauce & parmesan	10	12
<b>EMMY</b> Creamy garlic prawns (I)	10	12

## Sharing Board

<b>SURF &amp; TURF SHARE BOARD GFO (M)</b> 200g grilled marinated chicken breast, 200g rump steak, 200g grilled Tasmanian salmon, three prawn skewers, steakhouse chips, garden salad, lemon & your choice of two sauces	80	85
---	----	----