

61 MENU

EASY BITES

 GARLIC BREAD PANE DI CASA WITH GARLIC BUTTER	M 8.5	V 9.5
CHEESE GARLIC BREAD 	9.9	10.9
CHEESE & BACON BREAD	11.9	12.9
SOUP OF THE DAY PLEASE ASK OUR STAFF FOR THE SELECTION OF THE DAY	16	17
NACHOS CORN CHIPS TOPPED WITH MEXICAN STYLE MEAT, BLACK BEANS, MELTED MOZZARELLA, FINISHED WITH GUACAMOLE & SOUR CREAM	20.9	22.9
CREAMY GARLIC PRAWNS GARLIC INFUSED PRAWNS TOSSED IN A CREAMY WHITE WINE SAUCE SERVED WITH GARLIC BREAD (3 X EXTRA PRAWNS - \$7)	19.9	20.9
CHILLI GARLIC PRAWNS (10 PRAWNS) PAN FRIED WITH CHILLI IN A ROMA TOMATO SAUCE, SERVED WITH A SLICE OF GARLIC BREAD, (3 X EXTRA PRAWNS -\$7)	25.9	26.9
BOWL OF CHIPS 	9.9	10.9
BOWL OF CHIPS WITH GRAVY	10.9	11.9
BOWL OF WEDGES 	16.9	17.9
POTATO WEDGES SERVED WITH SWEET CHILLI SAUCE & SOUR CREAM		
CAJUN SWEET POTATO CHIPS 	12.9	13.9

SALADS

 COUSCOUS SALAD TRUSS TOMATOES, PEARL COUS COUS, TAHINI, CHICKPEAS, AND FETA	M 20.9	V 22.9
 MANGO & WALNUTS MIXED LETTUCE, JUICY MANGO, CHERRY TOMATOES, RADISH & FENNEL TOSSED WITH ROCKET AND FINISHED WITH WALNUTS	20.9	22.9
CLASSIC CAESAR SALAD COS LETTUCE, CREAMY CAESAR DRESSING, WITH CROUTONS, PARMESAN, BOILED EGG & ANCHOVIES	18.9	20.9
CHICKEN CAESAR SALAD CLASSIC CAESAR, WITH GRILLED CHICKEN	21.9	23.9

PRICES: M = MEMBERS V = VISITORS

 VEGETARIAN  GLUTEN FREE  VEGAN

SCHNITZ

OUR IN-HOUSE CRUMBED CHICKEN BREAST
ALL SERVED WITH CHIPS & SALAD

THE CLASSIC SCHNITTY WITH GRAVY & LEMON	M 23.9	V 25.9
ITALIAN PARMIGIANA TOPPED WITH EGGPLANT, HAM, NAP SAUCE & MELTED MOZZARELLA	28.9	30.9
SAN FRAN TOPPED WITH SMASHED AVOCADO, GRILLED HALOUMI & A SQUEEZE OF LEMON JUICE	29.9	31.9
MEXICANA TOPPED WITH MEXICAN STYLE MEAT & BEANS, FINISHED WITH MELTED CHEESE, GUACAMOLE & SOUR CREAM	30.9	32.9
TEXAS BBQ HAM, PEPPERONI, EGG AND BBQ SAUCE	30.9	32.9
POSEIDON TOPPED WITH CREAMY GARLIC PRAWNS (3 X PRAWNS)	30.9	32.9

BURGERS

ALL BURGERS SERVED WITH A SIDE OF CHIPS

	M	V
CLUB BURGER GRILLED CHICKEN, BACON, TOMATO, CHEESE, LETTUCE, ONION & TOMATO RELISH	21.9	23.9
CHICKEN SCHNITZ BURGER CHICKEN SCHNITZEL, LETTUCE, TOMATO & CHEESE	18.9	20.9
THE BUILDERS BURGER BEEF PATTIE WITH LETTUCE, TOMATO, CHEESE & RED ONIONS	17.9	19.9
PLATFORM 61 BURGER THE BUILDERS BURGER WITH AMERICAN CHEESE BEETROOT, BACON JAM, PICKLES, FRIED EGG & ONION RINGS	20.9	22.9

