



CLOCKS

MELBOURNE'S MEETING PLACE

SIDES

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SAUCES - GRAVY, JUS, PEPPER, MUSHROOM, RED WINE <i>GF</i>	2	2.5
RICE <i>GF, V, VGO</i>	4	5
MASHED POTATO <i>GF</i>	6	7
GARDEN SALAD <i>GF, V, VGO</i>	9	10
SURF AND TURF PRAWN TOPPER <i>GF</i>	10	11
SAUTEED VEGETABLES <i>GF, V, VGO</i>	11	12

MAINS

FLAME GRILL

T-BONE 500G STEAK *GF*
Grass fed 500g Gippsland T-Bone
cooked to your liking served with a
house salad, chips & your choice of
sauce

40 44

SCOTCH 250G STEAK *GF*
Grass fed 250g Southern Ranges Mbs2+
cooked to your liking served with a
house salad, chips & your choice of
sauce

33 37

PORTERHOUSE 300G *GF*
Mbs+2 Jack's creek classic 130+ days
grass fed Porterhouse cooked to your
liking served with a house salad, chips &
your choice of sauce

33 37

150G STEAK SANDWICH
150g of Mbs2+ steak with fresh
tomatoes, lettuce, onions, cheese,
bacon, egg on a toasted turkish roll

27 30

FLINDERS STREET WAGYU BURGER
200g Wagyu burger seasoned with salt
and pepper, cheese, lettuce, tomato,
house BBQ sauce & house pickle

25 28

TEX-MEX BEEF SALAD *GF* 
300g Jacks creek porterhouse char
grilled, chimichurri, salsa salad

33 37

CHICKEN SCHNITZEL
Golden crumbed schnitzel with chips,
salad & your choice of sauce

24 26

CHICKEN PARMA
Schnitzel topped with champagne leg
ham, Napoli sauce and a mozzarella
cheese blend served with chips & salad

26 29


STICKY PORK BELLY *VGO* 
Tender pork belly glazed in a black sweet
sticky sauce & bang bang salad

28 30

SEAFOOD

FISH & CHIPS *GFO*
Queensland sustainably farmed
barramundi - your choice of beer
battered or grilled

28 31

SZECHUAN SQUID SALAD *DF* 
Crispy local squid deep fried and
covered in a mouth-tingling Szechuan
pepper and salt mix served with asian
salad

25 28

CHILLI PRAWNS LINGUINE 
Australian prawns, fresh linguine, chilli,
garlic, fresh herbs, Napoli sauce, and a
drizzle of lemon & olive oil

30 33

CHIMICHURRI KING PRAWNS *GF, VGO, DF* 
Chimichurri King Prawns served with
rice & asian salad

38 42

SEAFOOD PLATTER FOR TWO *GFO*
Chefs selection of fresh Australian
seafood including barramundi, prawns,
calamari with salad, chips & two sauces
Not available with Promotions

65 72

VEGETARIAN

MUSHROOM LINGUINE *V*
Trio of mushrooms cooked in a
creamy garlic sauce with fresh herbs &
parmesan

25 28

FREEKAH SALAD *V, N, VGO*
Herbs, pomegranate seeds, almonds,
spring onion, halloumi, lemon,
pistachios & olive oil

26 29





ENTRÉE & SHARE

	Member	Guest
CHIPS <i>V, VGO</i> Served with tomato sauce	6	7
WEDGES <i>V, VGO</i> Served with sour cream and sweet chilli sauce	12	14
GARLIC BREAD <i>V</i>	9	10
CHEESY GARLIC BREAD <i>V</i>	10	11
MUSHROOM TACO <i>GF, V, VGO</i> Trio of mushrooms roasted with fresh Tex-Mex salsa (1 per serve) 	7	8
PRAWN TACO <i>GF</i> Made with a fresh Australian prawn grilled over fire with a fresh Tex-Mex salsa (1 per serve) 	9	10
BARRAMUNDI WONTONS Crispy wontons stuffed with Queensland barramundi with chilli aioli (5) 	14	16
FRIED CHICKEN V WING <i>GF</i> Crispy fried chicken with garlic and parmesan (or if you dare - our XXX Habanero buffalo sauce) (3)	14	16
MAC & CHEESE CROQUETTES <i>V</i> With a parmesan crisp and aioli (3)	12	14
STICKY PORK BELLY BITES <i>VGO</i> Tender pork belly glazed in a black sweet sticky sauce & bang bang salad (5) 	16	18

SENIORS MENU

	Member	Guest
STICKY PORK BELLY <i>VGO, DF</i> Tender pork belly glazed in a black sweet sticky sauce & bang bang salad 	16	18
CHICKEN SCHNITZEL Golden crumbed schnitzel with chips, salad & your choice of sauce	16	18
CHICKEN PARMA Schnitzel topped with champagne leg ham, Napoli sauce and a mozzarella cheese blend served with chips & salad	16	18
FISH & CHIPS <i>GFO, DF</i> Queensland sustainably farmed barramundi - your choice of beer battered or grilled	16	18
FREEKAH SALAD <i>V, VGO</i> Herbs, pomegranate seeds, almonds, spring onion, halloumi, lemon, pistachios & olive oil	16	18
TRIO OF MUSHROOMS <i>V</i> Trio of mushrooms cooked in a creamy garlic sauce with fresh herbs & parmesan	16	18

**MILD**

**SPICY**

**HOT**

SENIORS SET MENU

Monday - Friday

2-COURSE
Choice of a main dish + dessert of the day

1921

SWEETS

PANNACOTTA <i>GF</i> White chocolate pannacotta with summer berries	12	14
DESSERT OF THE DAY <i>V</i> Please check with our friendly staff	12	14



V - Vegetarian | VGO - Vegan Option |
DF - Dairy Free | N - Contains Nuts | GF - Gluten free
| GFO - Gluten Free Option