



MENU

LUNCH & DINNER | 12PM-9PM

PROFITS TO CHARITY

Profits from Doxa Community Club including Clocks assists Doxa Youth Foundation to extend opportunities for all children & young people to create special memories & build brighter futures.

ENTRÉE & SHARE

	MEMBER	GUEST
Chips (V) Crispy potato chips served with a side of tangy tomato sauce	9	10
Garlic Bread (V) Crunchy bread infused with aromatic garlic, served warm	10	11
Cheesy Garlic Bread (V) Oven-baked bread topped with a generous layer of melted cheese & infused with a savoury garlic flavour	12	14
Truffle Chips (V) Crispy potato chips tossed in a rich blend of melted truffle butter, parmesan cheese & fragrant parsley, served with roasted garlic aioli	13	15
Wedges (V) Seasoned potato wedges served with a side of sour cream & sweet chilli	10	11
Corn Ribs (GFO, VGO) 🌶️ Mexican-style corn ribs seasoned with zesty lime & chilli, accompanied by a flavourful chilli aioli (6)	12	13
Barramundi Wontons 🌶️ Crispy wontons stuffed with Queensland barramundi, accompanied by a flavourful chilli aioli (5)	12	13
Chinese Bao with BBQ Pork Belly 🌶️ 2 Chinese bao buns filled with Chinese BBQ pork belly & Asian salad (2)	18	20
Buffalo Wings 🌶️ Succulent free-range chicken wings coated in our house-made hot sauce, featuring a blend of seven spices (6)	15	17
Mac & Cheese Croquettes Crispy croquettes filled with creamy mac & cheese, complimented by a delightful maple bacon jam (4)	15	17
Sticky Pork Bites 🌶️ Tender pork belly glazed in a black sticky sweet sauce, served with an Asian salad infused with chilli & lime	16	18
Soup of the Day Served with warm bread	8	10

*Please ask our friendly staff for today's option

FLAME GRILL

	MEMBER	GUEST
Beef Rib-Eye 500g (GF) Served with your choice of 2 sides & gravy, red wine jus, pepper or mushroom sauce - marble score 2+	55	60
Scotch 250g (GF) Served with your choice of 2 sides & gravy, red wine jus, pepper or mushroom sauce - marble score 2+	33	35
Striploin 400g - New York Cut (GF) Jack's Creek classic 120+ days, grain-fed. Served with your choice of 2 sides & gravy, red wine jus, pepper or mushroom sauce - marble score 2+	43	49
Steak Sandwich 150g 150g grass-fed beef, accompanied by fresh lettuce, tomato, caramelised onions, cheese, bacon & a fried egg, served with a side of crispy chips	24	26
<i>100% Black Angus</i>		
<i>All our meat is sourced from the highest quality beef farmers in Victoria & Australia including the multi-award winner & world renowned Jacks Creek. Our meat is 100% Black Angus, both grass & grain fed with a minimum marble score 2+</i>		

SIDES & SAUCES

	MEMBER	GUEST
Sautéed vegetables (GF, V)	8	10
Creamy mash potatoes (GF)	4	6
Garden salad (GF, V)	8	10
Asian salad (GF, V) 🌶️	12	14
Plain gravy, Red wine jus, Pepper, Mushroom, Aioli, Hot sauce	1	1.5
Clocks truffle butter	6	8
Garlic butter, Mustard butter	2	2.5

MAINS

	MEMBER	GUEST
Chinese BBQ Pork Belly (GFO) Garlic-infused broccoli served alongside tender, flavourful slices of Chinese BBQ pork belly & finished with a sprinkle of sesame seeds	26	28
Chicken Schnitzel Crispy, deep-fried schnitzel made with tender chicken breast, served with your choice of 2 sides: chips, fresh salad, creamy mashed potatoes or seasonal vegetables, comes with a choice of sauce	21	23
Chicken Parma A classic dish consisting of a deep-fried schnitzel topped with champagne leg ham, Napoli sauce & Australian cheese blend, served with your choice of two sides: chips, fresh salad, creamy mashed potatoes or seasonal vegetables	25	28
<div style="display: flex; align-items: center; justify-content: center;"> <div style="text-align: center;"> <h1>\$26</h1> <p>FOR MEMBERS \$29 FOR GUESTS</p> </div> <div style="margin-left: 10px;"> <p>FISH & CHIPS (GFO)</p> <p>Sustainably farmed Queensland barramundi, beer battered & fried to perfection or grilled to retain its natural flavours, served with a side of chips & salad.</p> </div> </div>		
Broccoli & Almond Salad (GF, VGO, V) Oven-roasted broccoli with toasted almonds, goats cheese fetta, burnt lemon & olive oil	19	21
Trio of Mushroom Linguine (V) Trio of mushrooms cooked in a creamy garlic sauce with fresh herbs & parmesan	21	23
Wagyu Brisket Burger 12 hour beef brisket slices with spicy Korean BBQ sauce & slaw, served on a soft brioche bun	22	24
Fish of the Day (At Market Price) <i>*Please ask our friendly staff for today's option</i>	-	-