ROAST OF THE DAY

PORK, BEEF, CHICKEN OR LAMB PLEASE CHECK
WITH OUR STAFF FOR THE DAILY
SELECTION. SERVED WITH SEASONAL
VEGETABLES & GRAVY 

	M	V
SMALL	16.9	18.9
LARGE	20.9	22.9

EXTRAS

MASH POTATO	7	EXTRA PRAWNS X 3	7
BOWL OF VEGES	10		
BOILED RICE (1 SERVING)	7		

IF YOU HAVE ANY ALLERGIES PLEASE LET OUR STAFF
KNOW WHEN ORDERING

CHEFS MEAT SELECTIONS

WITH YOUR CHOICE OF CHIPS & SALAD
OR SEASONAL VEGETABLES & ONE OF OUR SAUCES
 THIS OPTION IS ONLY GF WITHOUT CHIPS

	M	V
SURF & TURF 300G SCOTCH FILLET TOPPED WITH PRAWNS & SCALLOPS IN A CREAMY GARLIC SAUCE (EXTRA PRAWNS \$7)	45.9	47.9
CHICKEN ON THE BEACH GRILLED CHICKEN BREAST TOPPED WITH CREAMY GARLIC PRAWNS	32.9	34.9
FOUR GRILLED LAMB CUTLETS WITH MINT SAUCE 	40.9	42.9
PORK TOMAHAWK FREE RANGE BORROWDALE GRILED PORK CUTLET, FINISHED WITH RED WINE JUS, HONEY SOY GLAZE	40.9	42.9

ON THE GRILL

WITH YOUR CHOICE OF CHIPS & SALAD
OR SEASONAL VEGETABLES & ONE OF
OUR SAUCES

 THIS OPTION IS ONLY GF WITHOUT CHIPS	M	V
250G FILLET MIGNON 	41.9	43.9
EYE FILLET WRAPPED IN BACON PLEASE NOTE - THIS CAN ONLY BE COOKED RARE OR MEDIUM RARE		
300G. SCOTCH FILLET 	40.9	42.9
300G NEW YORK STEAK 	38.9	40.9
GRILLED CHICKEN BREAST 	25.9	27.9

LITTLE BUILDERS

LITTLE BUILDERS MUST BE 12 YEARS OR UNDER

SPAGHETTI BOLOGNESE	15
KIDS FISH & CHIPS	15
KIDS SCHNITZEL & CHIPS	15
KIDS HAM PINEAPPLE PIZZA	15
KIDS CHEESE PIZZA	15
KIDS CHICKEN NUGGETS & CHIPS	15
KIDS CHEESEBURGER & CHIPS	15





VEGETARIAN & VEGAN

	M	V
COUSCOUS SALAD 	20.9	22.9
MIXED LETTUCE, TRUSS TOMATOES, PEARL COUS COUS, TAHINI, CHICKPEAS, SWEET CORN & FETA		
MANGO & WALNUTS 	20.9	22.9
JUICY MANGO, CHERRY TOMATOES, RADISH & FENNEL TOSSED WITH ROCKET & FINISHED WITH WALNUTS		
CLASSIC CAESAR SALAD 	18.9	20.9
COS LETTUCE, CREAMY CAESAR DRESSING, WITH CROUTONS, PARMESAN & BOILED EGG		
HALOUMI STACK 	20.9	22.9
LETTUCE, TOMATO, ONION, GUACAMOLE, EGGPLANT & GRILLED HALOUMI		
VEGGIE BURGER 	19.9	21.9
LETTUCE, TOMATO, ONION & VEGGIE PATTY		
PENNE VEGETARIAN 	21.9	23.9
ZUCCHINI, MUSHROOMS, TRUSS TOMATOES & SPINACH		
PUMPKIN & FETA RAVIOLI 	25.9	27.9
TOSSED IN A SAGE BUTTER SAUCE, FINISHED WITH BABY SPINACH & PARMESAN		
HOMEMADE CANNELLONI 	22.9	24.9
PASTA TUBES FILLED WITH BABY SPINACH, FRESH RICOTTA & PARMESAN. COOKED IN A ROMA TOMATO SALSA & FINISHED WITH BECHAMEL.		
GNOCCHI NAPOLETANA 	22.9	24.9
COOKED IN OUR INHOUSE MADE NAPOLETANA SAUCE, FINISHED WITH PARMESAN		
VEGAN BURGER  	21.9	22.9
LETTUCE, TOMATO, ONION, VEGAN PATTIE WITH VEGAN PERI PERI MAYO ON A POTATO BUN		
VEGAN SCHNITZEL  	24.9	26.9
PLANT BASED PROTEIN SCHNITZEL, SERVED WITH CHIPS & SALAD		
VEGAN PARM  	29.9	31.9
PLANT BASED PROTEIN SCHNITZEL TOPPED WITH NAP SAUCE, EGGPLANT & VEGAN MOZZARELLA, SERVED WITH CHIPS & SALAD		

