

FIRE & SMOKE

All flame grilled meals are served with crunchy chips and salad or creamy house mash and vegetables with your choice of one complimentary sauce

RUMP STEAK 12 DAY GF KIDMAN (300g) 32.0

This robust rump steak is expertly grilled over hot coals, bringing out its natural juices and rich beefy flavour.

SLOW COOKED BLACK ANGUS SCOTCH 100 DAY GF (350g) 45.0

Slow cooked to achieve ultimate tenderness and flavour, this Black Angus is best enjoyed medium to well-done due to its cooking method. Finished on the grill. It features a smoky mustard crust that showcases its high-quality grain fed beef.

SCOTCH FILLET YG 170 DAY GF (300g) 50.0

Juicy and tender Scotch fillet, fired to perfection bringing out its robust flavour and marbling. Grilled over open flames to capture a smoky essence, delivering a mouth-watering steak that sizzles with every cut.

WAGYU STRIPLOIN F1 MB5+ (300g) 59.0

350 day grain fed, intensely marbled Wagyu. Grilled over hot coals to lock in its rich, buttery flavour, then finished with a smoky char. Each bite delivers a melt-in-your-mouth experience that's pure indulgence

AMERICAN BBQ PORK RIBS (FULL RACK) 34.0

Texas season full slab of pork ribs served with chips and salad

GRILLED PORK CUTLET SOUTH AUSTRALIAN (380g) 34.0

This thick juicy pork cutlet is infused with sea salt for enhanced flavour and grilled over an open flame, sealing in its natural juices. The result is a smoky perfectly charred crust with a tender savoury interior. A true standout from the grill.

HERB CRUSTED LAMB RACK (400G) 38.0

Herb crusted lamb rack cooked medium, served with mashed potato and steamed vegetables

MSA PREMIUM PORTERHOUSE CITY VALLEY (250g) 34.0

Aged to perfection this Porterhouse offers rich, beefy flavour and tenderness, with a smoky char that elevates each succulent bite.

V = Vegetarian
GF = Gluten Free
A = Australian Seafood
M = Mixed Seafood (Australian & Imported)

KIDS CORNER

CRISPY FISH & CHIPS with lemon (M) 11.0

SPAGHETTI BOLOGNAISE 11.0

MINI HAWAIIAN PIZZA 11.0

DINO NUGGETS with chips 11.0

PETITE VEGGIE PLATE (V) 11.0

FRIED RICE 8.0

Add a chicken wing for \$3.00

MAGIC RAINBOW JELLY 2.0

KIDS SUNDAE FUNDAY 2.0

SIDES & SAUCES

All sauces are gluten free
Any additional sauces \$2.50

CREAMY MUSHROOM GREEN PEPPER

CREAMY GARLIC GRAVY

HOLLANDAISE BEARNAISE

DIANNE SAUCE CHORON

CREAMY GARLIC PRAWNS 7.5 FRIED EGG (1) 3.0

BOWL OF CRISPY CHIPS 4.0 SIDE OF VEGETABLES 4.5

SIDE GARDEN SALAD 4.0 FRIED ONION RINGS 4.5

CREAMY MASH 4.0 JASMINE RICE 4.0

AIOLI 1.5 TARTAR 1.5

FRESH CHILLI 2.0 EXTRA DINNER ROLLS .50

SWEET CHILLI SAUCE 1.5 MAYONNAISE 1.5



Present your Seniors Card for a 10% discount on all meals except starters & desserts. One meal per Seniors Card

MENU

CasCLUB

CASUARINA ALL SPORTS CLUB

OPEN 7 DAYS

LUNCH 12-2PM

DINNER 6-9PM

BAR MENU AVAILABLE 2-6PM

DINE IN OR TAKEAWAY



STARTERS OR SHARE

OVEN ROASTED GARLIC LOAF	9.0
CHEDDAR INFUSED GARLIC BREAD (V) Garlic bread with mozzarella cheese, baked until golden	9.8
CHILLI & CREAM WEDGES (V) Sweet chilli & sour cream crispy wedges	9.8
TODAY'S SOUP Lovingly prepared with the finest seasonal ingredients	9.8
BRUSCHETTA (V) Toasted crusty bread with garlic butter, diced tomato, onion, parsley, fetta cheese and balsamic glaze	11.0
CRUMBED BRIE WITH CRANBERRY SAUCE (V) Deep fried brie with homemade cranberry sauce	12.0
LAMB KOFTA SKEWERS Homemade lamb kofta, grilled Pita bread, tzatsiki sauce	15.0
ITALIAN ARANCINI BALLS 2 (V) Portobello mushroom, fresh parmesan cheese, balsamic glaze and aioli	15.0
FALAFEL BITES (V) Homemade falafel, hummus with a side salad	15.0
OYSTER PLATE (M)	HALF DOZEN
Natural	18.0 28.0
Tosazu (Japanese)	20.0 30.0
Thai	20.0 30.0
Kilpatrick	22.0 34.0

