



# MENU

## USCQ SATURDAYS

### All Day Breakfast

- TOASTED WAFFLE** \$18  
with Tasmanian smoked salmon, poached eggs, grilled bacon, shakshuka sauce, pinenuts and parmesan
- BREAKFAST BAO BUN** \$12  
with smoked bacon, fried egg, mushrooms and tomatoes, green tomato chutney, hash brown
- HOUSE MADE GRANOLA** \$12  
Toasted granola with vanilla panna cotta, fresh berries, Greek yoghurt, thyme infused honey vego

### Share Plates

- GRAZING PLATTER** \$38  
assorted cheese, cured meats, fresh & dried fruits, bread & crackers, pickled vegetables, dips *gfo*
- MIXED SKEWER PLATE** \$38  
with lamb kofta, marinated chicken tenders, spicy beef meat balls, steamed rice and dipping sauce

### A Plate of Your Own

- RIGATONI PASTA** \$14  
with basil & rocket pesto cream, spinach, chilli & garlic, topped with parmesan vego
- FRITTATA OF THE DAY** \$15  
with rocket, blue cheese and tomato salad, balsamic reduction, crispy fried potato bites *gf*
- PAN FRIED ATLANTIC SALMON** \$30  
with stir fried vegetables and egg noodle, soy miso broth *gfo*

### Sandwiches

- TURKEY BRIOCHE ROLL** \$18  
Toasted sesame seed brioche roll with roast turkey, cheddar cheese, avocado, pesto & chipotle sauce, shoestring fries *vego option*
- ITALIAN PANINI SANDWICH** \$15  
with prosciutto, marinated artichoke hearts, sliced tomato, provolone cheese, tomato pesto served with polenta fries *vego option*

### Kids' Menu (under 12)

- PASTA BOLOGNESE** \$5  
with grated parmesan cheese
- OVEN BAKED MAC & CHEESE** \$5  
with mixed vegetables and grated parmesan vego
- CRUMBED CHICKEN TENDERS** \$5  
with peas, chips and tomato sauce *gf*
- HAM, CHEESE & SPINACH QUESADILLA** \$5  
with shoestring fries

Select from our Menu,  
then place your order at  
the Members Bar.



# BEVERAGE LIST

## USCQ SATURDAYS

### Wine by the Glass

#### SPARKLING

- NV USCQ Brut Cuvee SA \$11
- NV Astoria Tiemo Treviso Prosecco ITA \$15
- NV Blanc De Veuve D'Argent FRA \$15

#### WHITE

- 2023 USCQ Pinto Grigio SA \$11
- 2022 Block 88 Sauvignon Blanc NZ \$14
- 2022 Woodvale Watervale Riesling SA \$15
- 2022 Stella Bella Chardonnay WA \$16

#### ROSE

- 2022 Skuttlebutt by Stella Bella WA \$14

#### RED

- 2023 USCQ Shiraz SA \$11
- 2022 Dols Pinot Noir VIC \$16
- 2020 Levrier Cabernet Franc SA \$16
- 2021 Levrier Cabernet Merlot SA \$15
- 2018 The Willows Vineyard Shiraz SA \$15

#### FORTIFIED WINE

- Galway Pipe SA \$10
- Penfolds Grandfather Rare Tawny SA \$18

### Tea & Coffee

#### TEA SELECTION

- English Breakfast, Earl Grey, Chamomile, Green, Mint \$4 pot

#### COFFEE SELECTION

- Flat White, Cappuccino, Latte, Long Black, \$4.50 cup, \$5.50 mug
- Espresso \$3.50

### Beer

#### DRAUGHT POT, SCHOONER

- Hahn Premium Light Camperdown \$5, \$9
- XXXX Gold Brisbane \$6, \$10
- Stone & Wood Pacific Ale Nth Beaches \$8, \$12
- Great Northern Original Yatala \$8, \$12
- Eumundi Lager Sunshine Coast \$8, \$12

#### BOTTLED BEER

- Heineken Zero NETH \$7
- Hahn Super Dry 3.5 NSW \$8
- Kirin Ichiban JAP \$10
- Corona MEX \$11
- James Boag Premium TAS \$10
- Little Creatures Rogers VIC \$10
- Carlton Dry VIC \$10
- James Squire Ginger Beer SA \$12

### Soft Drinks

- Coke, Sprite, Lift, Coke No Sugar, Soda Water, Tonic Water, Ginger Ale \$6

- Capi Ginger Beer \$6

- Lemon Lime & Bitters \$7

#### JUICES

- Orange, Apple, Pineapple, Cranberry \$5

#### MILK SHAKES

- Chocolate, Vanilla or Strawberry \$8

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