VEGETARIAN & VEGAN PIZZA - PLEASE SEE PIZZA MENU

WHILE OUR TEAM TAKES GREAT CARE WHEN PREPARING MEALS AND HANDLING DIETARY REQUESTS, WE CANNOT GUARANTEE AN ALLERGEN-FREE ENVIRONMENT. OUR KITCHEN USES A VARIETY OF INGREDIENTS INCLUDING NUTS, EGGS, GLUTEN, DAIRY AND OTHER POTENTIAL ALLERGENS



HOMEMADE PASTA

	M	V
PAPPARDELLE BEEF RAGOUT	25.9	27.9
WITH A BRAISED BEEF RAGOUT & PAN FRIED MUSHROOMS FINISHED WITH PARMESAN CHEESE & GROUND PORCINI MUSHROOM		
FETTUCCHINE WITH PRAWNS	26.9	28.9
WITH PRAWNS, GARLIC, CHILLI, ROCKET LEAVES, SCENTED WITH LEMON RIND & BREAD GREMOLATA		
FETTUCCHINE BOSCAIOLA	23.9	25.9
BACON & MUSHROOM CREAMY SAUCE FINISHED WITH PARMESAN CHEESE		
PENNE PESTO CHICKEN	23.9	25.9
A CREAMY CHICKEN & PESTO SAUCE FINISHED WITH SEMI DRIED TOMATO		
PENNE BOLOGNESE	21.9	24.9
WHAT CAN WE SAY??... IT IS A CLASSIC RECIPE FROM OUR NONNA		



RAVIOLI

	M	V
STUFFED FRESH EGG PASTA POCKETS. OUR PASTA IS FRESHLY MADE IN HOUSE BY OUR CHEFS FOLLOWING THE ITALIAN TRADITION & RECIPES		
PUMPKIN & FETA RAVIOLI	24.9	26.9
WITH SAGE BUTTER & SPINACH SAUCE, FINISHED WITH ROASTED PINE NUTS & PARMESAN CHEESE		
SEAFOOD RAVIOLI	25.9	27.9
WITH SCALLOPS IN A BRANDY INFUSED CREAMY SAUCE		



GNOCCHI

SMALL, SOFT ITALIAN DUMPLINGS MADE FROM INGREDIENTS LIKE POTATO, FLOUR, & EGG		
GNOCCHI NAPOLETANA	22.9	24.9
WITH BACON, MUSHROOMS, CHILLI & ROMA TOMATO SALSA FINISHED WITH PARMESAN		
GNOCCHI BEEF RAGOUT	25.9	27.9
WITH A BRAISED BEEF RAGOUT & PAN FRIED MUSHROOMS FINISHED WITH PARMESAN CHEESE		

PRICES: M = MEMBERS V = VISITORS



VEGETARIAN



GLUTEN FREE



VEGAN



THE WHARF

SERVED WITH YOUR CHOICE OF EITHER, CHIPS & SALAD OR SEASONAL VEGETABLES

 THIS OPTION IS ONLY GF WITHOUT CHIPS

FRESH GRILLED 	30.9	32.9
SALMON FILLET		
FRESH GRILLED 	32.9	34.9
BARRAMUNDI FILLET		
SEAFOOD MIXED GRILL	34.9	36.9
SALMON, BARRAMUNDI, SCALLOPS & PRAWNS & TARTARE SAUCE EXTRA CALAMARI - \$4		
SALT & SICHUAN PEPPER	24.9	26.9
CALAMARI		
IN-HOUSE CRUMBED, TENDERISED CALAMARI SEASONED WITH SEA SALT & AROMATIC SICHUAN PEPPER		



MONDAY - FRIDAY LUNCH SPECIALS

NOT AVAILABLE ON WEEKENDS, PUBLIC HOLIDAY OR SPECIAL EVENTS

MEMBERS - \$13 EA
VISITORS - \$15 EA

LUNCHES

EGG & DOUBLE BACON ROLL & CHIPS
SPAGHETTI BOLOGNESE
BANGERS & MASH / FISH & CHIPS
CHICKEN SCHNITZEL & CHIPS
STEAK SANDWICH & CHIPS
PRAWN CUTLETS & CHIPS

PIZZA

BBQ MEAT / BUILDERS SUPREME
VEGETARIAN HALLOUMI
BBQ CHICKEN & PINEAPPLE
GARLIC & CHEESE
HOT PEPPERONI/ BISMARCK
MARGHERITA / ALOHA
HAM AND MUSHROOM