



PLAY DISTRICT MENU

SNACKS & STARTERS

A few bits perfect to start or to make a meal out of!

TRIO OF DIPS \$12

Chefs selection trio of dips, served with toasted ciabatta

BEER BATTERED CHIPS \$8

Served with house made aioli

WEDGES \$9

Served with sweet chilli and sour cream

LEMON PEPPER CALAMARI \$16

Served with lime aioli

SALAD \$15

Greek or Caesar

*PEOPLE WHO LOVE
TO EAT ARE THE
BEST KIND OF
PEOPLE*

SOMETHING TO SHARE

Designed to be shared (but you don't have to!). Prices are per person serve so just let us know how many people are sharing. Minimum 2 serves per platter (perfect for one super hungry individual!).

VEGETARIAN PLATTER

\$12.00 per serve | Minimum 2 serves per platter

THE KARRIE WEBB

Vegetable arancini, sweet potato rosti bites with house relish (GF, Vegan), heirloom tomato and fetta skewers with basil and balsamic glaze (GF)

MEAT LOVERS PLATTERS

\$17.50 per serve | Minimum 2 serves per platter

THE GC BNE HOLE IN ONE

Satay chicken skewers (GF), lemon pepper calamari (GF), spiced house-made meatballs in chilli sugo

THE PETER THOMSON

Satay chicken skewers (GF), southern fried chicken wings with buffalo sauce, karaage chicken (GF) with Japanese style mayo, beer battered chips with chipotle mayo

THE ADAM SCOTT

Karaage chicken (GF), lemon pepper calamari (GF), vegetarian spring rolls (GF, Vegan), panko crumbed prawns with soy dipping sauce and Japanese style mayo

THE JASON DAY

Mini nachos bowl (GF), spiced house-made meatballs in chilli sugo, marinated pork riblets (GF), seasoned wedges with sweet chilli and sour cream, onion rings with chipotle mayo

THE TIGER WOODS

Baby gherkin, pancetta, Hungarian salami, sliced ham, sundried tomato, feta, olives, dried fruit and nuts, chef's selection dip, toasted ciabatta, grissini