

CHEESY GRIN

M/V

All pizza sizes are 12"

GLUTEN FREE BASE *GF*

+4/5

CHEESY GARLIC

Fresh herbs and mozzarella *v*

21/23

MARGHERITA

Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil *v*

22/25

HAWAIIAN

Napoli base, mozzarella cheese, ham and pineapple

24/27

VEGETARIAN

Napoli base, mozzarella cheese, mushroom, capsicum, black olives, Spanish onion, spinach and cherry tomato *v*

24/27

THE ITALIAN STALLION

Pepperoni, napoli base and shredded mozzarella

24/27

MEAT LOVERS

Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic

25/28

SUPREME

Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs

26/29

CHICKEN & AVOCADO

Grilled chicken, bacon, avocado, napoli base, capsicum, red onion and sriracha aioli

26/29

FIERY PRAWN

Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli *l*

27/30

PERI PERI CHICKEN

Marinated grilled chicken breast, bacon, camembert, roasted peppers, cherry tomatoes, red onion and ranch sauce

27/30

LUNCH

MONDAY - SUNDAY
11:30AM - 3:00PM

DINNER

MONDAY - SUNDAY
5:00PM - 9:00PM

CLUB JERVIS BAY

8 CURRAMBENE ST, HUSKISSON NSW 2540
WWW.CLUBJERVISBAY.COM.AU

CHILDREN'S MEALS

M/V

12 years & under: Includes a free chef's choice ice cream

BATTERED FISH FILLETS

With crunchy fries *l*

14/16

MINI CHEESEBURGER

Served with crunchy fries *GFo*

14/16

CHICKEN STRIPS

Served with crunchy fries

14/16

GRILLED CHICKEN

With steamed vegetables *GF*

14/16

TWIRL BOLOGNAISE

Topped with parmesan cheese *GFo*

14/16

DESSERTS

CHOCOLATE FONDANT PUDDING

Soft centred served with vanilla bean ice cream

12/14

INDIVIDUAL STICKY DATE PUDDING

Served with warm butterscotch sauce and vanilla bean ice cream

12/14

RASPBERRY AND PISTACHIO ENTREMET

Pistachio mousse, raspberry inclusions and crunchy pistachio finish

14/16

ORANGE & ALMOND CAKE

With rose buttercream *GF*

9/11

NUTELLA PIZZA

Nutella base, strawberries, vanilla bean ice cream and icing sugar

22/25

Our food is cooked to order, your patience is appreciated.
During busy periods we are unable to vary the menu.
For any additional special dietary requirements please mention
at the time of ordering.

Some dishes may contain traces of nuts. If you have any serious allergies,
Please let us know and we will try our best to serve you something delicious.

WATERMARK

GRAZE

CONTINENTAL LOAF TOASTED With garlic butter v With garlic butter and mozzarella cheese v	M/V 8/9 10/11
ZUCCHINI FRIES Lightly battered zucchini batons, crumbled fetta, mint leaves and garlic mayonnaise v	18/20
TODAY'S OYSTERS Choice of natural, ponzu dressing, cucumber mint mignonette GF, M	5.5/6.5 EACH
SPICY MISO & GARLIC CREAM PRAWNS Served with cabbage cake, confit tomato, and crispy shallots I	25/28
GRILLED CHICKEN RIBS Sticky ginger glaze, lime yoghurt, and chopped shallots	19/21
CHARGRILLED BABY SQUID Garlic, lemon & black pepper marinade, sautéed bamboo shoots, citrus salad GF, I	21/23
MEZZE PIATO Grilled halloumi, marinated olives, pickled heirloom tomatoes, dolmades, hummus, baba ghanoush, tzatziki, carrot and cucumber sticks, pickled radish, and warm pitta bread GF	35/39

BURGER BAR

All burgers served on a milk bun with crunchy fries

CLASSIC CHEESEBURGER Beef patty, lettuce, tomato, cheese and tomato sauce GF	21/23
SMASHED BEEF BURGER Slow-cooked beef, gremolata slaw, pickled baby cucumber, smoked cheese GF	26/29
TEX-MEX FRIED CHICKEN BURGER Jalapeño, tomato and corn salsa, guacamole, harissa maple mayo, served with coleslaw GF	25/28
MISO BURGER Miso, black bean and sweet potato burger, jacks cheese, pickles, tomato and onion salsa, lettuce and roasted garlic mayonnaise GF, V	19/21

