

(LG) Low Gluten (I) Imported Seafood (V) Vegetarian (VG) Vegan

While some menu items may not include specific allergens as an ingredient, all our food is made in a facility that contains known allergens. Therefore, we are unable to guarantee there are no allergens within the food and beverages served from this menu. If you have an allergy, please inform our friendly staff so that we can assist you.

Please be aware that not all ingredients are listed within the dish description.



BURGERS



BURGERS

HANGOVER AUSSIE

Power through the day with the ultimate cure—our Hangover Aussie burger! Juicy Angus beef patties, melted Swiss cheese, and a perfectly fried egg come together with zesty pickle relish, crisp iceberg lettuce, and fresh tomato. Finished with a bold mustard mayo and all tucked into a soft, golden brioche bun. It's the hearty, flavourful fix you need!

\$26 Members Special \$29 Special

SHOT AND ACES

Get ready for a winning bite! Our **Shot and Aces** burger features a crispy fried Korean-spiced marinated chicken thigh, perfectly balanced with fresh leaves and juicy beefsteak tomato. Drizzled with bold and spicy Gochujang mayonnaise, all nestled in a soft, buttery brioche bun. One bite, and you're all in!

\$23 Members Special \$26 Special

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SMASHED ON

Big, bold, and bursting with flavour! The Smashed On burger stacks up with double Aussie beef patties, tender pulled BBQ pork, and rich aged cheddar, all brought together with zesty grain mustard mayo. Crisp rocket leaves and fresh tomato add the perfect balance, all hugged by a soft, golden brioche bun. This is the ultimate feast for true burger lovers!

\$26 Members Special \$29 Special

LOADED FRIES

LOADED GUACA & CREAM (V)

Fresh, zesty, and totally crave-worthy! Our Loaded Guaca & Cream Wedges feature crispy potato wedges drizzled with tangy tamarind glaze, topped with house-pickled onions, creamy guacamole, smooth sour cream, fresh coriander, and a squeeze of lime. A flavour explosion in every bit

\$16 Members Special \$19 Special

BBQ PULLED PORK

\$16 Members Special \$19 Special

Get ready for smoky, cheesy perfection! Our **BBQ Pulled Pork** Fries are loaded with crispy golden fries, piled high with tender, slow-cooked BBQ pork, melted cheddar cheese, and a sprinkle of fresh spring onion for the perfect bite. Comfort food at its finest!

DOUBLE TRUFFLE (V)

\$16 Members Special \$19 Special

Indulge in pure decadence with our **Double Truffle** Fries! Golden, crispy skin-on fries are tossed in rich black truffle paste, drizzled with aromatic truffle oil, and topped with a generous sprinkle of parmesan cheese and fresh chives. A luxurious bite in every mouthful!



PLATTERS



\$46 Members Special \$49 Special

TROPICAL FRUIT PLATTER (VG)

A vibrant array of fresh, seasonal fruits bursting with flavour. Perfect if you are after something light and refreshing.

TERRITORY PLATTER

The Territory Platter features a delicious selection of flavours, including crocodile and chicken spring rolls served with pickled cucumber, grilled beef satay accompanied by spicy peanut sauce, rich rendang curry with sambal and steamed rice, and BBQ spiced pork ribs paired with buttered corn.

> **\$96** Members Special \$99 Special

BUFFALO RENDANG

12-hour slow-cooked buffalo stew with coconut milk, Mindil's secret spices, chilli sambal, and steamed rice.



\$19 Members Special \$22 Special

GRILLED BEEF SATAY

Charcoal-grilled skewer with spicy peanut sauce, pickled cucumber, crispy shallots, fresh red chilli, and lime.

BBQ SPICED PORK RIBS

Slow-cooked ribs with house-spiced rub, BBQ sauce, and buttered corn on the cob.

\$46 Members Special \$49 Special

\$19 Members Special \$22 Special

CROCODILE & CHICKEN SPRING ROLLS

Hand-rolled spring rolls with crocodile and chicken, served with spicy tamarind dip.

