

Sparkling

ANCHORAGE BUBBLES

Glass 6.5 | Bottle 27

BROWN BROTHERS PROSECCO

200ml 11 | 700ml 34

BROWN BROTHERS PROSECCO ZERO

200ml 11

BROWN BROTHERS SPARKLING ROSA

200ml 11

DEVIL'S CORNER PREMIUM CUVÉE

700ml 48

White

STUDIO PINOT GRIGIO

150ml 7.5 | 250ml 10.5 | Bottle 34

STONEGATE SAUVIGNON BLANC

150ml 7 | 250ml 10 | Bottle 30

MT RILEY NZ SAUVIGNON BLANC

150ml 10 | 250mL 13.5 | Bottle 40

STUDIO CHARDONNAY

150ml 7.5 | 250ml 10.5 | Bottle 34

CHALK HILL BLUE MOSCATO

150ml 7.5 | 250ml 10.5 | Bottle 34

BROWN BROTHERS MOSCATO ROSA

200ml 11

Red

RHYTHM & RHYME ROSÉ

150ml 7.5 | 250ml 10.5 | Bottle 34

STUDIO MERLOT

150ml 7.5 | 250ml 10.5 | Bottle 34

WINDY PEAK PINOT NOIR

150ml 10.5 | 250ml 14 | Bottle 39

RHYTHM & RHYME SHIRAZ

150ml 7.5 | 250ml 10.5 | Bottle 34

BROWN BROTHERS ORIGINS SHIRAZ

150ml 8.5 | 250ml 12 | Bottle 34

STONEGATE CABERNET SAUVIGNON

150ml 7 | 250ml 10 | Bottle 30

WIRRA WIRRA CHURCH BLOCK

Bottle 55

Members Prices | Non-Members Add 12%

Daily Specials

MONDAY

200G RUMP STEAK

20.9

tender 200g rump steak cooked to your liking, served with chips, garden salad & your choice of sauce



TUESDAY

CHICKEN SCHNITZEL

19.9

golden fried chicken schnitzel served with chips, garden salad & your choice of sauce
+ parmigiana topping 3
+ tropical topping (ham & pineapple) 3.3
+ meatlovers (ham, bacon & pepperoni) 3.5



WEDNESDAY

FLATHEAD

18.9

your choice of crumbed or battered flathead, served with chips, garden salad & tartare sauce



THURSDAY

MEXICAN SPECIAL

19.9

check the specials board for today's mexican-inspired dish – packed with flavour & spice



Menu photos for illustrative purposes only

Members Prices | Non-Members Add 12%



Starters

GARLIC BREAD v ̣ Studio Chardonnay **10.2**
fresh, golden & buttery – the perfect way to begin

CHEESY GARLIC & BACON BREAD ̣ Stonegate Sauvignon Blanc **12.1**
topped with melted cheese & crispy bacon
for extra indulgence

PANKO CRUMBED CALAMARI (5) ̣ Stonegate Sauvignon Blanc **17.5**
light & crispy calamari served with
tartare sauce & lemon

CAULIFLOWER POPCORN v ̣ Rhythm & Rhyme Rosé **14.9**
crunchy bite-sized cauliflower pieces, seasoned
& fried to perfection served with spicy sriracha

CHICKEN WINGS ½ kg gf **19.4**
your choice of:
• korean style with garlic aioli ̣ Brown Brothers Prosecco
• buffalo style with tangy blue cheese sauce ̣ Windy Peak Pinot Noir

WAFFLE FRIES WITH RANCH v gf ̣ Studio Chardonnay **10.6**
crispy waffle-cut fries with creamy
ranch sauce for dipping

CRUMBED PRAWNS (5) ̣ Mt Riley NZ Sauvignon Blanc **18.3**
golden prawns served with chilli mayo & fresh lemon



Salads

CAESAR SALAD ̣ Studio Chardonnay **18.7**
crisp cos lettuce tossed with bacon, croutons,
egg, anchovies, parmesan & caesar dressing
- remove croutons for gf
+ grilled chicken 7.7
+ prawns (5) 9.6
+ calamari (5) 8.3
+ avocado 5.8
+ rump 200g 12.2
+ halloumi 7.4

THAI BEEF SALAD ̣ Windy Peak Pinot Noir **26.9**
fresh lettuce, cucumber, onion & tomato topped
with a tender 200g rump steak, thai dressing
& crunchy noodles



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Burgers

all served with chips
+ gluten-free bun 2

CLASSIC BEEF BURGER ̣ Stonegate Cabernet Sauvignon **22.7**
juicy beef patty stacked with bacon, pickles,
cheese, tomato, lettuce, mustard & mayo
on a seeded bun

BEEF SLIDERS (2) ̣ Stonegate Cabernet Sauvignon **20.6**
two brioche buns filled with beef, lettuce,
tomato, cheese & chipotle sauce

CHICKEN SMASH BURGER ̣ Rhythm & Rhyme Rosé **24.8**
grilled chicken breast, lettuce, tomato, avocado
& chipotle mayo on a seeded bun