PIZZA

Margherita (V)

Authentic Italian pizza sauce, fragrant basil & creamy fresh mozzarella

Pepperoni

Authentic Italian pizza sauce, zesty pepperoni diavola & creamy fresh mozzarella

Clocks Meat Lovers

Ham, pork belly, Wagyu brisket & pepperoni with a mozzarella blend cheese

MEMBER	GUEST
19	21
20	22
26	28

SENIORS MENU

Chinese BBQ Pork Belly (GFO)

Garlic-infused broccoli served alongside a tender, flavourful slice of Chinese BBQ pork belly & finished with a sprinkle of sesame seeds

Broccoli & Almond Salad (GF, VGO, V)

Oven-roasted broccoli with toasted almonds, whipped fetta, burnt lemon & olive oil

Chicken Schnitzel

Crispy, deep-fried schnitzel made with tender chicken breast, served with your choice of two sides: chips, fresh salad, creamy mashed potatoes or seasonal vegetables, comes with a choice of sauce

Chicken Parma

A classic dish consisting of a deep-fried schnitzel topped with champagne leg ham, Napoli sauce & Australian cheese blend served with your choice of two sides: chips, fresh salad, creamy mashed potatoes or seasonal vegetables

Fish & Chips (GFO)

Sustainably farmed Queensland barramundi, beer battered & fried to perfection or grilled to retain its natural flavours, served with a side of chips & salad

Trio of Mushroom Linguine (V)

Trio of mushrooms cooked in a creamy garlic sauce with fresh herbs & parmesan

MEMBER	GUEST
16	18
16	18
16	18
16	18
16	18
16	18

SENIORS SET MENU

MONDAY - FRIDAY

2-Course

Select 1 item each from 2 courses

3-Course

Entrée, main & dessert

- Entrée

Soup of the day served with garlic bread

- Main

Choice of seniors menu

- Dessert of the day

**Please ask our friendly staff for today's option*

MEMBER GUEST

19 21
24 26

**Excluding public holidays*

DESSERTS

Sticky Date Pudding (V)

House-made sticky date pudding served warm & drizzled with a decadent hot butterscotch espresso sauce, accompanied by a delightful scoop of vanilla bean gelato

Chocolate Brownie (V)

Warm & rich chocolate brownie, generously topped with a luscious fudge sauce, complimented by a delightful cookie & cream crumb, raspberry coulis & served with a scoop of chocolate gelato

Sicilian Cannoli (V)

Crispy cannoli shells filled with sweet ricotta with a hint of cinnamon (2)

MEMBER	GUEST
10	12
12	14
10	12

PARMA TUESDAY

A classic dish consisting of a deep-fried schnitzel topped with champagne leg ham, Napoli sauce & American-style mozzarella cheese, served with your choice of two sides: chips, fresh salad, creamy mashed potatoes, or seasonal vegetables.

\$20
MEMBER
\$22 GUEST

300G PORTERHOUSE

STEAK THURSDAY

Get a tender juicy 300g porterhouse char-grilled your way & served with your choice of two sides: chips, fresh salad, creamy mashed potatoes or seasonal vegetables & accompanied by your choice of plain gravy, red wine jus, pepper or mushroom sauce.

\$25
MEMBER
\$28 GUEST

CLOCKS BREKKY

SAT & SUN | 8AM-12PM

For those seeking a classic breakfast experience, our hearty breakfast platters are a must-try. At Clocks, we believe that breakfast is the most important meal of the day & we strive to make it a truly delightful experience for our members & guests. Join us & savour the flavours that will energize & inspire you, setting the perfect tone for a fantastic day ahead.



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DIETARY REQUIREMENTS: (V) VEGETARIAN, (VG) VEGAN, (NGI) NO GLUTEN INGREDIENTS, (DF) DAIRY FREE, (N) CONTAINS NUTS, (GF) GLUTEN FREE, (GFO) GLUTEN FREE OPTION

DISCLAIMER: WHILST ALL CARE IS TAKEN TO CATER FOR ANY ALLERGIES OUR KITCHEN PROCESSES GLUTEN, DAIRY, EGGS, NUTS, CRUSTACEA, SESAME, LUPINS & OTHER ALLERGENS. THE DECISION TO CONSUME A MEAL REMAINS THE RESPONSIBILITY OF THE DINER.

**10% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS.*