BURGER CORNER

	SINGLE	DOUBLE
ANGUS SMASH BURGER Juicy Angus beef smash patty on a toasted seeded bun with caramelised onion, melted American cheese and crunchy pickles, served with a side of chips	19.0	24.0
SOUTHERN FRIED CHICKEN (HOT HONEY) Golden, crunchy southern fried chicken served on a toasted seeded bun with fresh coleslaw and smooth American cheese, served with a side of chips	23.0	
CRISPY FRIED FISH BURGER (M) Crispy fried fish fillet served on a toasted seeded bun with crunchy dry slaw, American cheese and a creamy tartare sauce, served with a side of chips	22.0	
GRILLED CHICKEN CAESER WRAP **LUNCH ONLY** Garlic marinated grilled chicken tenderloin strips, crispy bacon, fresh lettuce, tomato and parmesan cheese all tossed in Caesar dressing and wrapped in a lightly toasted tortilla, served with a side of chips	17.8	

CLASSIC MAINS

	PETITE	GRAND
BUDDHA BOWL (V/GF) Falafel, avocado, rice, roasted pumpkin, edamame, salad with a tahini sauce		20.0
CHICKEN OR BEEF SCHNITZEL Tender chicken or beef served with crunchy chips, gravy and a wedge of lemon	16.0	24.0
CLASSIC CHICKEN PARMI Tender chicken schnitzel with cheese, ham and Napoli sauce served with crunchy chips	19.0	28.0
GRILLED MEDITERRANEAN CHICKEN & HALLOUMI KABOBS Tender chicken marinated in a blend of Mediterranean herbs and spices, paired with golden grilled halloumi cheese, served on a skewer with tahini Greek yoghurt and drizzled with pesto sauce served with pita bread	19.0	28.0
CLASSIC CAESAR SALAD Crisp lettuce, crunchy garlic crouton, shaved parmesan cheese, poached egg, bacon and anchovies all tossed in a creamy Caesar dressing, finished with a sprinkle of cracked black pepper. Add grilled garlic marinated chicken tenderloin for an extra burst of flavour and protein \$ 6.00		22.0
GRILLED CHICKEN AND MANGO SALAD (GF) Mesclun mix, grilled chicken, mango, cherry tomato, onion, cucumber, avocado, furikake with a mango and lemon dressing		22.0
LAMB KOFTA SALAD (GF) Mesclun mix, homemade kofta, grilled capsicum, lemon, cherry tomato, onion, fresh coriander and parsley with a tzatziki sauce		23.0

FROM THE WOK

Available 6pm - 9pm only

CLASSIC FRIED RICE (GF) Ham, broccoli, carrot, pineapple, peas, egg with fresh jasmine rice. Add Chicken for \$3.00 or Prawn for \$ 4.00	18.0
KANA MOO GROB (GF) Crispy pork, with Gai Lan, oyster sauce, chilli and served with jasmine rice	24.0
STEAMED BARRAMUNDI (A/GF) Ginger, garlic, light soy, sesame oil, spring onion, chilli served with jasmine rice	26.0
VEGETARIAN STIR FRY (V/GF) Tofu, Gai Lan, broccoli, capsicum, cashew nuts, yellow bean sauce, chilli and served with jasmine rice	22.0

CROWD PLEASERS

	PETITE	GRAND
HEARTY SAUSAGES & MASH (GF) Savoury grilled old English pork sausages served with creamy mash potatoes & peas, then smothered in rich gravy and topped with caramelised onion	16.0	22.0
SALT & PEPPER SQUID (M) Salt & pepper squid served with house made aioli sauce and crunchy chips	17.0	22.0
SPAGHETTI BOLOGNAISE Traditional Italian bolognese sauce with fresh herbs, served over spaghetti & sprinkled with parmesan cheese	16.0	20.0
ROAST OF THE DAY (GF) Check out today's roast from the specials board. Served with gravy, roasted potatoes, pumpkin and seasonal vegetables	18.0	23.0
CAS STEAKHOUSE SANGER Grilled porterhouse with bacon, tomato, beetroot, pineapple, fried egg, lettuce, glazed onions, tomato sauce & melted cheddar cheese on thick toasted white bread, served with crunchy chips		25.0
RICH & CREAMY GARLIC PRAWNS (A/GF) Succulent prawns simmered in a rich velvety garlic cream sauce with a touch of white wine, served with fluffy jasmine rice	21.0	32.5
CRISPY BEER BATTERED FLATHEAD (M) With crunchy chips and tartare sauce served with fresh lemon	15.0	19.0
SMOKIN' RIBS AND WINGS A hearty combination of fall off the bone grilled ribs, slow cooked & glazed. Plated with Bombay chicken wings, topped with fried onion rings & served with a side of chips		32.5

CHEF'S SPECIALS

BRAISED LAMB SHANK (GF) Slow cooked lamb shank and creamy mashed potato in a red wine sauce served with steamed vegetables	28.0
PORK BELLY (GF) Twiced cooked pork belly, broccolini, creamy mashed potato, apple sauce and mango salsa	28.0
Daily chef crafted dishes based on seasonality and the freshest ingredients sourced locally	
FISH OF THE DAY - Listed on todays specials board	
PASTA OF THE DAY - Listed on todays specials board	