VEGETARIAN BURGER v ̣ Stonegate Cabernet Sauvignon **22.4**
grilled halloumi with lettuce, tomato, onion, mushroom
& mango chutney on a seeded bun

Sporties Signatures

**CREAMY CHICKEN, BACON
& AVOCADO** gf ̣ Studio Pinot Grigio **27.3**
tender chicken breast topped with bacon, avocado
& creamy sauce, served with mash & vegetables

LAMB CHOPS (2) gf ̣ Rhythm & Rhyme Shiraz **25.4**
two marinated lamb chops with mash,
vegetables & your choice of sauce

MARINARA PASTA ̣ Studio Chardonnay **29.8**
a seafood medley of prawns (4), mussels (4),
calamari (4) & fish fillet in marinara sauce,
finished with cheese

CREAMY CHICKEN & CHORIZO PASTA ̣ Studio Chardonnay **26.6**
chicken, chorizo, mushrooms & white wine
in a rich cream sauce with penne pasta

CRISPY SKINNED BARRAMUNDI ̣ Studio Pinot Grigio **28.8**
barramundi fillet with crispy skin, served with
mash, vegetables & hollandaise sauce

GARLIC PRAWNS (8) ̣ Studio Chardonnay **29.1**
juicy prawns in garlic, white wine & cream sauce with
shallots, served on coconut lemongrass rice

SOUP OF THE DAY **17.6**
see the specials board for today's selection

CURRY OF THE DAY ̣ Windy Peak Pinot Noir **21.4**
check our specials board for today's flavour

SEAFOOD PLATTER FOR 2 ̣ Devil's Corner Premium Cuvée **52.3**
a feast of battered fish (2), calamari (6), mussels (6) &
crumbed prawns (6) with seafood sauce, chips & salad

TASTING PLATTER FOR 2 ̣ Wirra Wirra Church Block **46.5**
a share plate with beef sliders (2), wings (6),
pork ribs (200g), lamb chops (2), chips & salad

̣ Recommended Wine Pairing

Members Prices | Non-Members Add 12%
GF - Gluten-Free | V - Vegetarian

Club Classics

CRUMBED STEAK ̣ Studio Pinot Grigio **23.9**
golden fried crumbed steak with chips,
garden salad & your choice of sauce

CHICKEN SCHNITZEL ̣ Stonegate Sauvignon Blanc **26.7**
crispy chicken schnitzel served with chips,
garden salad & your choice of sauce

CHICKEN PARMIGIANA ̣ Studio Chardonnay **28.7**
schnitzel topped with ham, napoli sauce & melted
cheese, served with chips & garden salad

FLATHEAD ̣ Mt Riley NZ Sauvignon Blanc **24.8**
your choice of crumbed or battered flathead
with chips & garden salad

200G RUMP STEAK ̣ Brown Brothers Origins Shiraz **25.4**
cooked to your liking, served with chips,
salad & your choice of sauce
+ reef & beef:
3 prawns & 3 calamari in garlic sauce 13.3

350G RUMP STEAK ̣ Brown Brothers Origins Shiraz **39.8**
a hearty cut, served with chips, salad
& your choice of sauce
+ reef & beef: 3 prawns & 3 calamari in garlic sauce 13.3

Sides

MASHED POTATO v **6.6**

COCONUT RICE v **5.2**

EGG v **3.1**

STEAMED VEGETABLES v **7.3**

BOWL OF CHIPS v **7.7**

GARDEN SALAD v **5.5**

Sauces

extra sauce 3.4

GRAVY gf

DIANE gf

MUSHROOM gf

PEPPER gf

HOLLANDAISE

CREAMY GARLIC

CHILLI MAYO

AIOLI

Pizzas

+ gluten-free base 3.5

MEATLOVERS ̣ Studio Merlot **23.2**
beef, ham, chicken, pepperoni & cheese
on a bbq base

PERI PERI CHICKEN SUPREME ̣ Windy Peak Pinot Noir **22.6**
napoli base with spinach, chicken, onion, mushroom,
cheese & peri peri sauce

VEGGIE PIZZA v ̣ Mt Riley NZ Sauvignon Blanc **20.9**
mushroom, capsicum, pineapple, cheese
& olives on a napoli base

PEPPERONI ̣ Brown Brothers Origins Shiraz **20.3**
classic napoli base topped with cheese
& pepperoni

MARINARA PIZZA ̣ Studio Pinot Grigio **28.6**
prawns (5), calamari (5) & mussels (5) with cheese,
chilli & chipotle sauce on a napoli base

HAWAIIAN PIZZA ̣ Rhythm & Rhyme Rosé **21.5**
a classic favourite with ham, pineapple,
cheese & napoli base



Kids

includes small soft drink & ice cream

KIDS FISH & CHIPS **13**
crispy battered fish with chips

KIDS CHICKEN NUGGETS & CHIPS **13**
golden nuggets with chips

KIDS BURGER & CHIPS **15**
mini beef burger with chips

KIDS PASTA **15**
napoli pasta topped with shredded cheese



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