PAN TO PLATE

LAMB RIGATONI Mushroom, spinach, citrus ricotta, fried basil, lemon zest and confit tomato GF	32/35
PRAWN, CHORIZO & BISQUE TAGLIATELLE Seafood bisque, confit tomato, chargrilled lemon-marinated prawns and chorizo crumb GF, M	34/38
SPICY CHICKEN ARRABBIATA LINGUINE Pan-fried chicken, house-made tomato sauce, parsley, lemon crème fraîche, herb crust GF	28/31

CHAR-CHAR-CHAR

MEDITERRANEAN LAMB SKEWERS (2) Served with smoked hummus, sumac, pickled red onion, marinated zucchini, lemon pearl couscous, garlic yoghurt and warm pitta GF	M/V 32/36
Our Beef is produced from carefully selected cattle and farms, ensuring consistent quality and flavour. The brands we use are known for reliable quality, and the beef is praised for its taste, tenderness, and marbling. Our producers entire process, from raising the cattle to processing, ensuring quality and consistency.	
ANGUS PLATINUM MB+2 SCOTCH FILLET 250 GRAMS Murray Valley region of Victoria. Guaranteed world class MSA grading GF	48/52
RUMP STEAK 300 GRAMS Grain-fed True North rump. The cattle are raised on Stanbroke's vast properties in the Gulf region of Queensland, Australia GF	35/38
NEW YORK PREMIUM 300 GRAMS A minimum 100-day grain-fed beef with a guaranteed marble score of 2+. It is produced from carefully selected Angus cattle, ensuring consistent quality and flavour GF	47/51
All steaks served with crunchy fries and house salad	
OPTIONAL ADD ONS Two Australian King prawns GF, I	+14/16
CHOICE OF GLUTEN FREE SAUCES GF Creamy mushroom / Béarnaise / Pink peppercorn / Red wine gravy / Creamy roast garlic sauce / Creamy Diane / Sticky barbeque	+2/3

SIGNATURES

GOCHUJANG PORK BELLY Kimchi slaw, crispy smashed potatoes, crackling DF	37/41
GARLIC BLACK BEAN SALMON Crispy skin salmon glazed with honey and garlic black bean sauce, smashed potatoes, butter beans M	36/40
CRISPY SKIN BARRAMUNDI Harissa carrot purée, cauliflower floret, spiced crispy lentils, mint yoghurt I	36/40
GARLIC & HERB-CRUSTED LAMB SHOULDER Burnt leek, potato purée, charred baby carrots, sautéed spinach, garlic and spiced yoghurt GF	39/43
CHICKEN ROULADE Herb chicken roulade served with warm Moroccan-spiced couscous, roasted almonds, raisins, grilled Dutch carrots and chicken jus	31/33

Price = Members/Visitors

V = Vegetarian VG = Vegan DF = Dairy Free GF = Gluten Free
GFO = Gluten Free Option Additional charges may apply

Seafood Origin: A = Australia I = Imported M = Mixed

CLASSICS

CHICKEN SCHNITZEL 300 grams served with crunchy fries, house salad and gravy	M/V 27/29
JUNIOR CHICKEN SCHNITZEL 150 grams served with crunchy fries, house salad and gravy	22/24
MAKE YOUR SCHNITZEL A PARMIGIANA With napoli sauce, ham and mozzarella cheese	+5/6
MARKET BATTERED FISH Served with crunchy fries, house salad and tartare sauce I	29/31
GRILLED FISH OF THE DAY Served with dressed house salad, crunchy fries, lemon and tartare sauce GF, M	31/33
SALT & PEPPER SQUID Spiced squid served with house salad, crunchy fries and garlic mayonnaise DF, I	29/31
CHICKEN AND PRAWN SCALLOPINI Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce GF, I	31/33

THE SEAFOOD TOWER FOR TWO 139/149

Served with crunchy fries, seasonal fruits, garden salad and condiments

COLD SELECTION

Sydney rock oysters, chilled king prawns, marinated ahi tuna, Tasmanian smoked salmon and Marie Rose sauce M

HOT SELECTION

Grilled market fish, marinated king prawn skewers, battered market fish, salt and pepper squid, spicy fried shrimp, seafood saganaki topped with fetta cheese M

FROM THE GARDEN

CAESAR SALAD Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and house-made creamy dressing	21/24
MEXICAN POKE BOWL Brown rice topped with sweet corn, black beans, tomato, crisp lettuce, cheese, avocado, fresh coriander, and a zesty lime dressing GF, V	22/25
PUMPKIN & SAGE BROWN BUTTER SALAD Honey-glazed pumpkin, toasted walnuts, baby spinach, lemon crème fraîche, balsamic reduction GF, V	24/27
OPTIONAL ADD ONS Poached chicken GF Smoked salmon GF, I Chilled king prawns (4) GF, I	+7/8 +10/11 +12/14