



MENU

USCQ SATURDAYS

All Day Breakfast

CHARRED SWEETCORN \$18

tomato and zucchini fritters, poached eggs, bacon, tomato salsa and mornay sauce (gf)

GRILLED BLT AND CHEESE CROISSANT \$18

with garden salad or beer battered fries (vego)

CRISPY BELGIUM WAFFLES \$19

mixed berries, pure maple syrup, double cream and toasted sugared almonds (vego)

Share Plates

GRAZING PLATTER \$35

assorted cheese, cured meats, fresh & dried fruits, bread & crackers, pickled vegetables, dips (gfo)

ASIAN FINGER FOOD PLATTER \$38

Peking duck spring rolls, chicken curry samosa, pork and prawn gyoza, vegetable dim sum, steamed rice, green onions and dipping sauce

A Plate of Your Own

RIGATONI PASTA \$19

with basil & rocket pesto cream, spinach, chilli & garlic, topped with parmesan vego

200G KILCOY SIRLOIN STEAK \$29.50

beer battered fries, garden salad, mushroom or Dianne sauce (gfo)

ROASTED BARRAMUNDI \$29.50

grilled polenta cake, ratatouille vegetables, salsa verde and goat's cheese (gf)

Sandwiches

CLUB SANDWICH \$17

triple layer sandwich with bacon, lettuce tomato, chicken, cheese and mayonnaise served with shoestring fries (gfo)

GRILLED PANINI \$18

with pastrami, sauerkraut, Australia cheddar and capsicum tapenade, house made potato spiced wedges (vego)

Kids' Menu (under 12)

PASTA BOLOGNESE \$9

with grated parmesan cheese

OVEN BAKED MAC & CHEESE \$9

with mixed vegetables and grated parmesan (vego)

HOUSE BATTERED FISH BITES \$9

with fries, tartare sauce and lemon (gf)

OPEN TURKEY MELT ON \$9

VIENNA BREAD

with sliced turkey, cheese and avocado with fries

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



BEVERAGE LIST

USCQ SATURDAYS

Wine by the Glass

SPARKLING

- NV USCQ Brut Cuvee SA \$11
- NV Villa Chiopris Prosecco ITA \$14
- NV Blanc De Veuve D'Argent FRA \$12
- NV Michellini Rose Prosecco VIC \$12

WHITE

- 2023 USCQ Pinto Grigio SA \$11
- 2022 Block 88 Sauvignon Blanc NZ \$13
- 2022 Woodvale Watervale Riesling SA \$13
- 2022 Stella Bella Chardonnay WA \$17

ROSE

- 2023 Villa Trasqua Trasole Italy \$14

RED

- 2023 USCQ Shiraz SA \$11
- 2024 Shark Point VIC \$13
- 2022 Vito "Cabernet" SA \$12
- 2020 Shottfire Shiraz SA \$13

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
- Noosa Heads Japanese Lager Noosa \$8, \$12
- Eumundi Lager Sunshine Coast \$8, \$12

BOTTLED BEER

- Heaps Normal XPA Zero Alcohol NSW \$9
- Stone & Wood Pacific Ale Nth Beaches \$11
- Hahn Super Dry 3.5 NSW \$8
- Kirin Ichiban JAP \$10
- Corona MEX \$11
- James Boag Premium TAS \$10
- Little Creatures Rogers VIC \$10
- James Squire Ginger Beer SA \$11

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

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the Members Bar.